

坂本太郎

ばんとう
たろう

BANDOTARO FOR SOBA AND OTHER TYPES OF HIGH HYDRATION NOODLES

Although other types of noodles such as Ramen and Udon are popular too, it is Soba that is considered the soul of Japanese noodle tradition. In addition to its nutritional and dietary value, as well as its unique taste and aroma, Soba eating has a lot of cultural significance for Japanese people.

Considering the general popularity of Japanese cuisine worldwide, but already high competition among such widely known dishes as sushi or ramen, authentic Japanese buckwheat Soba noodles offer food businesses across the world another great opportunity to tap into the vast commercial potential of Japanese food.

BANDOTARO is an all-in-one full production cycle machine designed to make authentic hand-made style Soba noodles from scratch - even varieties produced exclusively from buckwheat flour ("JUJWARI SOBA") - something ONLY Bandotaro is capable of.



Special 8KG SOBA MIXER

The mixer is designed to produce dough from buckwheat flour through gradual granulation for uniform hydration and structural integrity of noodles. Mixing speed can be adjusted.

Hand-made style 12 STAGE ROLLER

Bandotaro is equipped with a specially designed 12-stage adjustable roller unit for gradual thinning of dough sheets to create authentic texture of Japanese Soba.

Original SOBA CUTTING BLADE

A vertical automatic cutter with adjustable cutting width can cut dough sheets at an angle - a style similar to the one used by Soba making artisans.

Any variety of authentic hand-made style Japanese Soba noodles can be made on just one machine: from the most common "NIHACHI" (20% wheat / 80% buckwheat ratio) to "JUJWARI" (100% non-extrusion type buckwheat flour noodles)

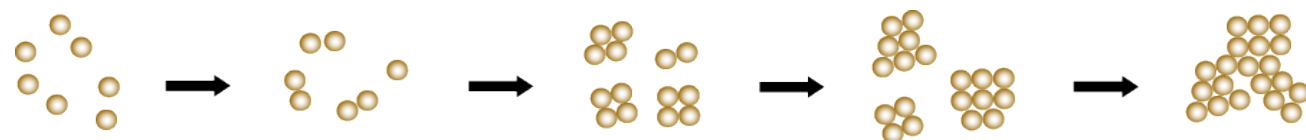


Buckwheat dough mixing

Flour is put into the mixer tank, and mixed without water for 1 minute. Then 1/2 of water is added, and mixed for 3 minutes. After that, the remaining water is added little by little judging by the dough's condition.

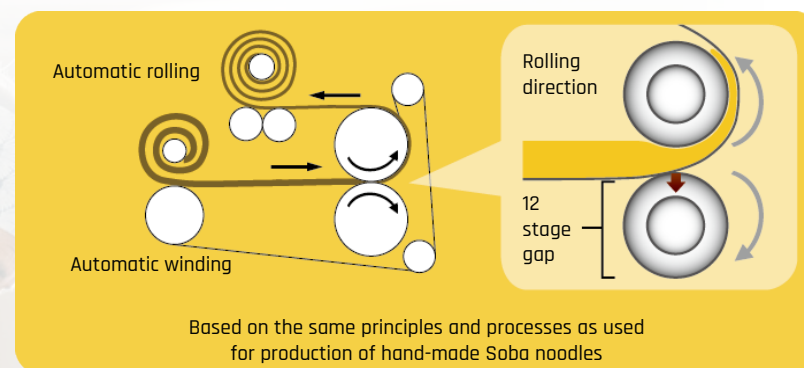


Dough formation: granulation through agitation



12-STAGE ROLLERS

Roller unit design allows to thin down the dough gradually resembling the process of manual production.

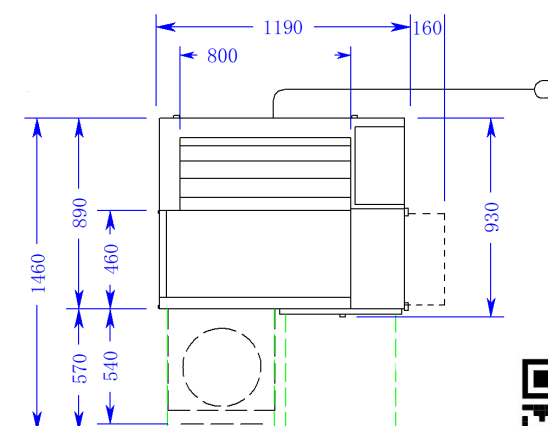
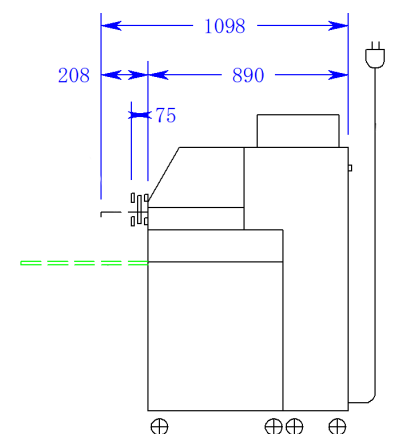


3 PIN ROLLING PROCESS

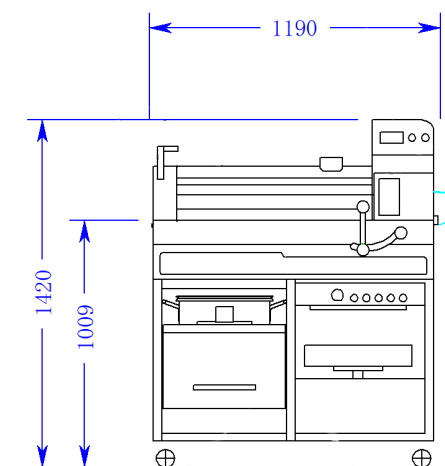


Number 1 choice for Soba noodle restaurants in Japan

- No experience or expertise in noodle making required
- High productivity (200 portions of craft quality noodles)
- Small footprint for easy in-store placement
- Multiple safety devices
- Hygienic materials
- Ability to produce a variety of other types of high-hydration noodles



※100V model



A DEDICATED NOODLE MASTER AT THE SERVICE OF YOUR FOOD SERVICE BUSINESS



Machine name	BANDOTARO	BANDOTARO US
Model	MXB584AS	MXA884US
Dimensions	W 1,190 x D 965 x H 1,386	W1,190 x D965 x H 1,473
Power supply	50/60Hz 1.44kW (1 phase)	60 Hz 1.59kW (3 phase)
Weight	~520kg	~530kg
Mixer	8kg	8kg
Rollers width	800mm	800mm
Cut width	420mm	420mm
Productivity	~200 portions/hour	~200 portions/hour

