

TOP SUSHI MACHINE TECHNOLOGY – NIGIRI -

【 Sushi rice conditioning adjustment and controlling function 】

Sushi rice adjusting and control.



【 Sushi rice feeding function 】

Consistently optimal density of sushi rice.



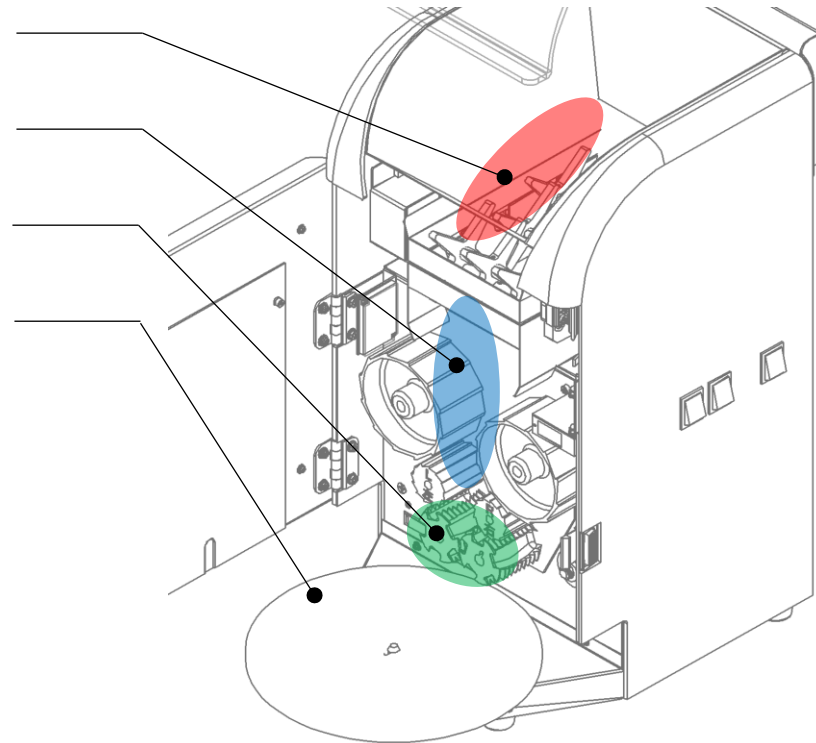
【 Nigiri sushi molding function, patented technology 】

Make delicious, well-shaped and uniform nigiri sushi.



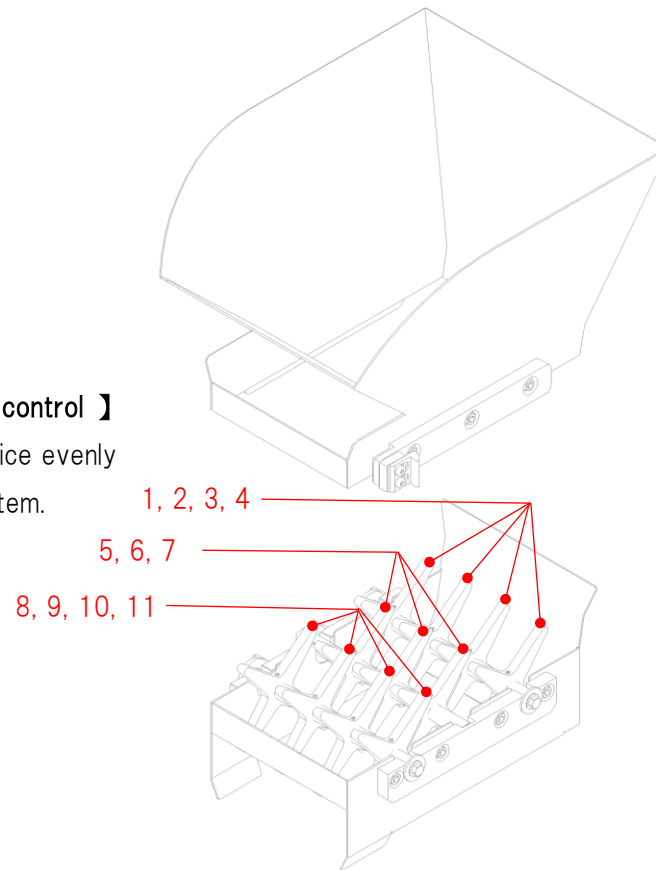
【 Auto stop function 】

The machine automatically stops when six nigiris have been made.



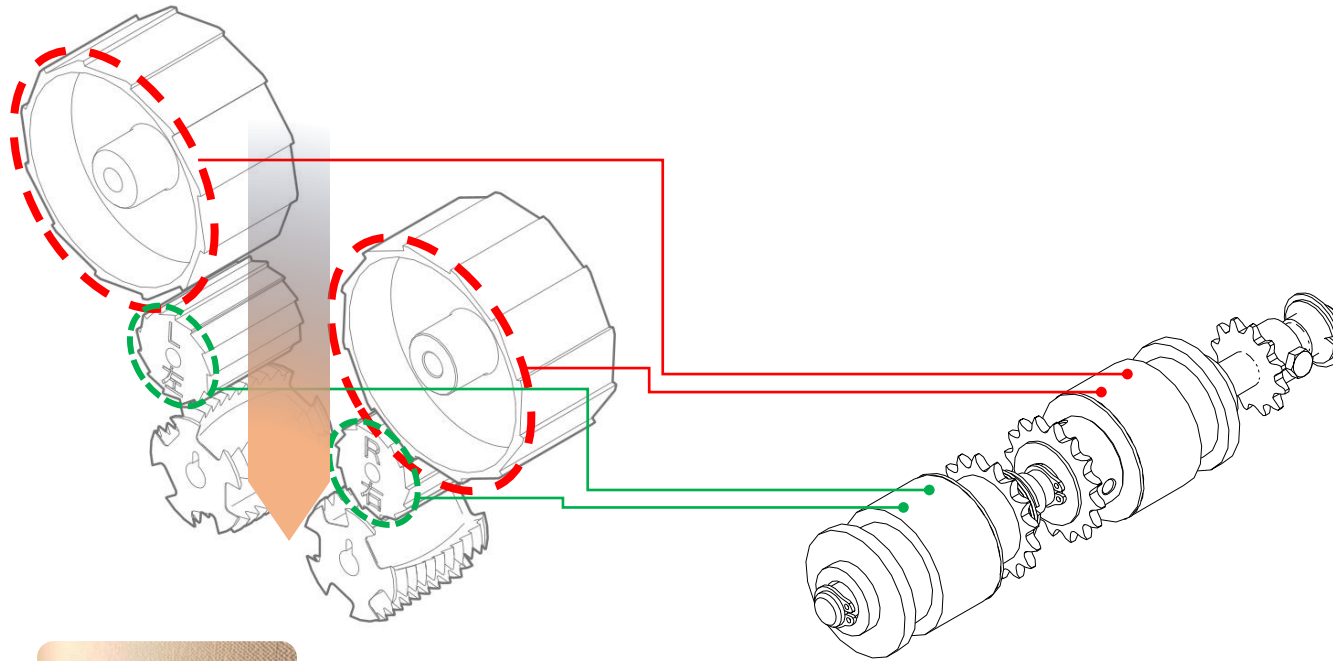
【 Sushi rice conditioning adjustment and control 】

11 rice feeding paddles distribute sushi rice evenly with softness adjusting control system.



【 Sushi rice conditioning adjustment and control system can provide you delicious and high quality sushi rice. 】

3 sets of rice feeding roller system with 11 blades can unravel the sushi rice evenly and make sushi rice sheets constantly by this control system.

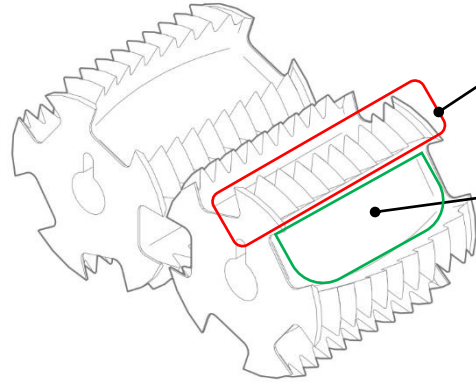


【 Double torque keeper system 】

Double torque keeper system as sushi rice forwarding function for making delicious high quality and uniformed nigiri.

【 Double Torque Keeper System as sushi rice forwarding function for making delicious high quality and uniformed nigiri. 】

- The combination of right and left, upper and middle rollers that are controlled by Double torque Keeper System can detect torque and density of the sushi rice.
- The automatic roller rotation speed controlling can create soft and delicious sushi with evenly uniformed shape of nigiri as if the professional sushi chef made.



【 MOLDING NIGIRI "PATENTED TECHNOLOGY" 】

The special shape of the roller surface, texture and tip which was developed by researching the fluidity and moldability of sushi rice, can make ideal nigiri reproducing the action of the hands and fingertips of a professional sushi chef.






【 For delicious uniform sushi making by TOP original special molds as patented technology. 】

The special shape of the roller surface, texture and tip can produce ideal nigiri constantly and accurately as if a professional sushi chef made them.

These special molds can reproduce nigiri with the best matching of softness and hardness for sushi lovers.

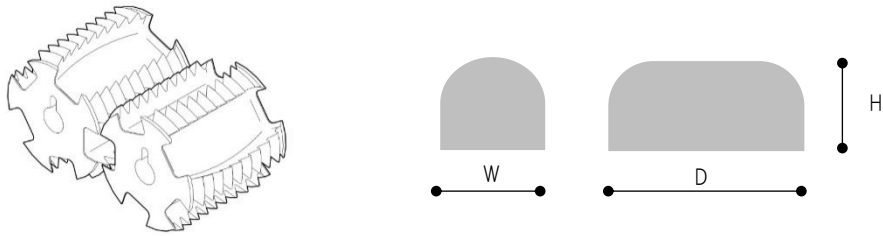
High accuracy resin cutting technology is used to make sushi molds in order to create well-formed nigiri that look traditional when topped with pieces of fish or other ingredients.

【 Nigiri size selections 】

	<p>16, 18 or 20g nigiri are recommended for Kaiten sushi restaurants.</p>
	<p>20, 22 or 24g nigiri are recommended for supermarkets or takeout sushi making.</p>
	<p>22, 24, or 26g are recommended for eat as much as you want style of sushi restaurants.</p>
	<p>30g is recommended for inari sushi.</p>
	<p>30 or 40g round shaped nigiri are recommended for making Japanese lunch boxes, makunouchi style.</p>

※The above information is for reference only so please select based on your business concept and your country's demands.

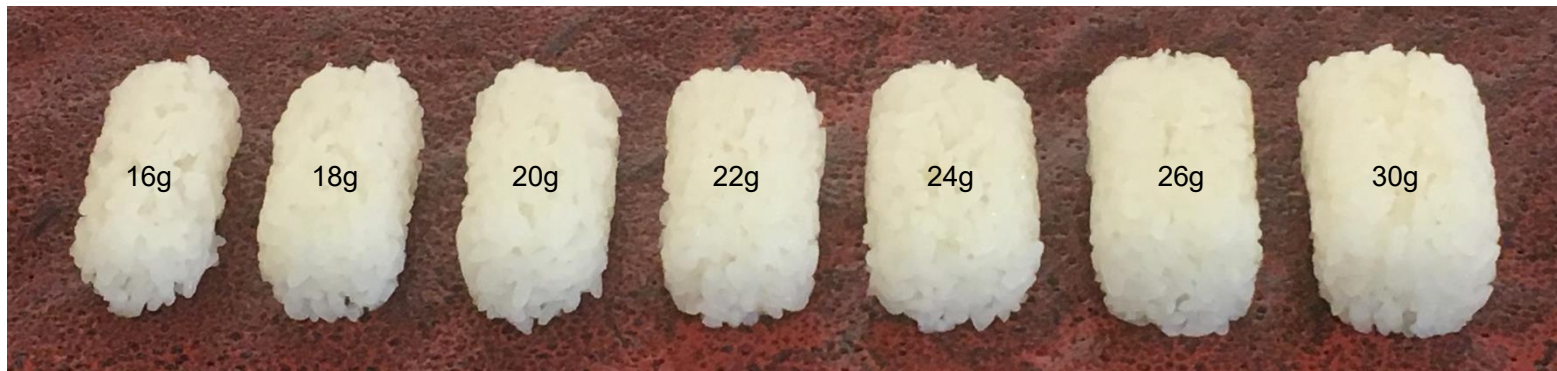
【 Nigiri volume and size 】

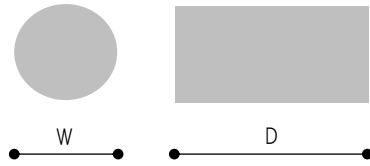
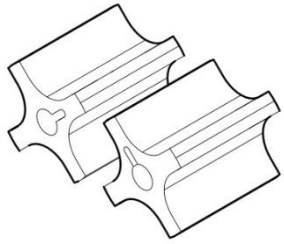


7 different sizes of molding rollers.

weight	size of nigiri	type
16g	W24×D53×H20mm	nigiri
18g	W25×D53×H21mm	nigiri
20g	W26×D53×H22mm	nigiri
22g	W27×D53×H23mm	nigiri
24g	W29×D53×H23mm	nigiri
26g	W30×D53×H25mm	inari
30g	W33×D53×H28mm	inari

※ Size and volume of nigiri may change with the condition of sushi rice, especially, temperature.





2 round shaped inari rollers

weight	size of inari	type
30g	W30×D53mm	inari lunch boxes
40g	W35×D53mm	makunouchi lunch boxes

※ size and volume and shape may change for some extent.

