

TOP SUSHI MACHIENE TECHNOLOGY - ROLL -

【 sushi rice smoothing adjustment and control function 】



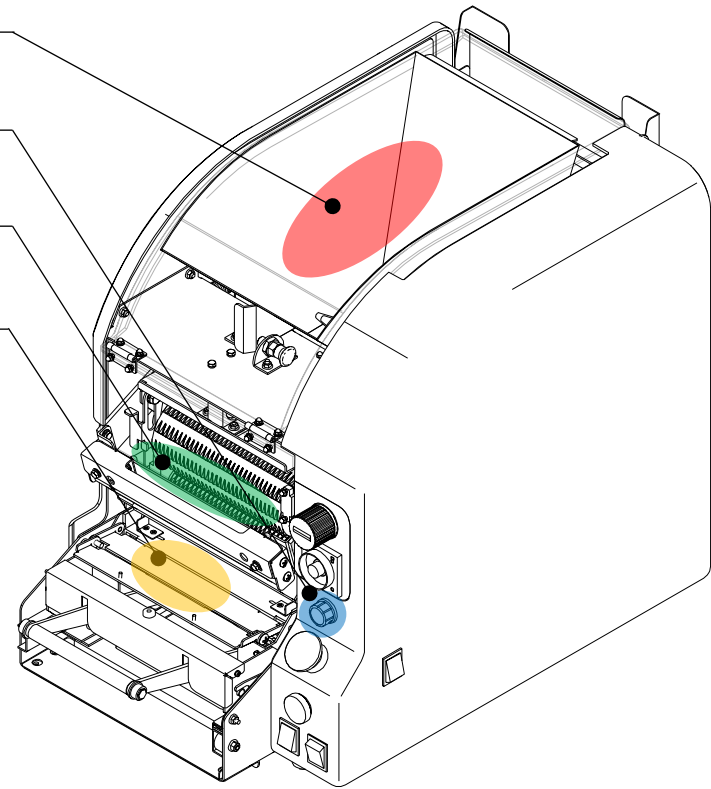
【 Sushi rice feeding function 】

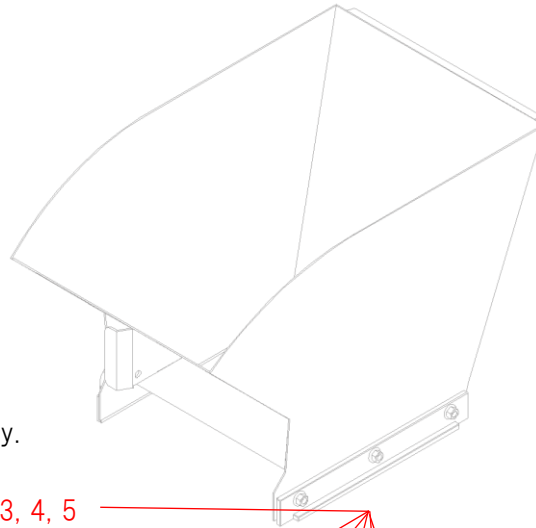


【 Rice sheet condition adjustment 】



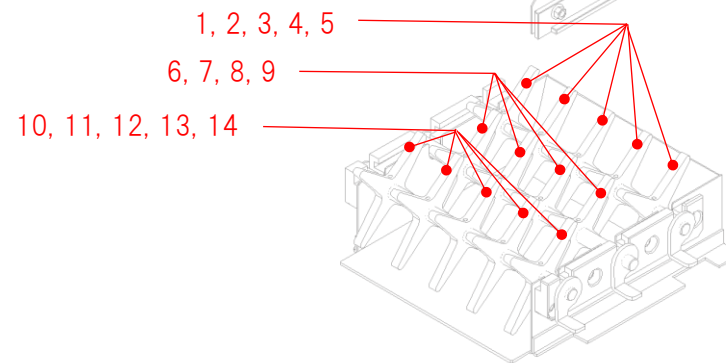
【 Rolling function of sushi rice 】





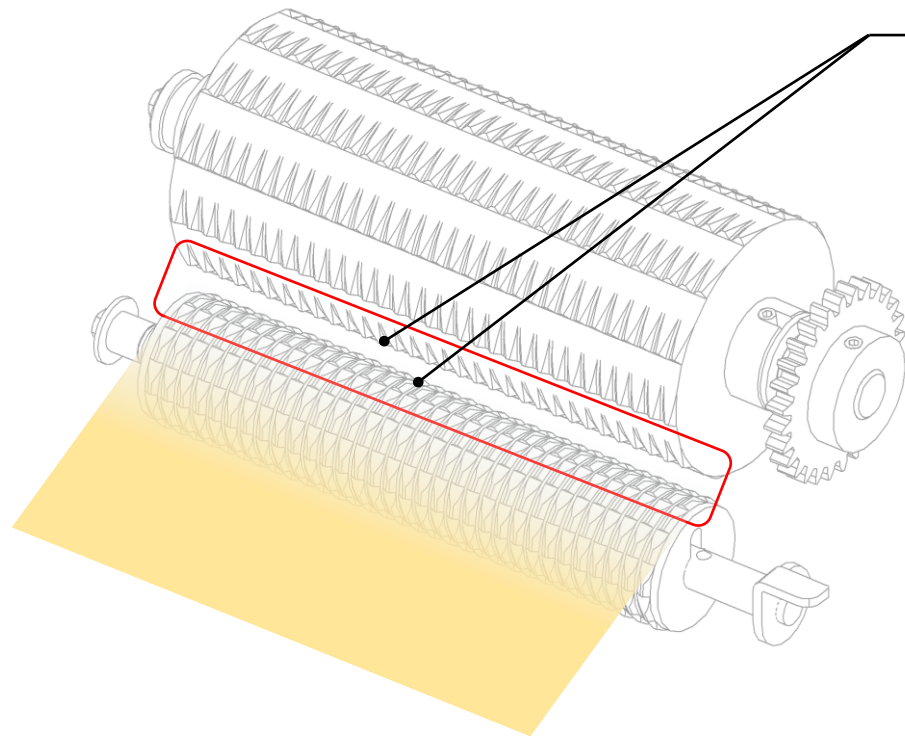
【 Sushi rice condition control 】

14 rice feeding paddles distribute sushi rice evenly.



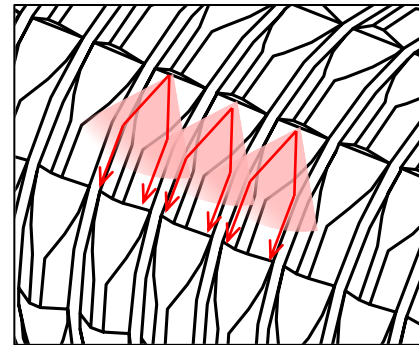
【 Sushi rice condition control system can provide high quality sushi rice. 】

14 paddles in 3 groups can distribute sushi rice evenly and make sushi rice sheets constantly.



【 Sushi rice feeding technology】

The surface of rice feeding rollers was developed as pressing and spreading technology as utility model patent.



【 The surface of rice feeding rollers was developed as pressing and spreading technology as utility model patent. 】

The special profiled surface of these rollers can create rice sheets uniformly.

These special shaped rollers are manufactured using highly advanced machining technology.

The combination of large (upper) and small (lower) rollers are designed and set for rice softness a professional sushi chef would make.

The roller material is Ultra high molecular polyethylene, one of the highest quality plastics.

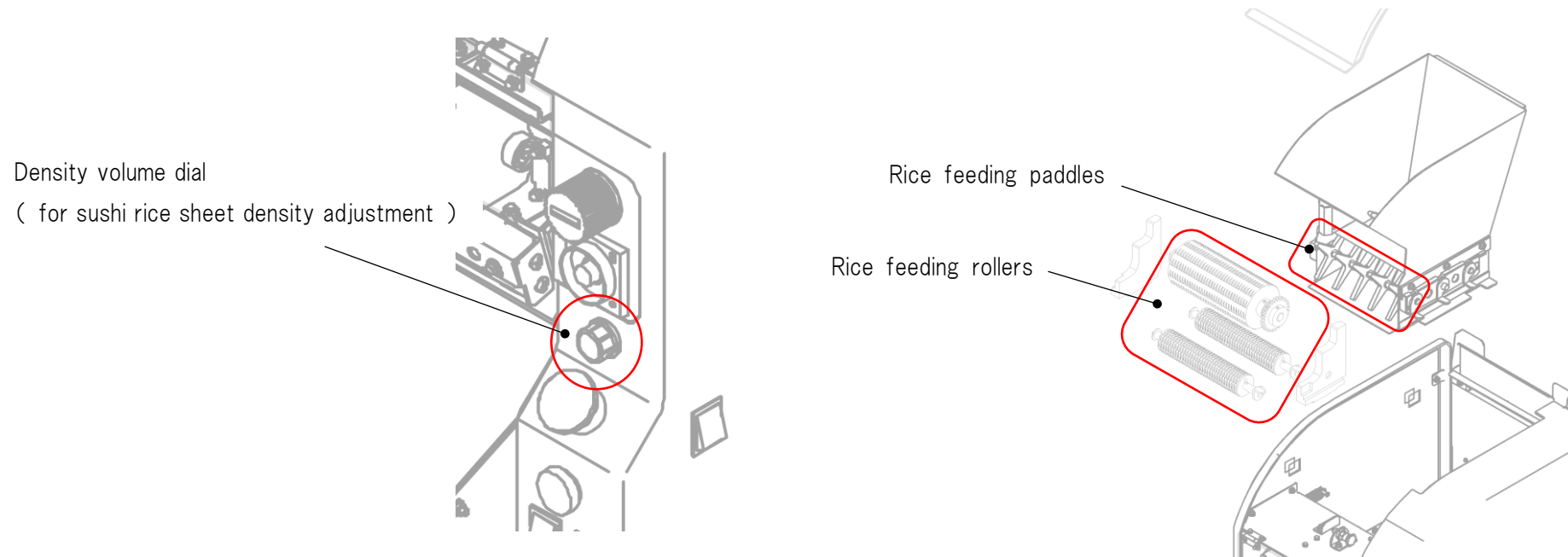
In addition, it has heat resistance, chemical resistance and water absorption resistance.

It will not be deformed easily and has a long life.

【 Rice sheet condition adjustment 】

Rice sheet condition adjustment technology for delicious sushi rice making.

The density setting dial sets the speed for the rice feeding paddles that supply the rice to the rice feeding rollers which spread the rice to make rice sheets.



【 Rice sheet condition adjustment 】

If insufficient rice is unevenly spread, density setting dial needs to be set higher.

On the other hand, if the rice sheet becomes tight, hard or heave, density volume dial needs to be set lower,

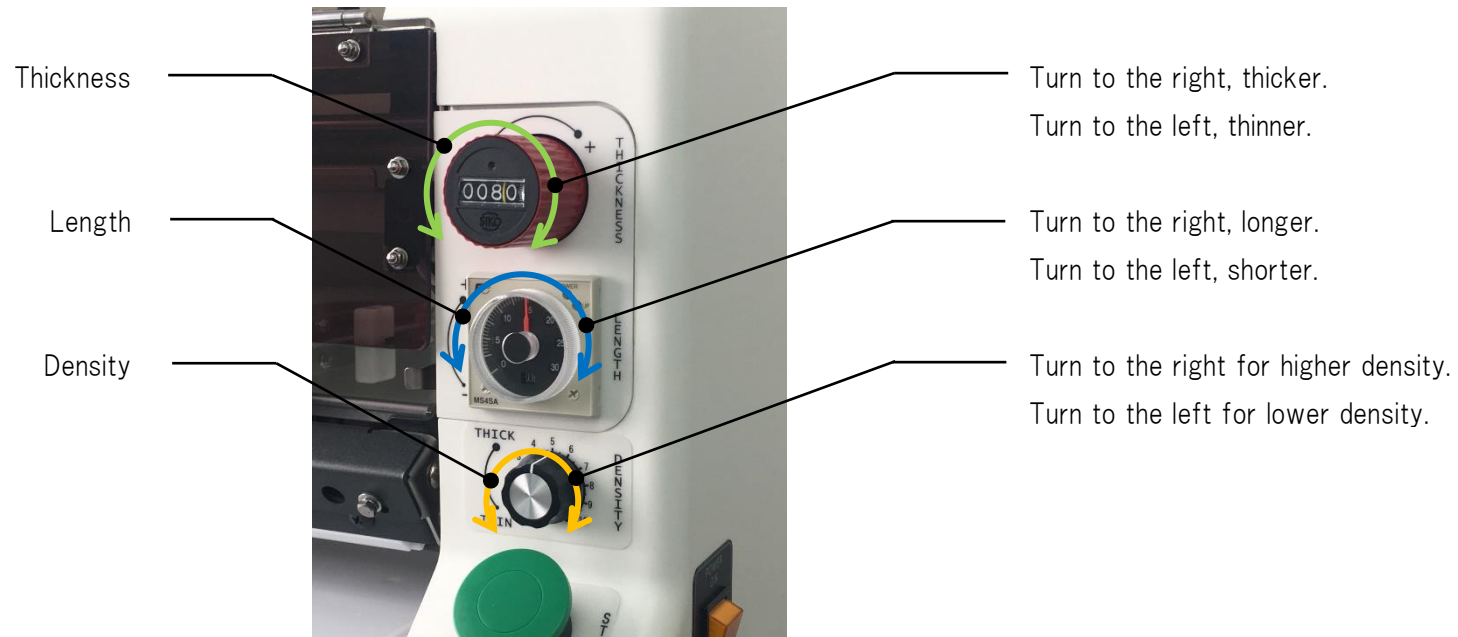
In order to adjust easily, density volume dial could be set manually.

Depending on the quality and variety of rice, or cooking conditions, fine tuning of the sushi roll making process is necessary.

TSM-900RSR is incorporates rice sheet condition adjustment technology which allows various kinds of rice to be used for sushi making.

All the functions for sushi rice conditioning can be easily set using the controls on the front panel.

【 Easy setting system 】

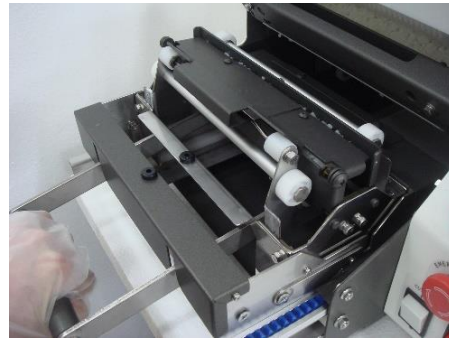


【 Easy setting system 】

Sushi rice thickness, length and density can be set and adjusted easily so that anyone can use this setting function.

【 Rolling function for sushi rolls. 】

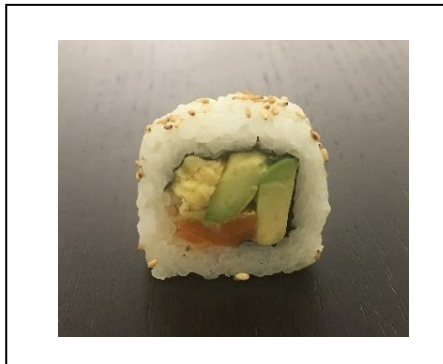
In order to quickly make sushi rolls, TSM-900RSR rolling system can reproduce the quality of a sushi chef.



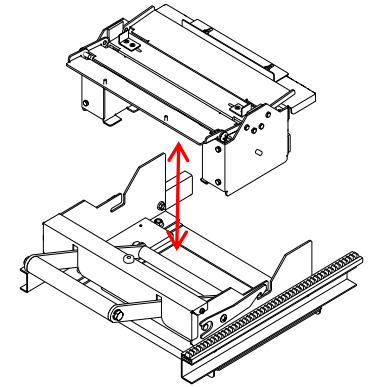
This unique 4 plates rolling unit technology has been used for 25 years in Japan as well as abroad.

To make norimaki, roll with the seaweed outside. To maki uramaki, roll with the seaweed inside.

By rolling tighter or looser, you can easily adjust the sushi roll texture like a professional sushi chef does.

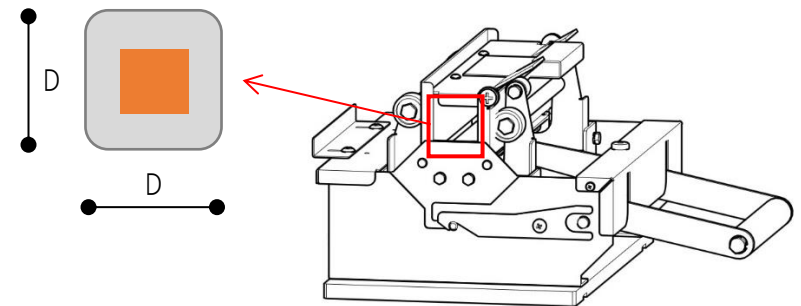


6 different sizes can be made.



Six different sizes of rolling units

	SIZE	Roll Width (D x D)	weight/one roll (approx)
S	THIN	25 x 25mm	80-100g
SM	MEDIUM THIN	30 x 30mm	100-130g
M	MEDIUM	35 x 35mm	130-150g
ML	MEDIUM THICK	40 x 40mm	150-200g
L	LARGE	45 x 45mm	200-250g
XL	EXTRA LARGE	50 x 50mm	250-300g
*	Rice sheet Unit	-	80-300g

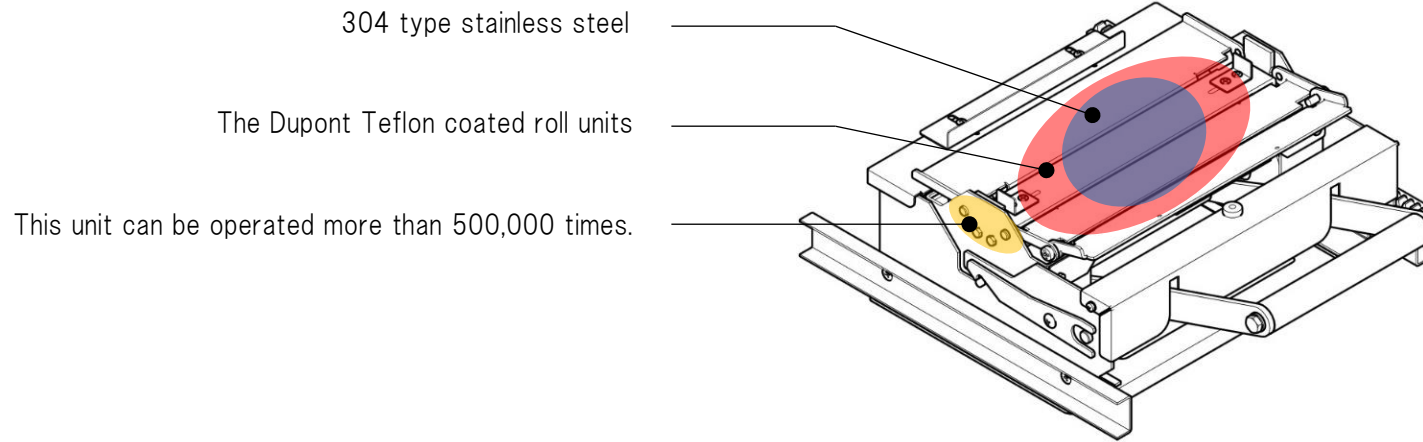


【 Tough and durable 】

The 4 plates of the roller units are made of 304 type stainless steel.

This unit can be operated more than 500,000 times.

The Dupont Teflon coated roll units prevent rice from sticking and allow easy cleaning to maintain hygiene.



【 Easy maintenance 】

The Unique roll unit is purely mechanical which simplifies the whole design and eliminates down time from any electrical problems.

【 Durability and long life use. 】

This TSM-900RSR roll unit system gives more than 8 years long durability.