

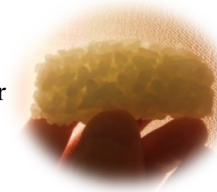
Speedy and Precise sushi making by TSM-07 ( for Nigiri )



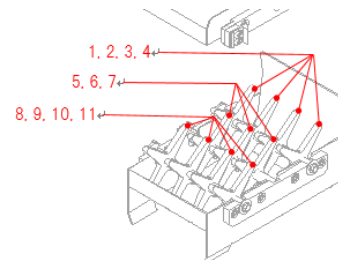
TSM-07 Nigiri sushi making “technology” like a sushi master chef

## Technology of TSM-07, Nigiri sushi Machine

Generate air

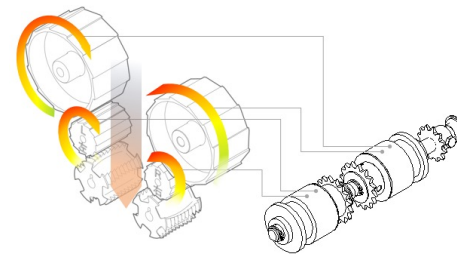


in the Nigiri Sushi.



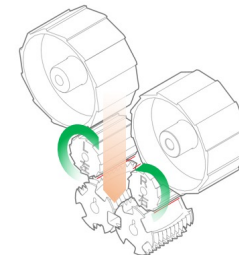
### SUSHI RICE CONDITIONING ADJUSTMENT AND CONTROL

11 paddles in 3 groups distribute the sushi rice evenly and make nigiri sushi constantly by this control system.



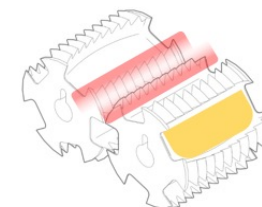
### DOUBLE TORQUE KEEPER SYSTEM

Double Torque Keeper System as sushi rice feeding function for making delicious high quality and uniform Nigiri sushi.



### NIGIRI“SOFTNESS⇔HARDNESS” ADJUSTMENT CONTROL SYSTEM

Nigiri softness or hardness adjusting control system for delicious uniform nigiri sushi making. Nigiri softness or hardness can be also adjusted by two middle rollers that control sushi rice feeding independently so that you can make your own favorite original nigiri to meet the variety of demands in different countries.



### 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.



# PRODUCT QUALITY



**HIGH GRADE MOTOR**  
Durable and high quality silent Japanese motor.



**OVER HEAT PROTECTION**  
High performance with overheat and overload protection.



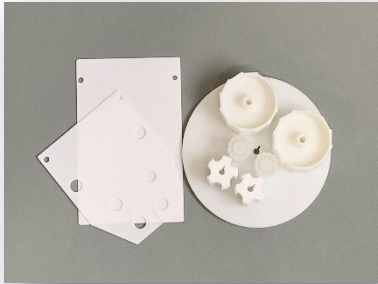
**IP67 WATERPROOFING COMPATIBLE SENSOR**  
The sensor IP67 type is fully waterproof and oil resistant.



**SUS304**  
Main parts are 304 type stainless steel for rust resistance and structural strength.



**BODY COVER**  
Body material is selected for protecting from shock, dirt and heat.



**NON STICK PARTS**  
A durable, high-performance plastic that does not adhere to sushi rice.



**NON STICK COATING**  
The hopper is treated with Dupont-Teflon-coating so that sushi rice does not stick.



**ENERGY CONSERVATION**  
Power consumption is only 80 watts at maximum.



**STANDARDS FOR OVERSEAS**  
It corresponds to the standard such as UL, CSA, NSF and CE.



**MADE IN JAPAN**  
Professional sushi machine craftsmen make machines accurately and carefully.

# HIGH PERFORMANCE FUNCTION



**EASY OPERATION**  
ON and OFF only.



**1/1.3sec • 2800/1H**  
1 Nigiri Sushi per 1.3 sec



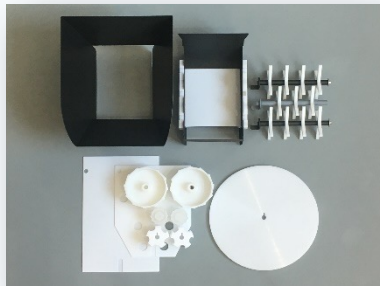
**AUTOMATIC STOPPING**  
automatic stop sensor indicates and stops the turning table if there are 6 Nigiri sushi on the table. 1 nigiri / 1.3 sec



**ALARM**  
An alarm will notify you when the remaining amount of sushi rice is low.



**SAFETY**  
It is safe because it stops when the front cover is opened.



**EASY CLEANING-1**  
Washable parts can be removed in 40 seconds.



**EASY CLEANING-2**  
Non rice-stick parts can be washed easily by hand or dishwasher.



**Hygiene control**  
To maintain hygiene, clean once per day.



**SIMPLE DESIGNING**  
Less electric parts, less electric troubles. "Simple is the best."



## SPECIFICATIONS



Product Name	Sushi machine
Type	TSM-07
Body Dimensions	W300x D480 x H590mm
Body Weight	23kg
Power Supply	AC100-120V 50Hz/60Hz 0.8A AC220-240V 50Hz/60Hz 0.4A
Power Consumption	80W

## Nigiri Sushi Size Selections ✂ select for your business concept with your country's demands



### **16•18•20g**

nigiri sushi are recommended for Kaiten sushi restaurants.



### **20•22•24g**

nigiri sushi are recommended for supermarkets or takeout sushi making.



### **22g•24g•26g**

nigiri sushi are recommended for WOK or eat as much as you want style of sushi restaurants.



### **30g**

nigiri sushi is recommended for Inari sushi.

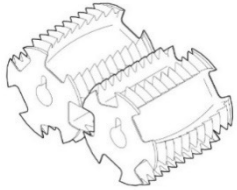


### **30 or 40g, round shaped**

nigiri rolls are recommended for making Japanese lunch boxes, Makunouchi style.

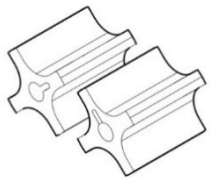
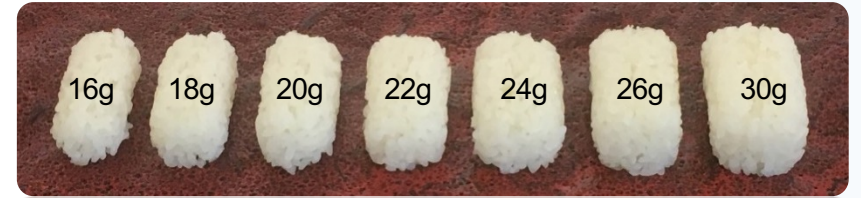
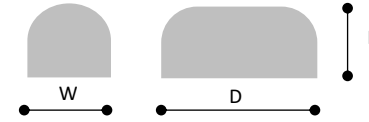


# Nigiri Sushi Weight and Size · Production Capacity



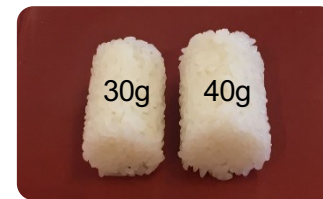
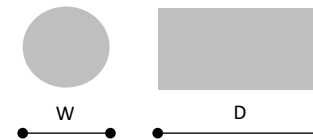
g	Size of Nigiri sushi	use	Capacity / 1 H
16g	W24 × D53 × H20mm	sushi	1,200
18g	W25 × D53 × H21mm	sushi	1,200
20g	W26 × D53 × H22mm	sushi	1,200
22g	W27 × D53 × H23mm	sushi	1,200
24g	W29 × D53 × H23mm	sushi	1,200
26g	W30 × D53 × H25mm	inari	960
30g	W33 × D53 × H28mm	inari	960

※ Size, volume and shape may change to some extent.



g	Size of Nigiri sushi	use	Capacity / 1 H
30g	W30 × D53mm	Lunch box	960
40g	W35 × D53mm	Lunch box	960

※ Size, volume and shape may change to some extent..



# BENEFITS AND COMPARISON



Sushi beginner

Difficult to make high quality Nigiri sushi

uneven weight and volume of nigiri

Not uniformed shape

Uneven softness or hardness

More wasted ingredients

Need to provide long training hours

Need high skill and experience

Need to take some break or rest

Take longer and cost more

Can quit work at any time

1 ball /10 sec, 360 balls /1 hour

VS



Sushi machine

Easy to make high quality Nigiri sushi

Even weight and size of nigiri sushi

Even and uniformed shape

Controlled softness or hardness

Less wasted ingredients

No training needed

High skill of experience of sushi making is not needed

No need to take any breaks or rest

Takes shorter time

Works forever

1 ball /1.3 sec · 2800 balls /1 hour