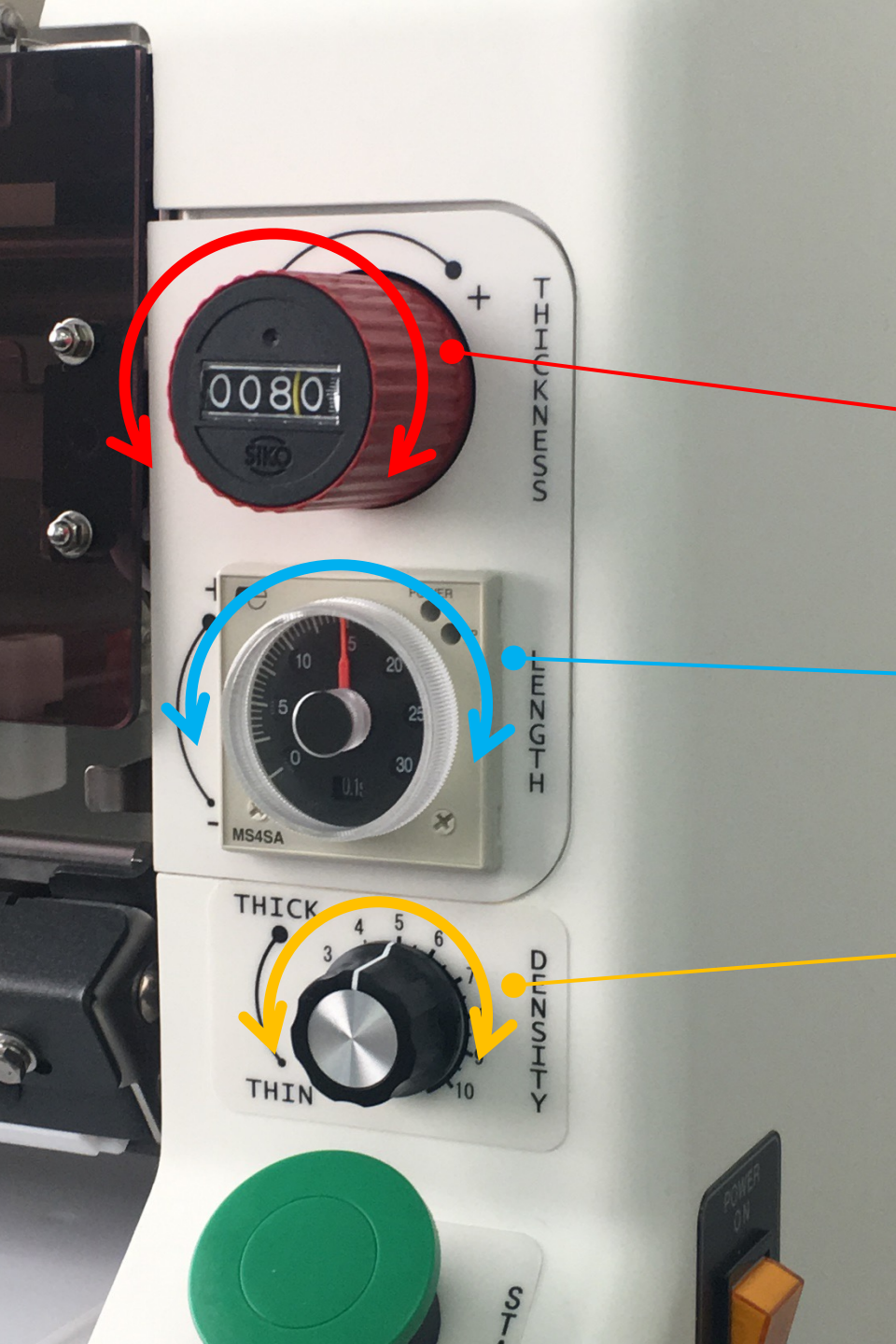


Unique Roll Sushi Making System for both Norimaki and Uramaki.





"Easy Setting System"

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

1 Rice Sheet Thickness

Turn to the right, thicker.
Turn to the left, thinner.

2 Rice Sheet Length

Turn to the right, longer.
Turn to the left, shorter.

3 Rice Sheet Density

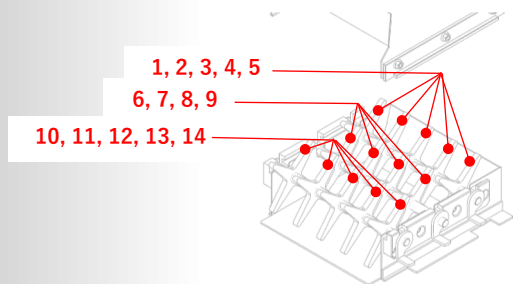
Turn to the right, for higher density.
Turn to the left, for lower density.



Precise and Quick
Like Master sushi chef

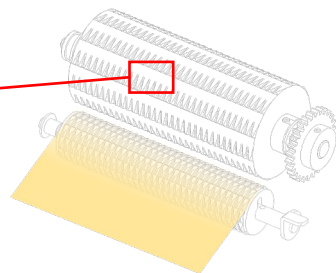
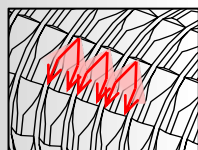


Technology of TSM-900RSR



Sushi Rice Condition Control

14 paddles in 3 group can distribute sushi rice evenly.

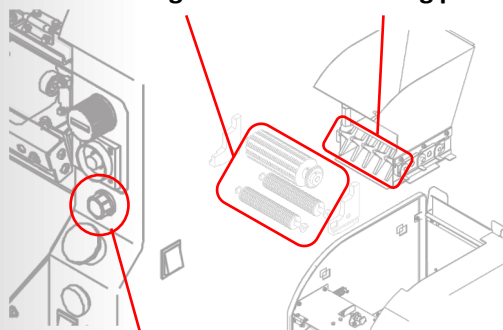


Sushi rice feeding technology

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



Rice feeding rollers Rice feeding paddles



Density volume

Rice Sheet Condition Adjustment

Rice sheet condition adjustment technology for delicious sushi rice making. The density setting dial is speed adjustable controller for rice feeding paddles that lead to the rice feeding rollers which spread rice to become sushi rice sheets. If insufficient rice is unevenly spared, insubstantially or unevenly, density setting dial needs to be set higher. On the other hand, if the rice sheet becomes tight, hard or heavy, density volume dial needs to be set lower. In order to adjust easily, density volume dial could be set manually.

“SUSHI ROLLING FUNCTION” as TOP UNIQUE TECHNOLOGY

Technology

This unique roll units is purely mechanical which simplifies the whole design and eliminates down time from any electrical problems.

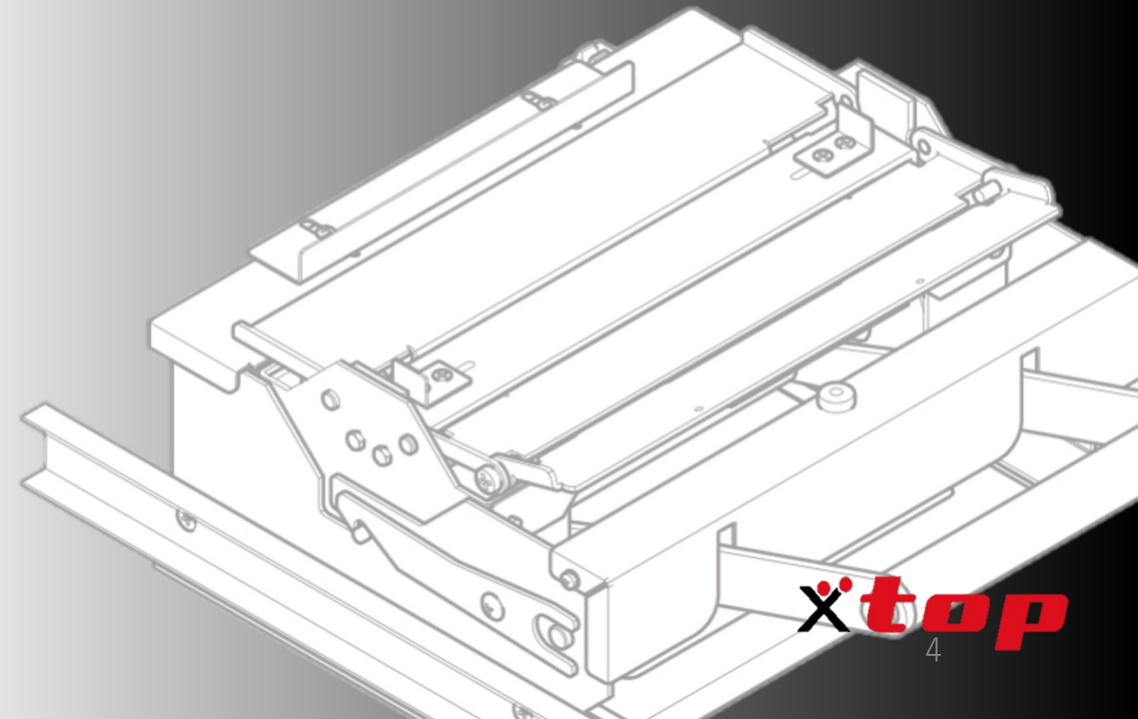
Dupont Teflon coated units prevent rice from sticking and allow easy cleaning to maintain hygiene.

Quality

Tough and Durable. The 4 plates of the roll unit are made of 304 type stainless steel.

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

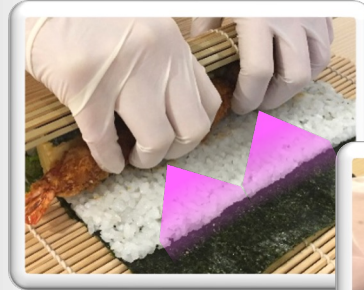
This simple TSM-900RSR roll unit system has been used for 25 years in Japan as well as abroad.



Traditional ROLLING by Sushi Chef



Easy Rolling System for anyone



The 4 plates of the roll unit hold ingredient and let ingredient stay in the middle. To make Norimaki, roll with the seaweed outside.



The 4 plates of the roll unit hold sushi evenly and make sushi roll beautifully. To make 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.

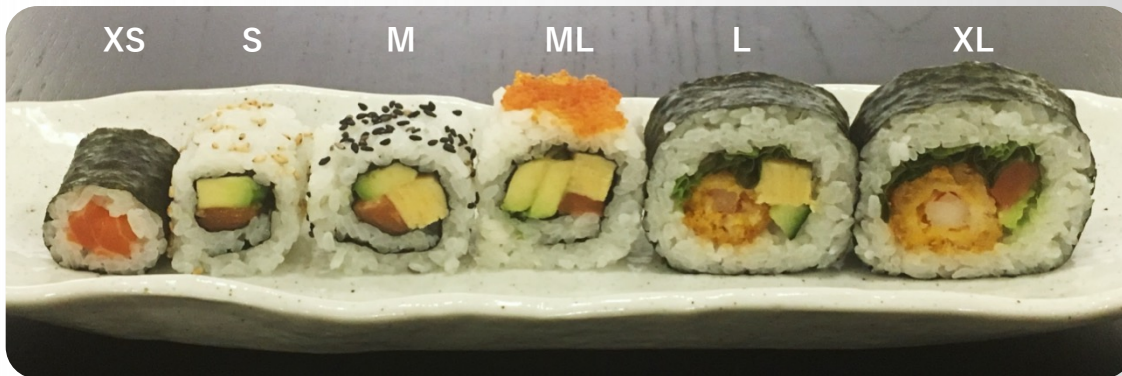


Sushi Rolls variety by Roll Units

Norimaki, Uramaki, Spiral-URAMAKI rolls can be made.

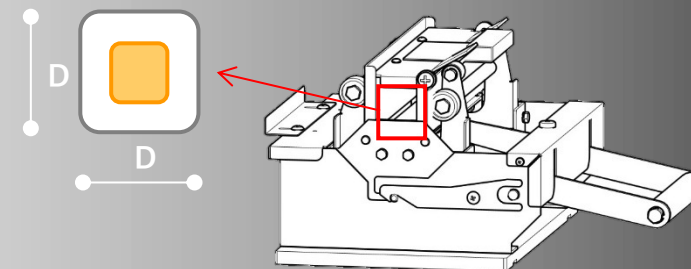
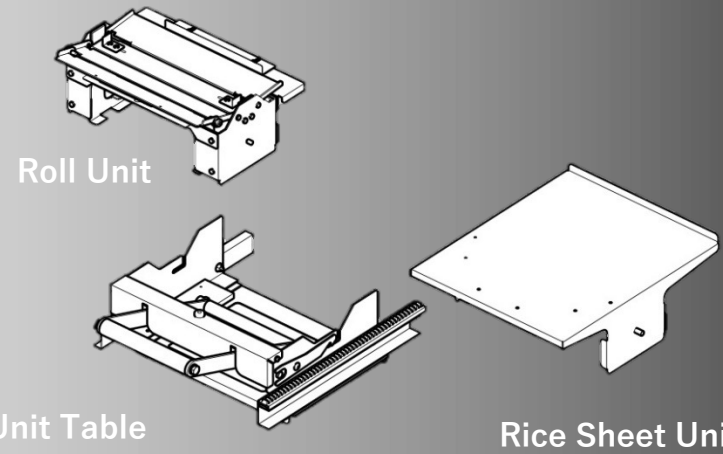


6 types of rolls can be made by different size or roller units.



Size of roller unit

	SIZE	Roller Unit Size (D x D)	Weight /1 roll * about
1	Thin (XS)	25 x 25mm	80-100g
2	Medium Thin(S)	30 x 30mm	100-130g
3	Medium(M)	35 x 35mm	130-150g
4	Medium Large(ML)	40 x 40mm	150-200g
5	Large(L)	45 x 45mm	200-250g
6	Extra Large(XL)	50 x 50mm	250-300g
7	Rice Sheet	-	80-300g



PRODUCT QUALITY



HIGH GRADE MOTOR
Durable and high quality silent Japanese motor.



OVER HEAT PROTECTION
High performance with overheat and overload protection.



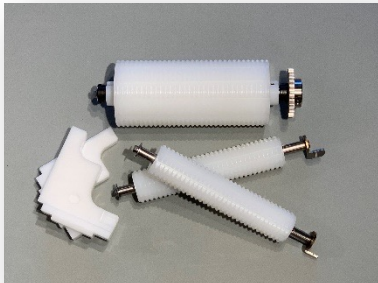
OVERCURRENT PROTECTION
Safety protection device to protect against over current and lightning.



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.



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.



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



ENERGY CONSERVATION
Power consumption is only 120 watts at maximum.



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

HIGH PERFORMANCE FUNCTION-1



EASY OPERATION

Setting machine takes 3 minutes.



START BUTTON

Just pressing the button to make a rice sheet.



1 sheet per 6 sec

It can make one sheet per 6 seconds only. (M size)



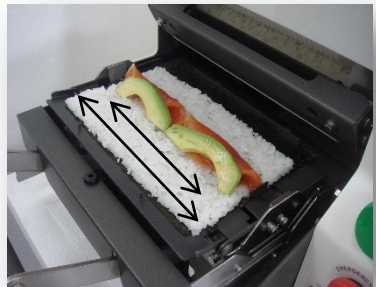
EASY ROLLING SYSTEM

Anyone can make rolls fast and beautifully.



LEFT OVER RICE REMOVING SYSTEM

Left over rice can be removed by rice removing system.



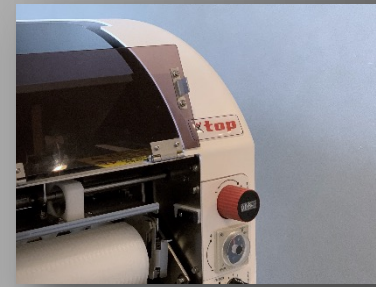
WIDTH OF RICE SHEET

The width of rolled sushi is 180mm or 200mm. Width is selected at the time of ordering the machine.



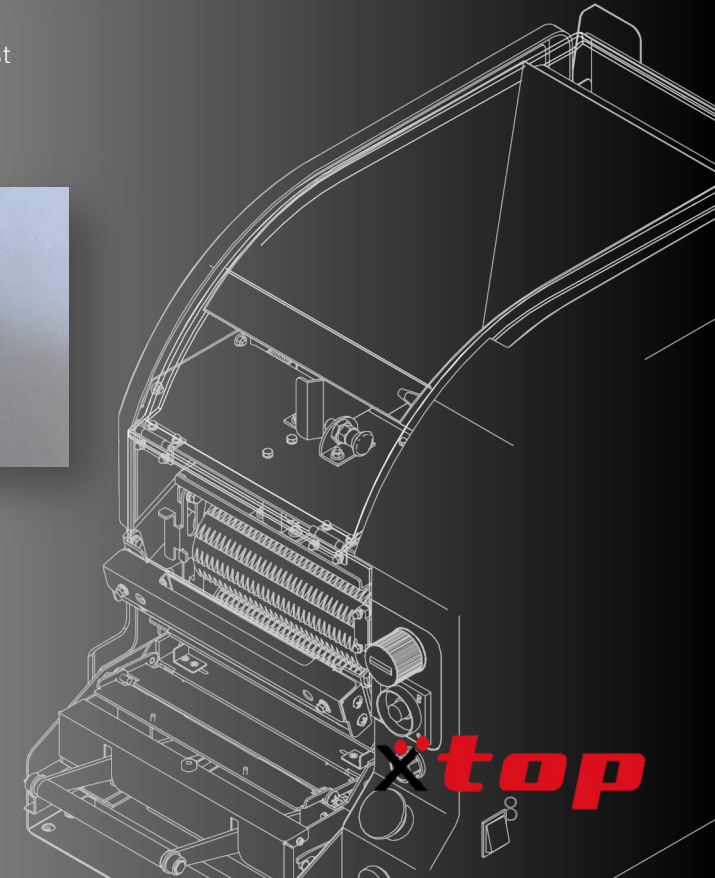
ALART SYSTEM

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

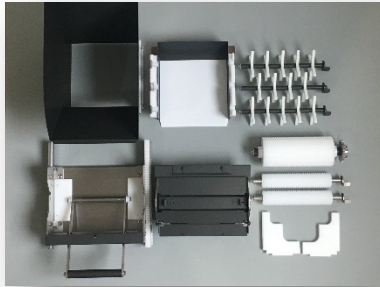


SAFETY DESIGN

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



HIGH PERFORMANCE FUNCTION-2



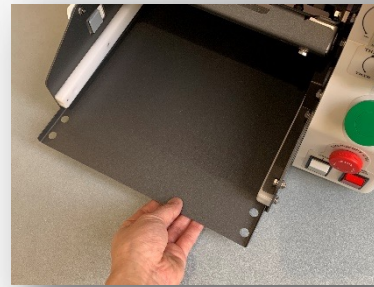
EASY REMOVAL

Parts can be removed in 60 seconds.



EASY CLEANING

Non rice-stick parts can be washed easily by hand or dishwasher.



Hygiene control

Parts can be removed and washed easily for hygiene control.

MAINTENANCE



MADE IN JAPAN

Professional sushi machine craftsmen make machines accurately and



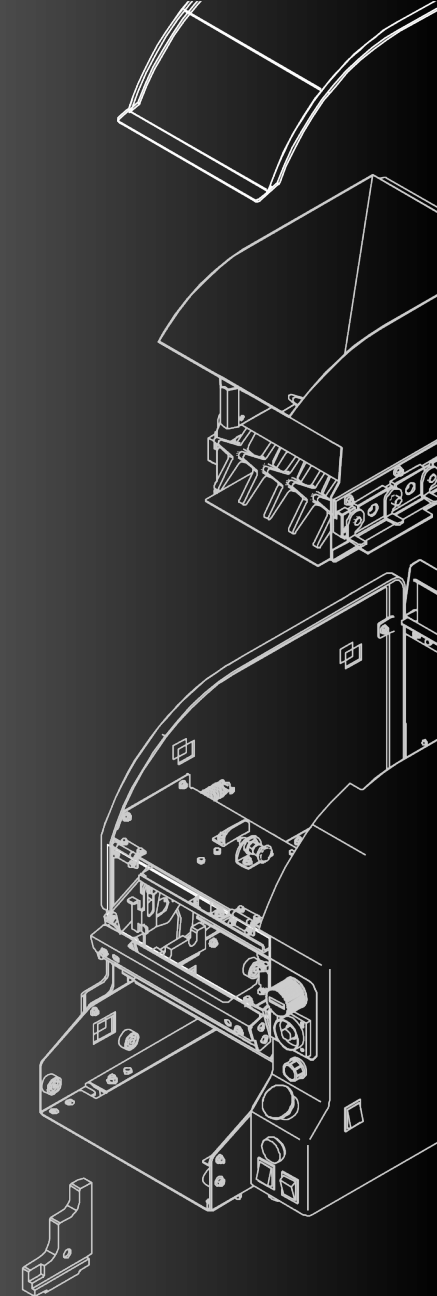
SIMPLE DESIGNING

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



Electric parts

The main electric parts are harness type, making it easy to replace them in case of failure.



製品仕様—SPECIFICATIONS



Product Name	Roll Sushi Machine
Type	TSM-900RS-R
Body Dimensions	W380x D600 (Max800) x H500mm
Body Weight	39kg
Power Supply	AC100-120V 50Hz/60Hz 1.2A AC220-240V 50Hz/60Hz 0.6A
Power Consumption	120W

BENEFITS AND COMPARISON



Sushi beginner

Difficult to make high quality Sushi rolls

uneven weight and rice volume

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 roll / 30 -60 sec (M size)

VS



Roll Sushi Machine

Easy to make high quality Sushi rolls

Even weight and rice volume

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 roll / 6-10 sec (M size)