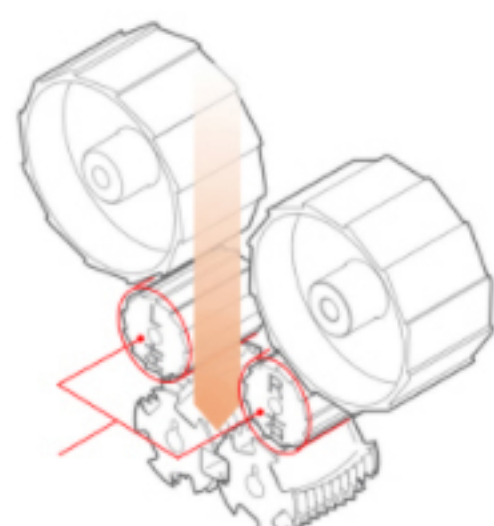




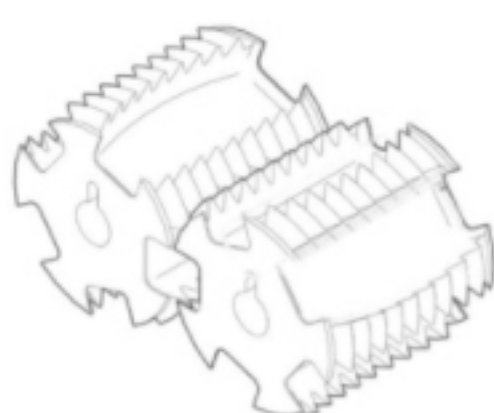
The Technology

OUR TECHNOLOGY GOES ABOVE AND BEYOND



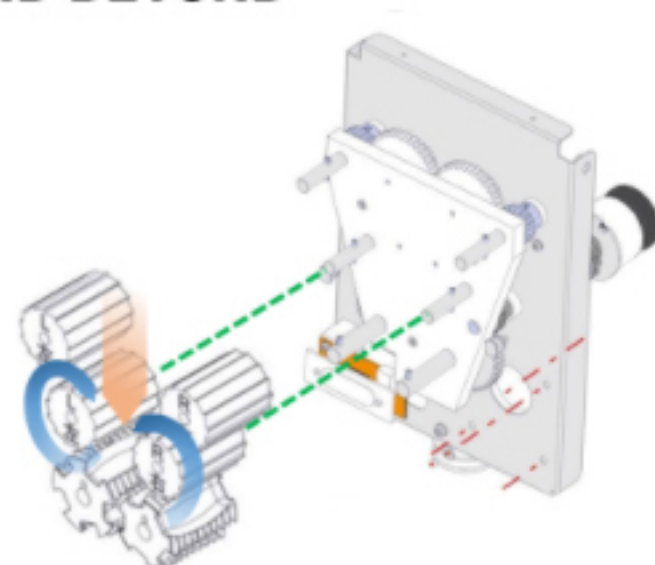
Nigiri Softness Control System

Control density, thickness, softness and hardness of the nigiri to create the perfect balance



Patented Nigiri Molding Technology

The patented Nigiri Molding technique allows you to make nigiri with the precision and expertise of an experienced Sushi Chef



Double Torque Maintenance System

The advanced double torque system is capable of adjusting its rotation and speed depending upon the thickness and consistency of the rice

Patented Nigiri Molding Technology

- The specially designed molders allow for exceptional fluidity and control over the texture and mold ability of the Nigiri Balls just like an experienced Sushi Chef
- The highly advanced resin cutting technology is used for mold cutting and shaping in order to create well-formed Nigiri balls
- The combination of one larger and one small roller on top of each other mimics the pressure and special techniques used by Japanese sushi chefs.
- The rollers are made with Ultra High Molecular Polyethylene/ It is non-stick, heat resistance, chemical resistance, and water absorption resistance. Very durable.

Sushi Rice Smoothing and Controlling System

The Nigiri Ball "Softness – Hardness" adjustment system allows for a delicious and uniformed sushi ball making system. This system ensures that the Nigiri is produced evenly with uniform texture and softness so as to allow for maximum reliability and control.

Rice Ball Adjustment

The TSM – 07 Sushi machine comes with an easy to swap thickness adjustment roller. You can easily adjust the density, thickness and the size of the rice balls.

- The weight and density of the rice ball depends upon the roller that is being used. Various rollers can be used to product Nigiri Sushi of various volumes from 16g to 30g
- The thickness of the rice sheet is also a volume dial. Turn to the right and the rice sheet is thicker and left is thinner.
- Depending upon the volume of the sushi, they may be used for various purposes in different establishments from restaurants to super markets and take away

Maintenance and Cleaning

Easy Operation

Simple operation with a start and stop function

Easy to Clean

All parts can be taken out easily for cleaning.

Automatic Stop Sensor

An automatic stop sensor activates and turns off the turn table if it has reached capacity ensuring clean production

Easily Washable

It takes only 40 seconds to remove all washable parts. The device can be cleaned once a day for hygienic purposes

Durability

High Quality Motor

Uses Japanese manufactured motor with overheat protection.

IP67 Sensor

Waterproof and oil resistance.

Stainless Steel

Main parts are made of stainless steel 304 to prevent rust and have strong structure.

Strong Machine

The body of the machine is made with material that is shock, dirt, and heat resistant.

Easy to Fix

The main electrical components are harness type, which can be easily replaced in case of failure.

Non-Stick Hopper

The hopper is coated with high-quality Teflon Dupont that prevents rice for sticking.

Nigiri Rice Ball Sizing



Gram (g)	Dimensions (mm)
16	W24xD53xH20
18	W25xD53xH21
20	W26xD53xH22
22	W27xD53xH23
24	W29xD53xH23
26	W30xD53xH25
30	W33xD53xH28

Specification

Product Name:	Sushi Nigiri Machine		
Standard:	UL/NSF, CSA, CE, IAPMO(UL/NSF, CSA)		
Production Capacity:	2,800 sushi balls per hour with 16, 18, 20, 22 or 24g rollers		
Type A			
Country of Use	USA, CANADA	Voltage	100-120V
Type B			
Country of Use	EUROPE, OCEANIA, ASIA, SOUTH AMERICA	Voltage	220-240V

Dimension:	W300 x D480 x H590mm	
Body Weight: (Machine Only)	23kg	
Power Consumption:	80W	
Sushi Rice Capacity:	4.5kg	
Option:		
Roller Unit (Nigiri size)	Normal: 16/18/20/22/24/26/30g	Towara: 25/30g