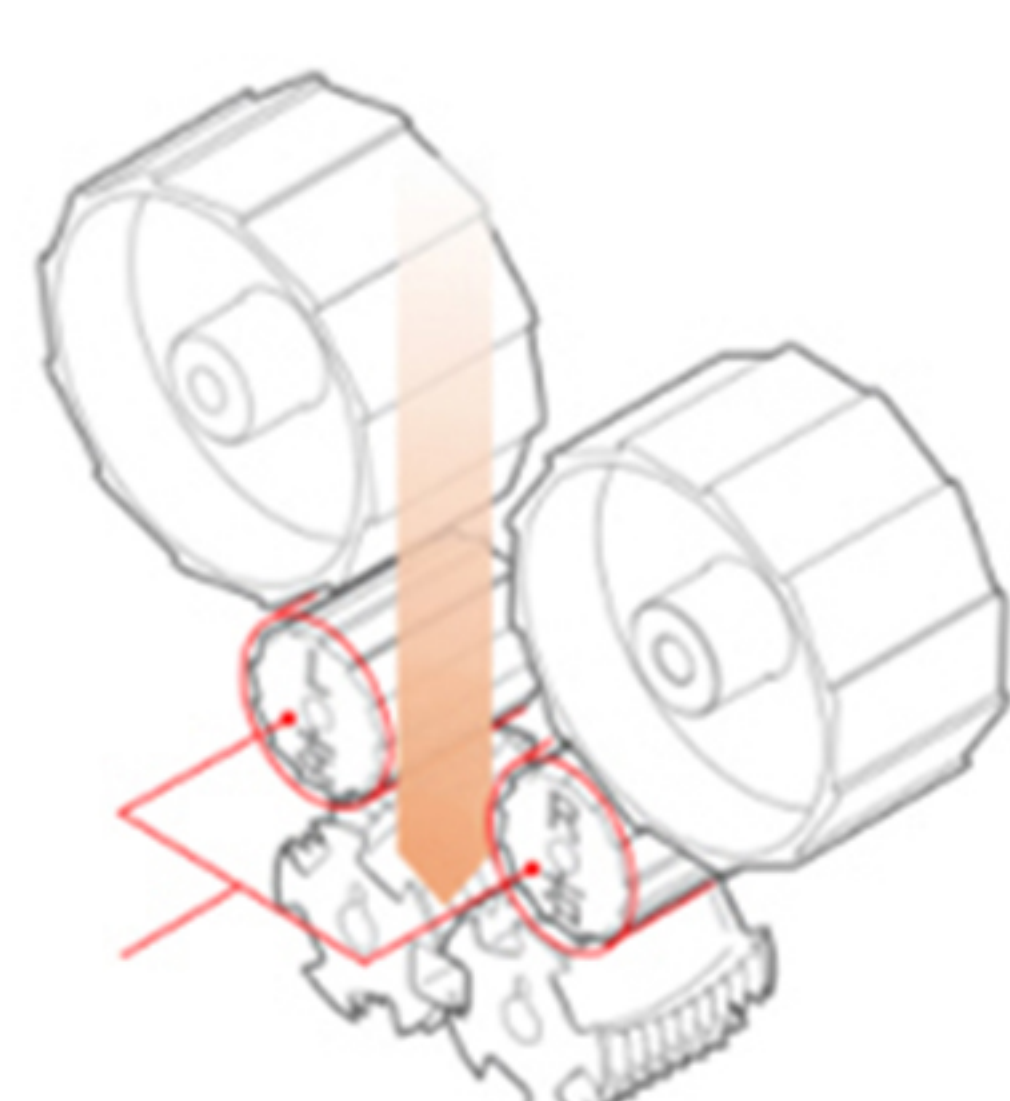




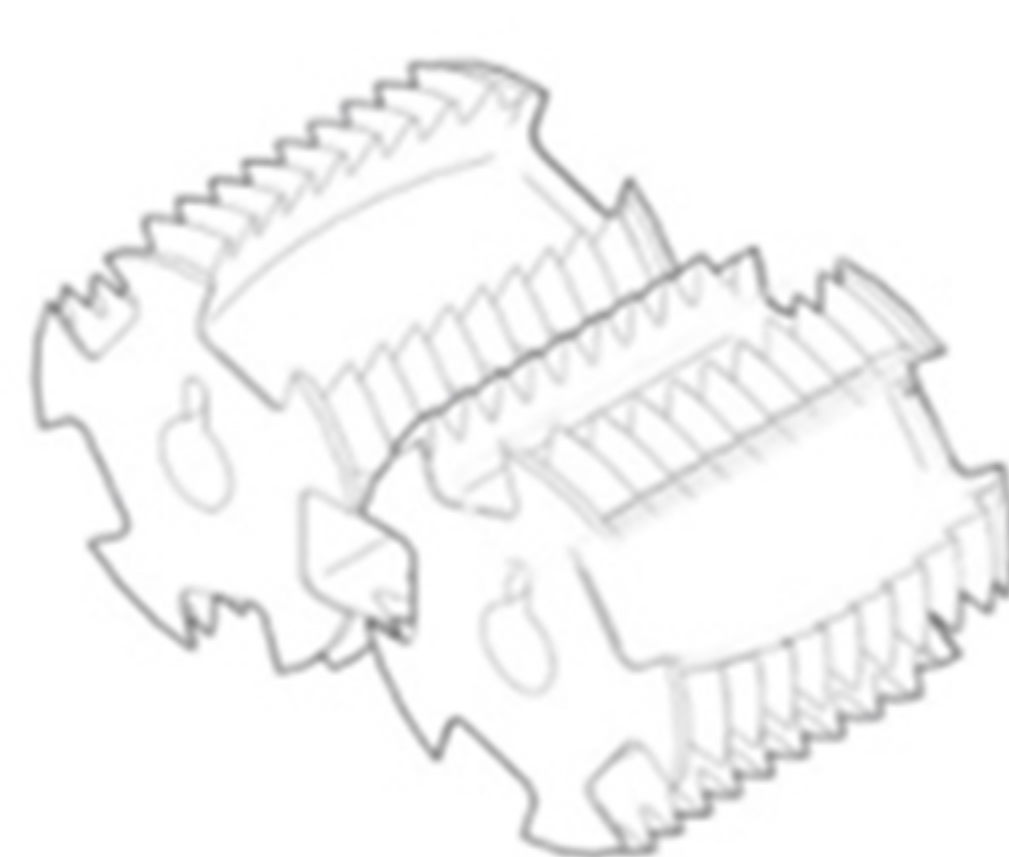
## The Technology

### OUR TECHNOLOGY GOES ABOVE AND BEYOND



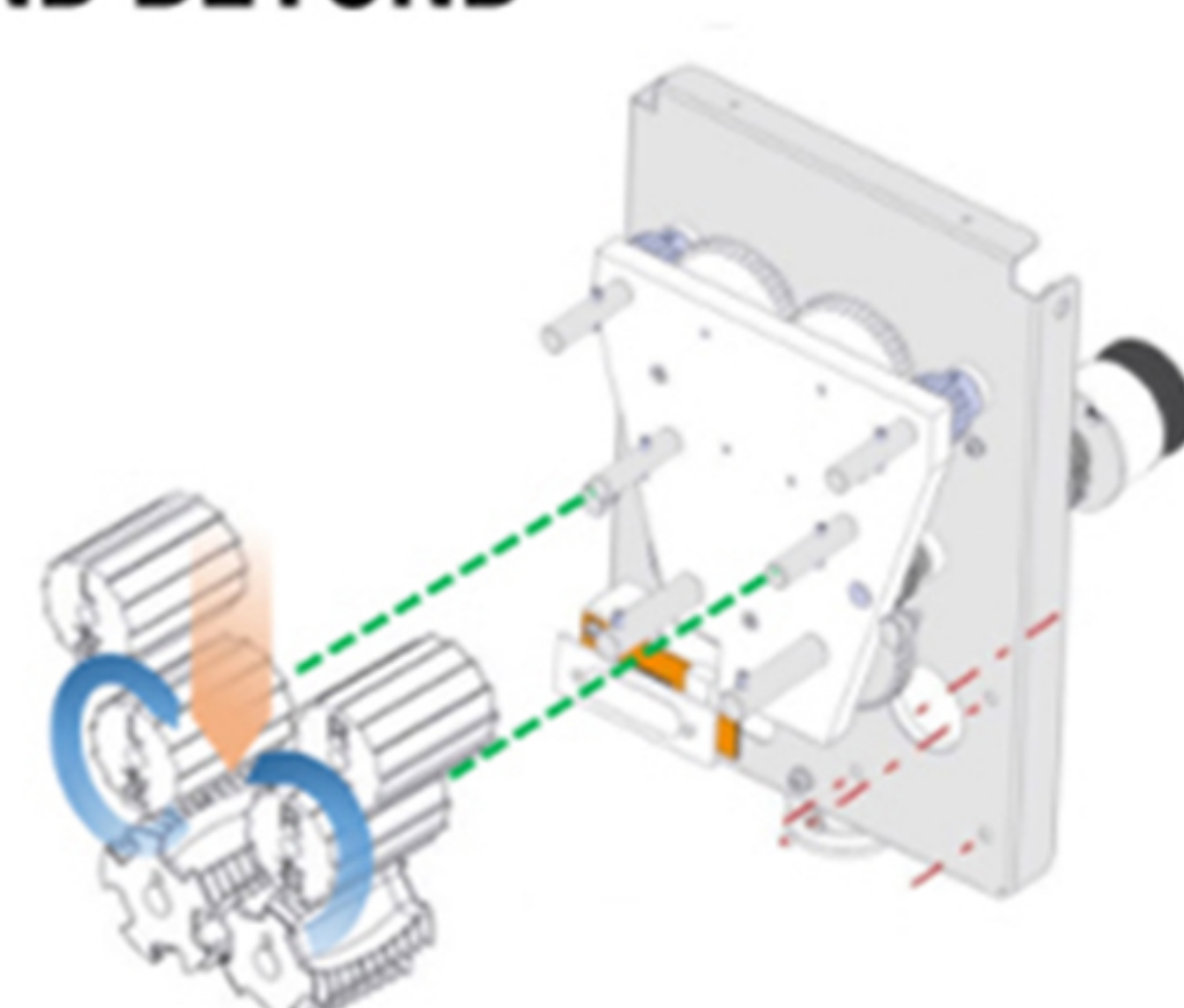
#### Nigiri Softness Control System

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.

### Double Torque Keeper System System

The combination of right, left, upper and lower rollers are controlled by the Double Torque System. This system is specially designed to detect the speed at which the rice is being produced as well as its density, thereby allowing it to adjust itself to produce rice balls evenly and at a steady and consistent pace.

### Rice Ball Adjustment

The TSM – 09 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:	Mobile Sushi Ball Machine		
Production Capacity:	1,200 sushi balls per hour with 16, 18, 20, 22 or 24g rollers		
	960 sushi balls per hour with 26 or 30g rollers		
Country of Use	Global	Voltage	100-240V

Dimension:	W170 x D340 x H350mm	
Body Weight: (Machine Only)	6kg	
Power Consumption:	13W	
Sushi Rice Capacity:	1kg	
Option:		
Roller Unit (Nigiri size)	Normal: 16/18/20/22/24/26/30g	Towara: 25/30g