

Sushi Rice Smoothing and Controlling System

There are 3 sets of rice feeding roller system with 14 blades that can unravel the sushi rice evenly and make the rice sheet smooth and even.

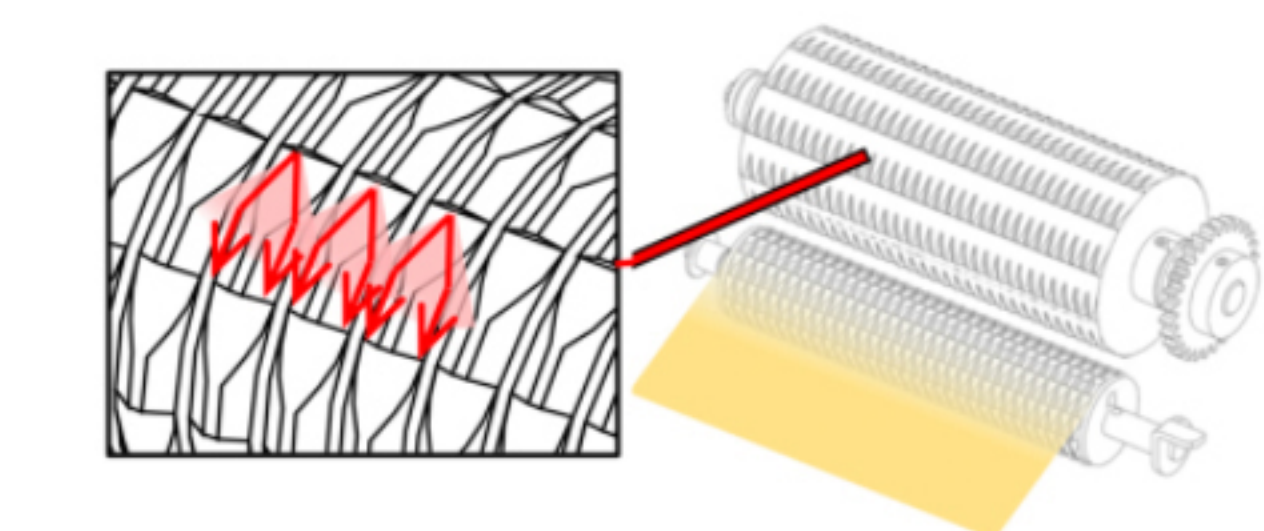
Patented Utility Rollers

- The surface of the rice feeding utility rollers was specially designed and developed for rice pressing and spreading.
- The individual fan-shaped texture can help create rice sheets uniformly with the perfect amount of pressure.
- 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.

Rice Sheet Adjustment Controls

The sushi roll machine comes with an easy to use rice sheet adjustment control panel. You can easily adjust the density, thickness and the size of the rice sheet.

- The density of the rice sheet can be easily controlled through a volume dial. If the rice sheet is too sparse, it is recommended to set the dial higher, and if rice sheet too dense, dial the density down a bit.
- 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.
- The length of the rice is another volume dial. The right is longer and left is shorter.



Rolling System

With this rolling system, anyone can become a sushi chef. It has been perfected for over 25 years

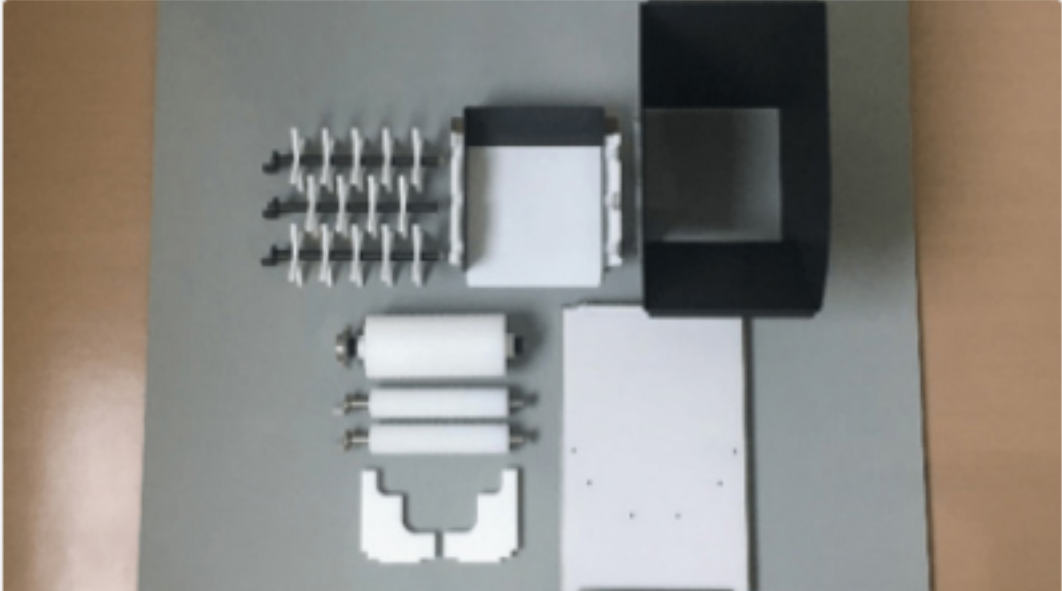
- Tough and durable, made of stainless steel 304. Can withstand more than 500,000 times of continous open-close action. Coated wit Dupont teflon for anti-stick properties.
- Capable of making different kinds of sushi rolls, such as norimaki, uramaki, and spiral uramaki.
- Can easily adjust the tightness of the rolls
- Capable of rolling 6 different size of sushi rolls

Size	Roll Unit Size	Weight per Roll *approx.
Thin	25 x 25 mm	80-100g
Medium Thin	30 x 30 mm	100-130g
Medium	35 x 35 mm	130-150g
Medium Thick	40 x 40 mm	150-200g
Thick	45 x 45 mm	200-250g
Extra Thick	50 x 50 mm	250-300g

Maintenance and Cleaning



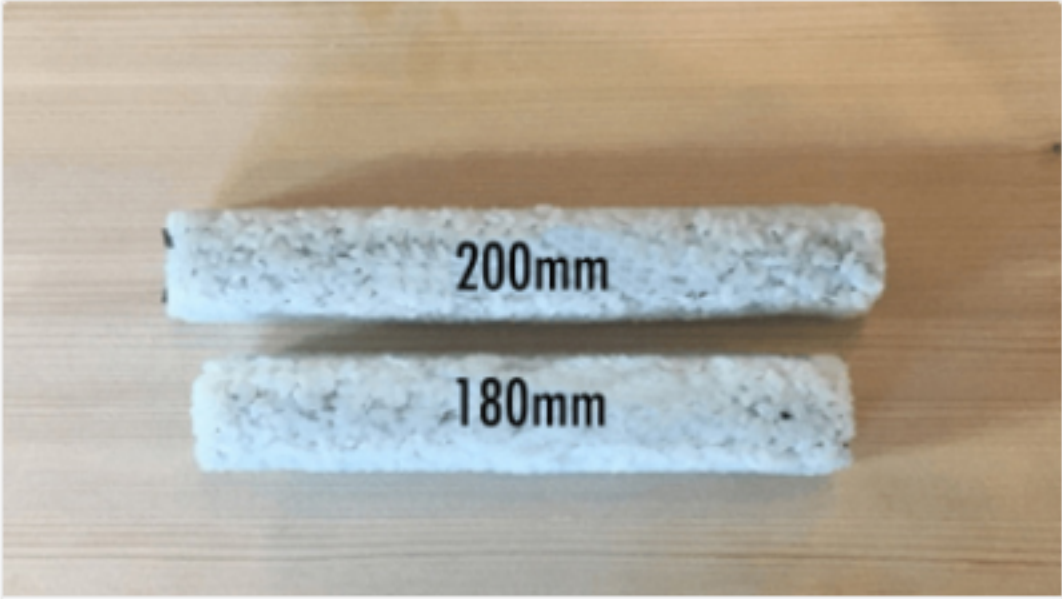
Simple Start Button
By simply pressing the button, beautiful rice sheets would be dispensed.



Easy to Clean
All parts can be taken out easily for cleaning.



Emergency Stop Button
If there is any emergency, there is a safety emergency stop button.



Standardized Width
When purchasing the machine please select either 180mm or 200mm wide rice sheet.

Durability

High Quality Motor
Uses Japanese manufactured motor with overheat protection.

Stainless Steel
Main parts are made of stainless steel 304 to prevent rest and have strong structure.

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

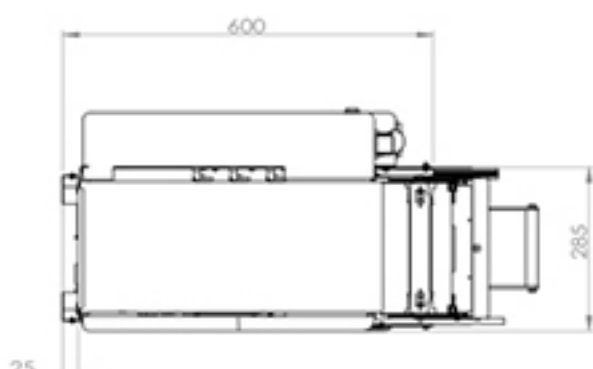
IP67 Sensor
Waterproof and oil resistance.

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

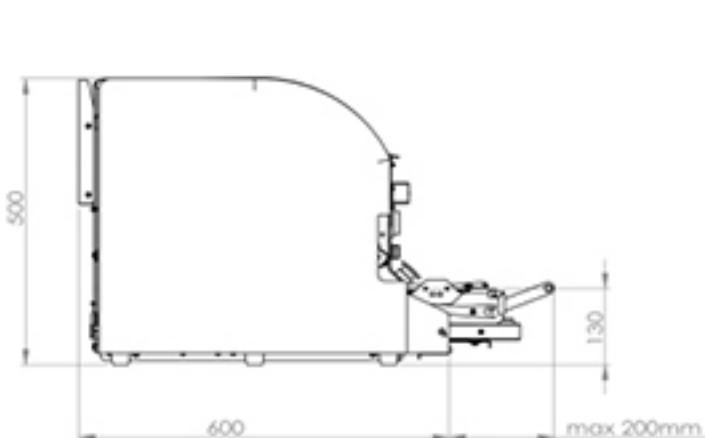
Non-Stick Hopper
The hopper is coated with high-quality Teflon Dupont that prevents rice for sticking.

Specification

SUSHI ROLL MACHINE(TSM-900RS-R)/Specifications



scale:mm



Specifications	
Type	SUSHI ROLL MACHINE
Model	TSM-900RS-R
Dimension	W380×D600×H500(mm)
Weight	42kg
Power Supply	AC100-120V 50Hz/60Hz 1.2A AC220-240V 50Hz/60Hz 0.6A
Consumption	120W

TOP.,INC.

Product:	Sushi Roll Machine For Rice Sheet		
Standard:	UL/NSF, CSA, CE		
Production Capacity:	600 sheets per hour, 1 every 6 sec, 2~4 rolls per min		
Type A			
Country of Use	USA, CANADA	Voltage	100-120V
Type B			
Country of Use	EUROPE, OCEANIA, ASIA, SOUTH AMERICA	Voltage	220-240V

Dimension:	W380 x D570 x H500mm		
Body Weight:	42kg		
Power Consumption:	120W		
Sushi Rice Capacity:	9kg		
Option:			
Roller Unit (rice sheet width)	Normal: 180mm	Wide: 200mm	Multi: both 180 and 200mm