

# Sushi Machine with traditional master sushi chef skills

Sushi Roll Machine

TSM-900RS-R





## **"Make it "easy "system"**

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

### **1 Rice Sheet Thickness**

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

### **2 Rice Sheet Length**

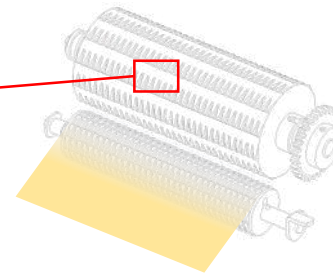
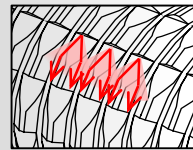
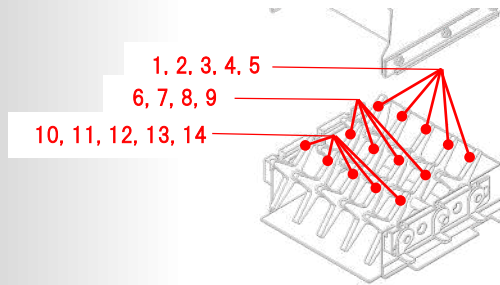
Turn to the right, thicker  
Turn to the left, thinner

### **3 Rice Sheet Density**

Turn to the right, feed more rice  
Turn to the left, feed less rice

Precise and Quick  
Like Master sushi chef

## TSM-900RSR with Mater Sushi chef technology



### SUSHI RICE SMOOTHING ADJUSTMENT

3 sets of rice feeding roller system with 14 blades can unravel the sushi rice evenly and make sushi rice sheets constantly by this control system.

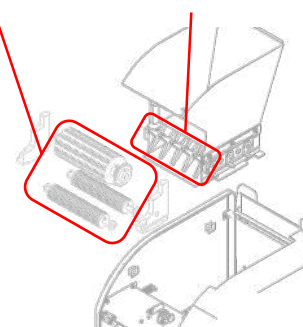
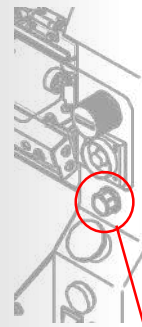
### Sushi rice feeding technology

This special shaped rollers are cut and shaped by high advanced Japanese technology of roller making with references of highly qualified and experienced sushi chef.



Rice feeding rollers

Rice feeding blades



Density volume

### Rice Sheet Condition Adjustment

Rice sheet condition adjustment technology for delicious sushi rice making. Density volume dial is speed adjustable controller for rice feeding blades that lead to the rice feeding rollers which spread rice to become sushi rice sheets. If rice is spread powdery, insubstantially or unevenly, Density volume 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 SYSTEM” as TOP ORIGINAL TECHNOLOGY

## Technology

Tough and easy-to-use top-of-the-line technology supported by users in Japan and overseas.

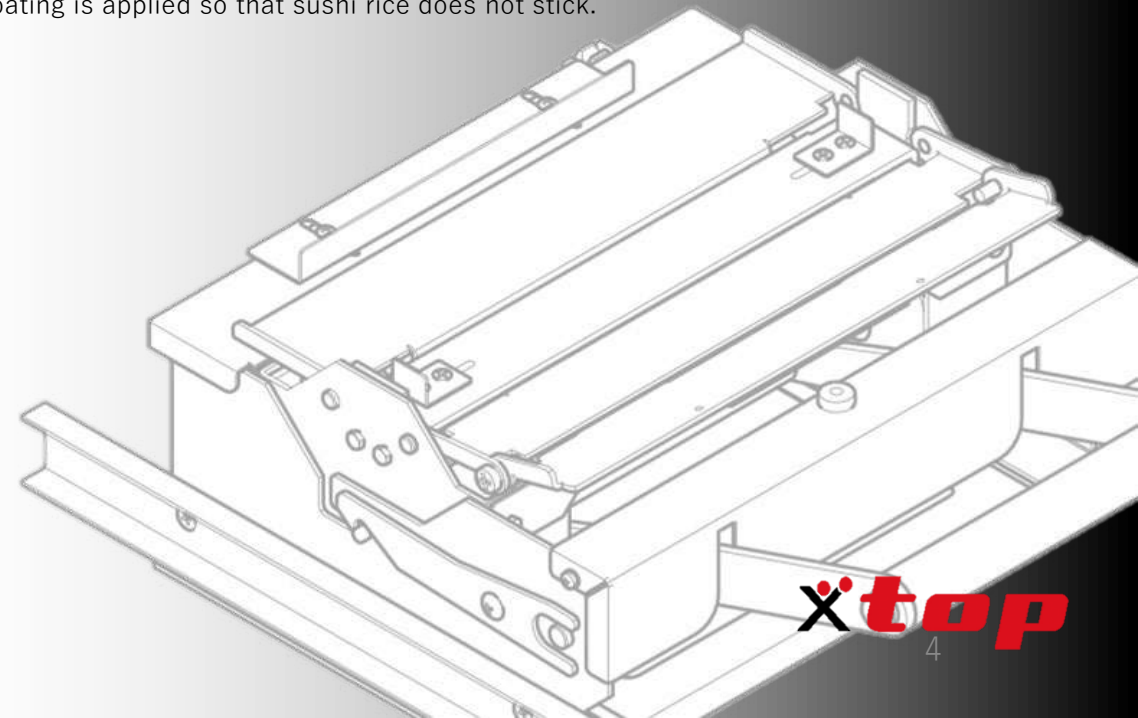
Skills that can not be imitated in full-automatic, amateur staff can easily roll high-quality roll sushi.

## Quality

The caterpillar part of the roll unit, which is used frequently, is made of stainless steel 304 with a thickness of 2 mm, and it is hygienic because of its high rigidity and robust structure.

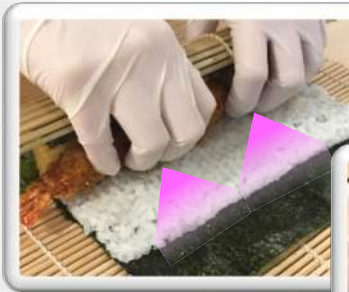
The caterpillar opening and closing fulcrum has strength and durability to withstand over 500,000 opening and closing operations.

Non-sticky, heat resistant, abrasion resistant, and chemical resistant high grade Dupont Teflon coating is applied so that sushi rice does not stick.



## Sushi's Chef traditional ROLLING

## Easy Rolling System for anyone



As you can with sushi chefs, ingredients can be rolled while holding them with your fingertips so that ingredients don't come out or stick out.



So you can roll sushi with a beautiful look with ingredients in the middle.



## Variety of size of rolls, variety of size of roller units

Norimaki, Uramaki, Spiral Shaped rolls can be made.

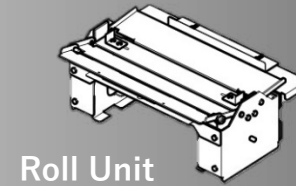


6 types of rolls can be made by different size or roller units.

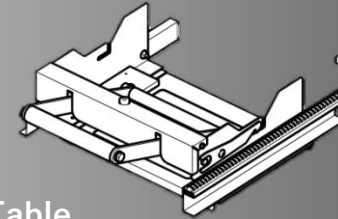


Size of roller unit

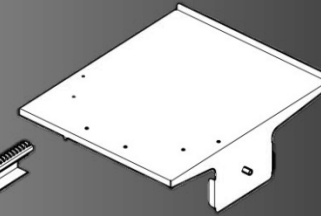
	SIZE	Roller Unit Size (D x D)	Weight /1 roll * about
1	Thin (XS)	25 x 25mm	80-100g
2	Medium Thin(S)	30 x 30mm	100-130g
3	Medium(M)	35 x 35mm	130-150g
4	Medium Large(ML)	40 x 40mm	150-200g
5	Large(L)	45 x 45mm	200-250g
6	Extra Large(XL)	50 x 50mm	250-300g
7	Rice Sheet	-	80-300g



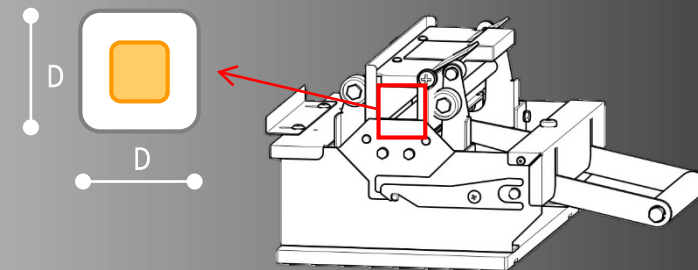
Roll Unit



Unit Table



Rice Sheet Unit





# PRODUCT QUALITY



## HIGH GRADE MOTOR

Japanese manufactured motor with overheated protection guarantees durability and long life use.



## OVER HEAT PROTECTION

High performance with overheat and overload protection



## OVERCURRENT PROTECTION

It is safe because it has a protection device to protect the machine from over current and lightning.



## IP67 WATERPROOFING COMPATIBLE SENSOR

The sensor IP67 type is excellent in waterproofness and oil resistance.



## SUS304

Main parts are made of stainless steel 304 type for making rust resistant and strength of structure.



## NON STICK PARTS

A durable, high-life, high-performance plastic that does not adhere to sushi rice



## NON STICK COATING

The hopper is treated with a high quality Teflon-coated Dupont product that does not adhere to sushi rice.



## 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

Only pressing start button, for making rice sheets, basically.



## START BUTTON

It is large and is arranged to be easy to push for use.



## 1 sheet per 6 sec

It can make one sheet per 6 seconds only.



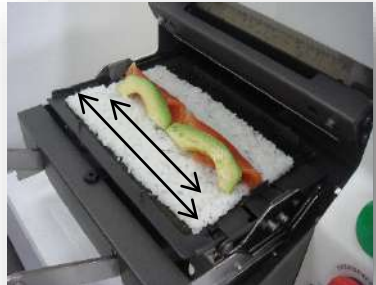
## EASY ROLLING SYSTEM

Anyone can make rolls fast and beautifully.



## LEFT OVER RICE REMOVING SYSTEM

It can remove and take the left over rice out easily.



## WIDTH OF RICE SHEET

18cm or 20cm, you can chose when you purchase.



## 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 CLEANING-1

Washable parts can be removed in just 60 seconds.



### EASY CLEANING-2

Nonstick parts are hygienic because they can be easily washed in water.



### Hygiene control

It is easy to clean and hygienic in response to spilled sushi rice.



### EASY AND CLEAN

When putting the sushi rice, the lid rack is easy to work with and hygienic.

## MAINTENANCE



### MADE IN JAPAN

Professional sushi machine craftsmen make machines accurately and



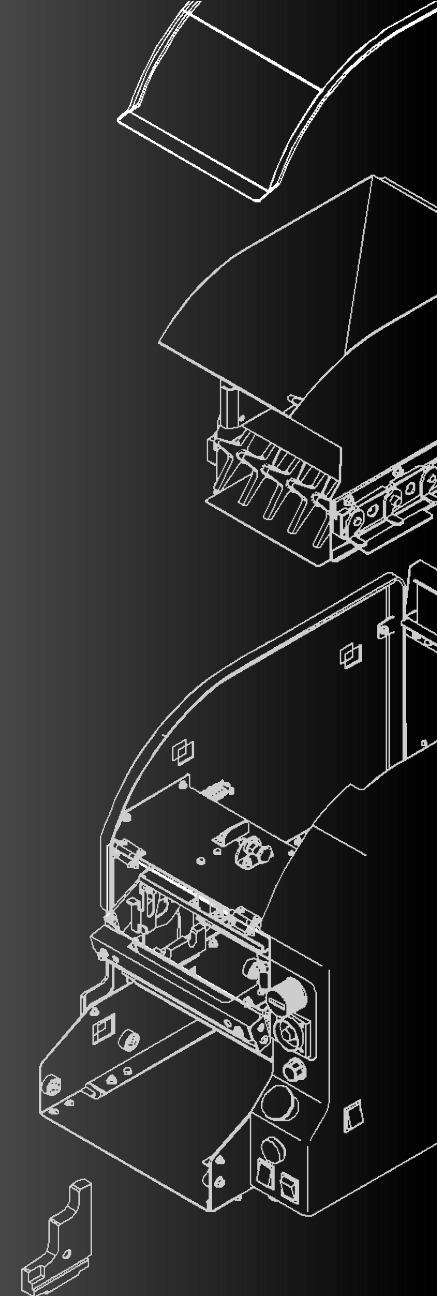
### SIMPLE DESIGNING

Less electric parts, less electric troubles. "Simple is



### Electric parts

The main electric parts are harness type, and are designed to be easily maintained by customers and electric engineers.



## 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

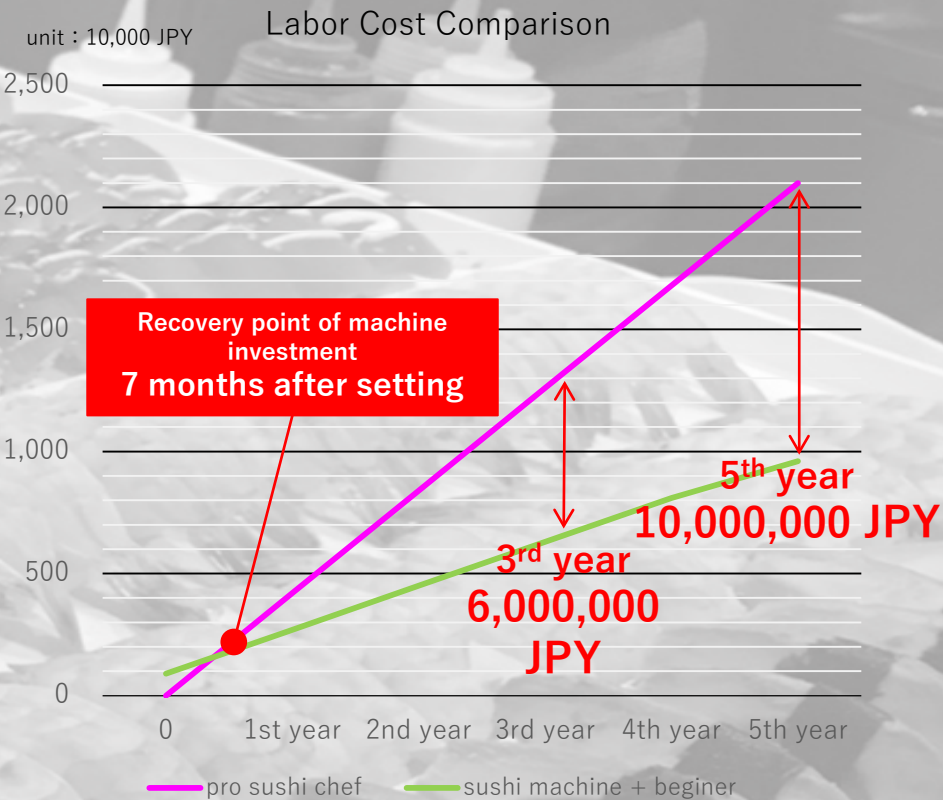
- Difficult to make high quality Sushi rolls
- uneven weight and volume of balls
- Not uniformed shape
- Uneven softness or hardness
- Wasting ingredients more
- Needs to provide long training hours
- Needs high skill and experiences of sushi
- Needs to take some break or rest
- Takes longer and cost more
- Quit a job any time
- 1 roll / 30 -60 sec

VS



Roll Sushi Machine

- Easy to make high quality Sushi rolls
- even weight and volume of balls
- Evenly uniformed shape
- Controlled softness or hardness
- Wasting ingredients less
- No need of training
- No need of skill of experience of sushi
- No need to take any breaks or rest
- Takes shorter and cost less
- Works forever
- 1 roll / 6-10 sec



**Machine (1,500,000 JPY) + beginner (150,000 JPY x 7 months) = 2,550,000 JPY**  
**Pro sushi chef (350,000 JPY / month x 7 months) = 2,450,000 JPY**

Based on the labor cost comparison between the sushi chef and the beginner staff, the investment cost for the machine can be recovered after about seven months.