

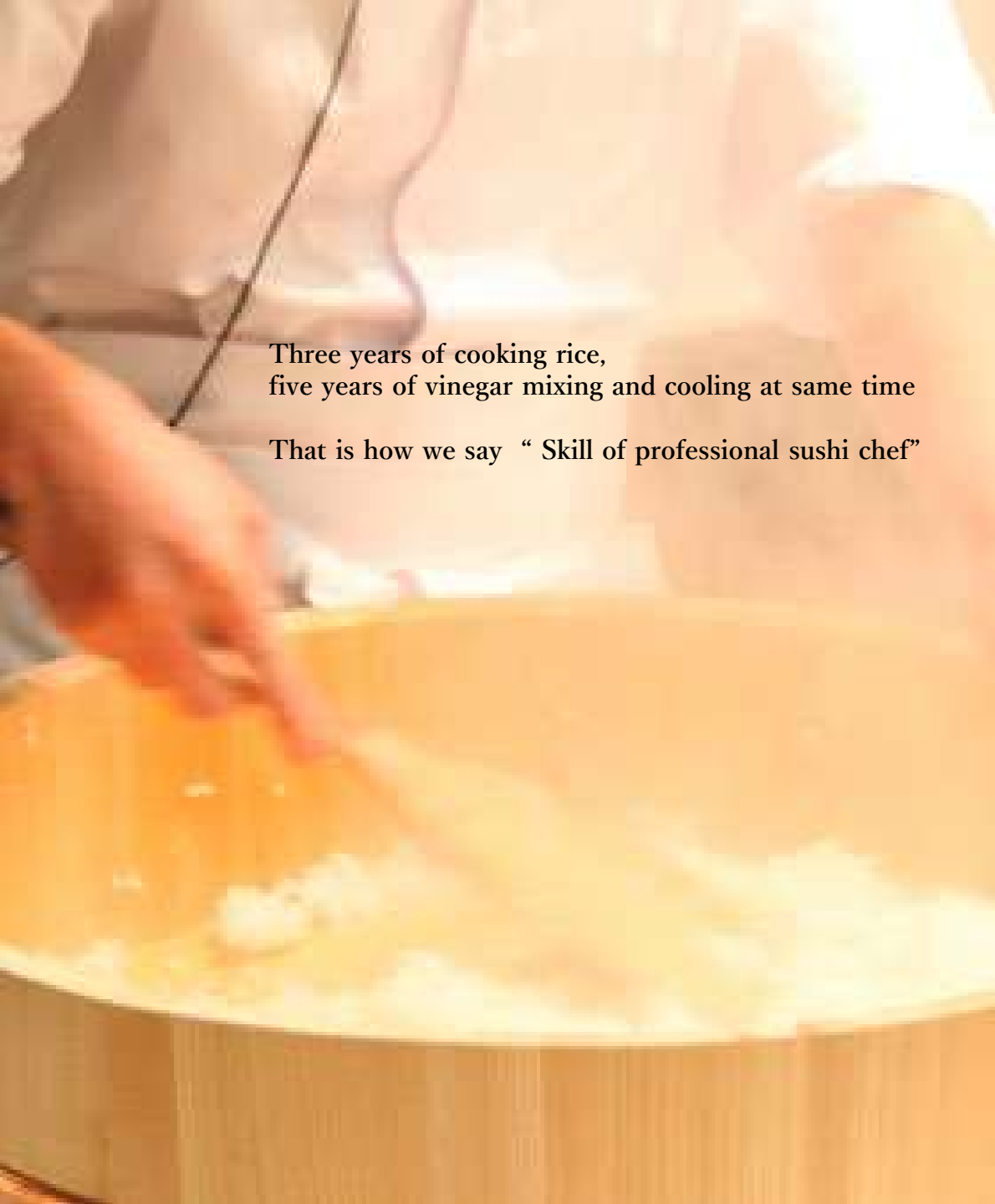
The mixer that inherits the traditional high level sushi chef's skill

Sushi Rice Mixer
TSM-S1



Big Type: Capacity 12kg

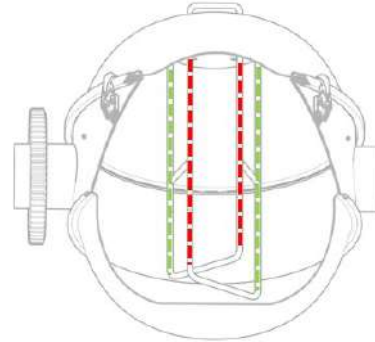
xtop



Three years of cooking rice,
five years of vinegar mixing and cooling at same time

That is how we say “ Skill of professional sushi chef”

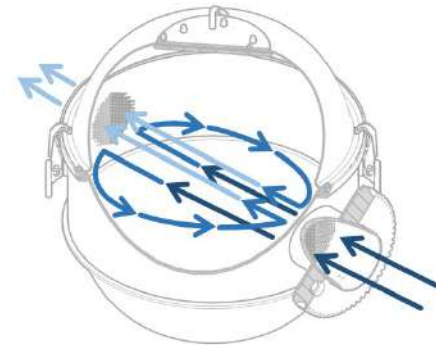
TSM-S1 with precise and quick pro sushi chef skills



Mixing

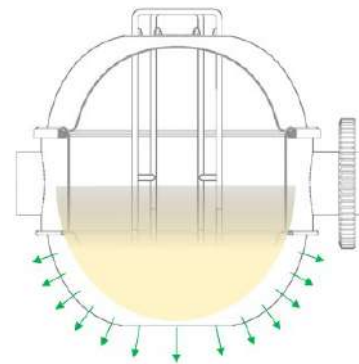
Four mixing bars that are invented and designed for mixing sushi vinegar well, uniformly and quickly.

The movement of tank rotation and bars is calculated and referenced by well trained professional sushi chef.



Cooling

High-power fan motor cools sushi rice down in the sphered-formed tank that is designed for removing moisture and heat of sushi rice immediately. The circulation of cool wind also removes the stickiness and acidity for delicious sushi rice making.



Resting

Maximum 12.0kg rice can be put in the sphered-formed tank. It is designed for scattering sushi rice in the tank by rice own weight, in order to make non soggy and non mushy rice.

PRODUCT QUALITY



IP67 WATERPROOFING TOUCH PANEL DISPLAY

It is waterproofed and blight and clear to visualize.



IP67 WATERPROOFING COMPATIBLE SENSOR

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



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.



ENERGY CONSERVATION

Power consumption is only 120 watts at maximum.



SUS304

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



SUS304 Wheels

Wheels are made of stainless steel 304 type for making rust resistant and smoother rotation.



NON STICK COATING

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



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 and removing rice out button, basically.



EASY SETTING

Setting action is selecting mode by touching touch panel display only.



SELECTING LANGUAGE

Easy to select and set the language for users.



OPERATION MOVIE

Short movie as reference and reminder for users.



LARGE CAPACIYT

Maximum 12.0 kg sushi rice can be prepared.



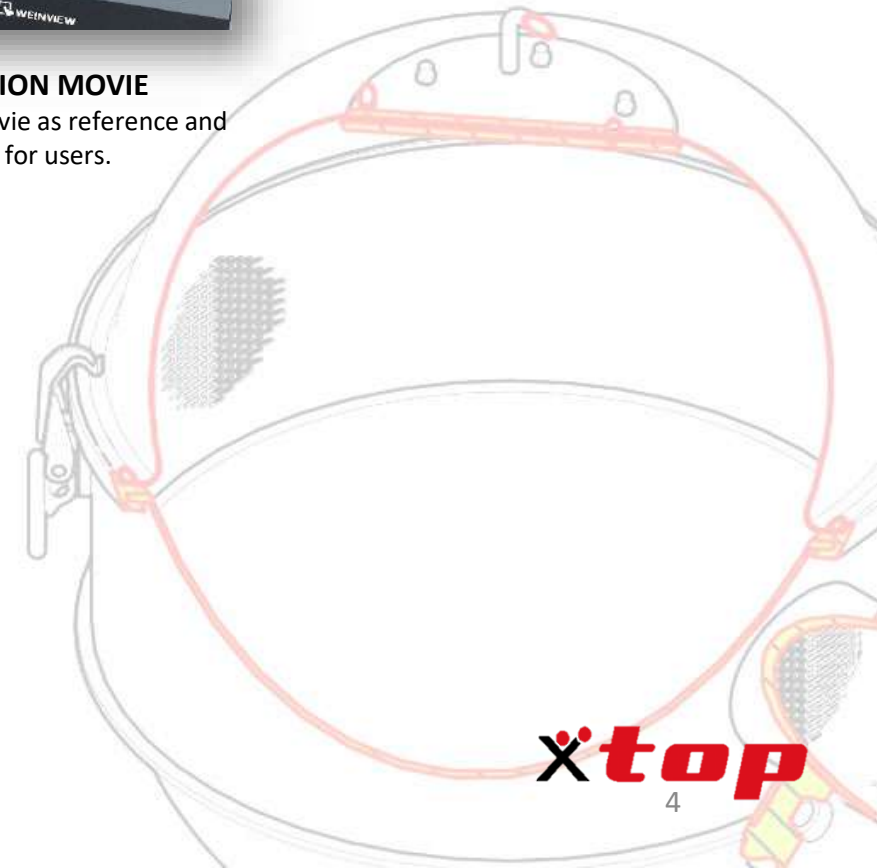
AUTOMATIC RICE REMOVING

Sushi rice can be taken out to the rice container automatically.



HIGH SPEED PROCESS

Mixing, resting and cooling in 5 minutes.



HIGH PERFORMANCE FUNCTION-2



ALARM

It will remind the timing of READY for removing rice out.



TANK RACK

Smoother operation support for work efficiency.



COMPACT DESIGN

* **Smallest in the world**
W67xD46xH110cm size.
* January 2019



EASY CLEANING 1

Taking the washable parts out in 30 seconds.



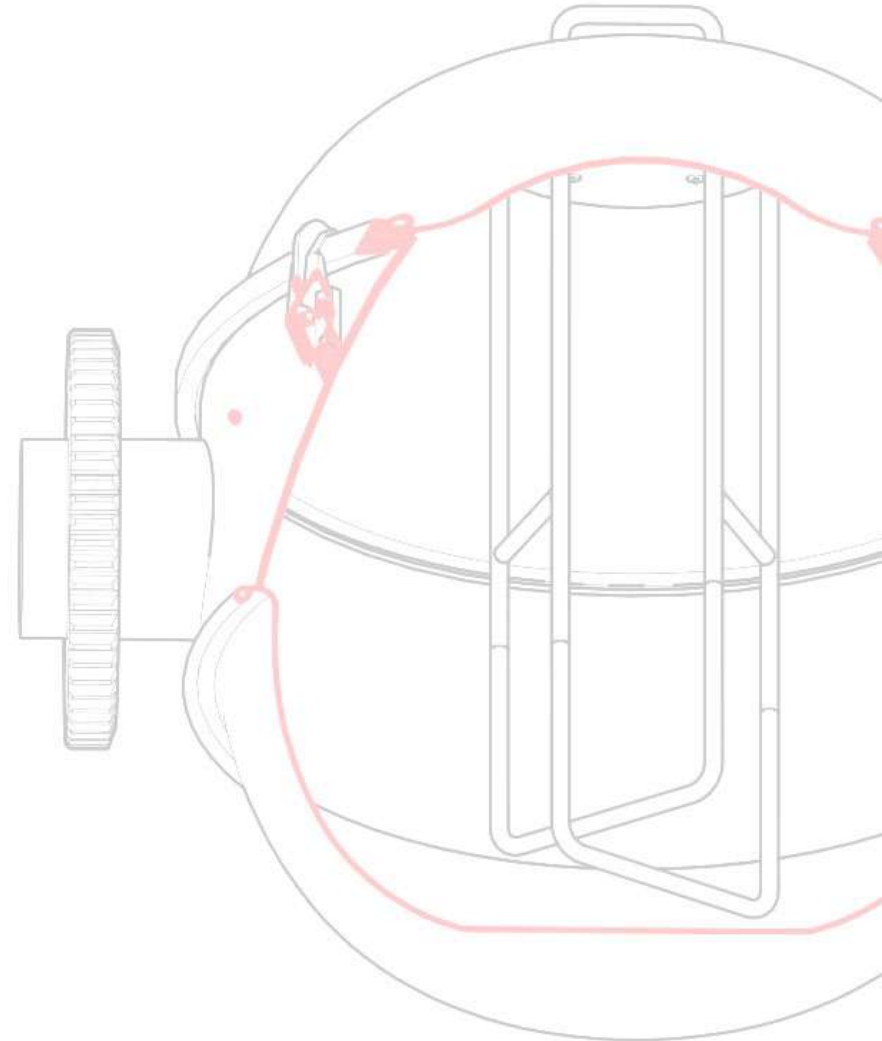
EASY CLEANING 2

Tank is coated non rice sticky coating.



EASY CLEANING 3

It can be moved easily with wheels for cleaning the floor.



SPECIFICATIONS



Product Name	Vinegar Mixing Machine
Type	TSM-S1
Body Dimensions	W670 x D460 x H1100mm
Body Weight	47kg
Power Supply	AC100-120V 0.9A AC220-240V 0.5A
Power Consumption	90W

BENEFITS OF INTRODUCTION



Beginner chef

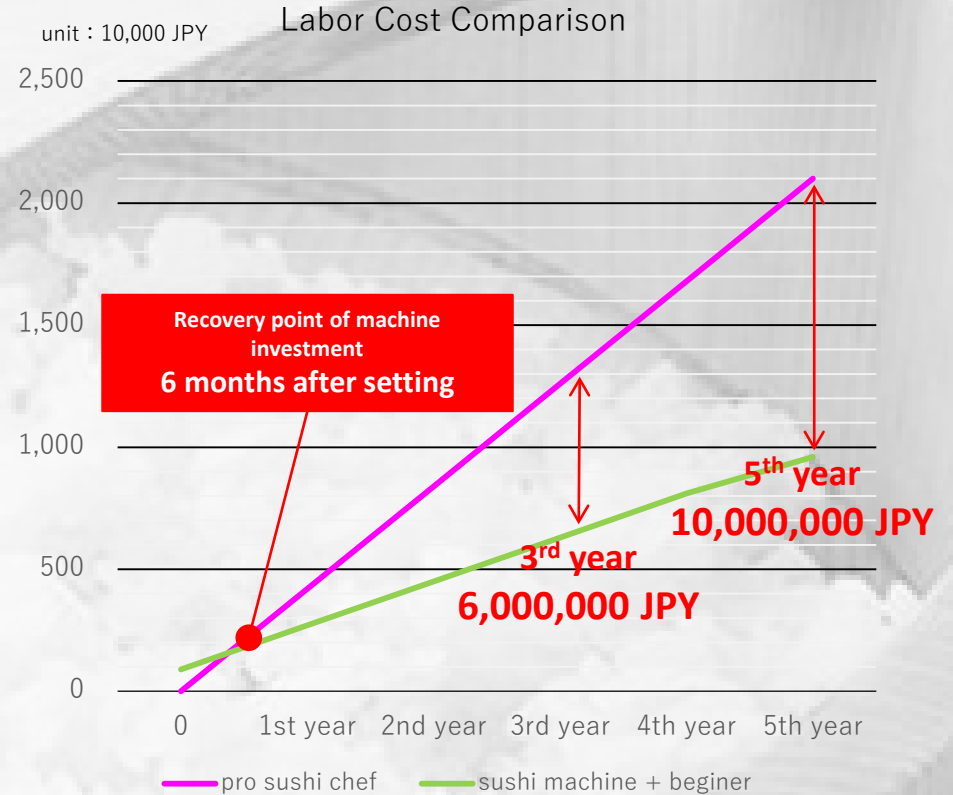
- DIFFICULT to make high quality sushi rice
- cannot evenly mixed vinegar and rice quickly
- Will smash sushi rice
- Cannot control the temperature of sushi rice
- Dust will go in sushi rice
- Different quality by different chef
- Make more food wastes
- Need time for training
- More experience needed
- Need to take some break
- More time, more labor cost
- May leave the kitchen
- Takes more than 30 minutes for 12kg

VS



TSM-S1

- EASY to make high quality sushi rice
- Can evenly mixed vinegar and rice quickly
- Will mix sushi rice evenly
- Can control the temperature of sushi rice always
- Will remove the dust by filter
- Always make same quality
- Won't make any wastes
- No need for training, only setting
- Can work with no experience
- No need to take rest
- Can save the cost and labor
- Never quit the job
- Takes 5-10 minutes for 12kg



Machine (1,200,000 JPY) + beginner (150,000 JPY x 6 months) = 2,100,000 JPY
 Pro sushi chef (350,000 JPY / month x 6 months) = 2,100,000 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 six months.