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

Sushi Rice Mixer / TSM-S2
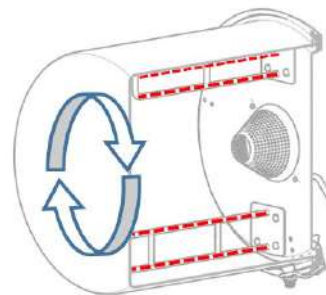
Small Type: Capacity 6kg

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-S2 with precise and quick pro sushi chef skills

Mixing

Four mixing bars that are invented and designed for mixing sushi vinegar well, uniformly and quicklly.The movement of tank rotation and bars is calculated and referenced by well trained professional sushi chef. 6.0 kg sushi rice can be ready in 3 minutes for mixing.

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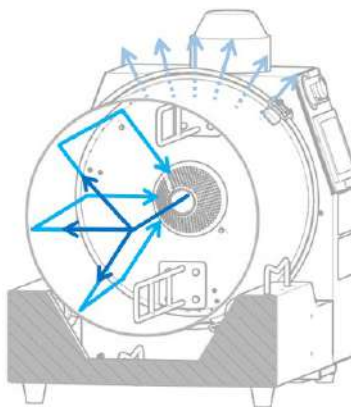
High-power fan motor cools sushi rice down in the sphered-formed tank that is designed for removing moisture and heat of sushi rice immediately. The circulation of cool wind also removes the stickiness and acidity for delicious sushi rice making.

Resting
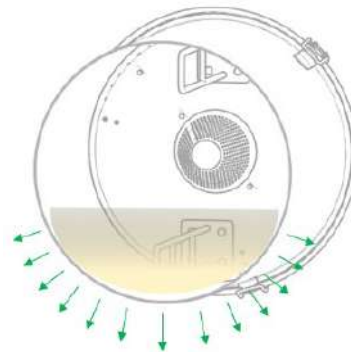
Maximum 6.0kg rice can be put in the sphered-formed tank. It is designed for scattering sushi rice in the tank by rice own weight, in order to make non soggy and non mushy rice.

X top

PRODUCT QUALITY

IP67 WATERPROOFING TOUCH PANEL DISPLAY
It is waterproofed and blight and clear to visualize.

OVER HEAT PROTECTION
High performance with overheat and overload protection.

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

SUS304
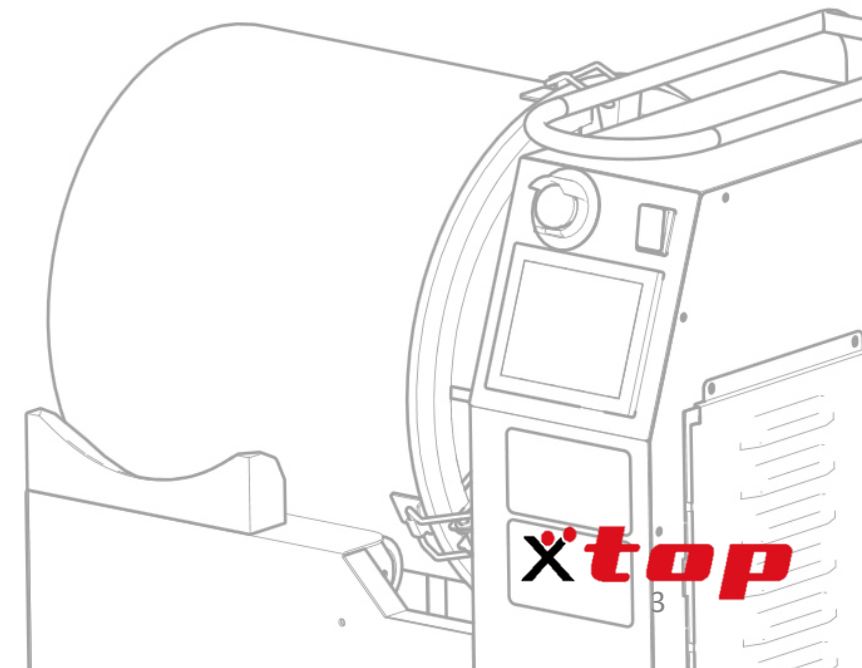Main parts are made of stainless steel 304 type for making rust resistant and strength of structure.

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
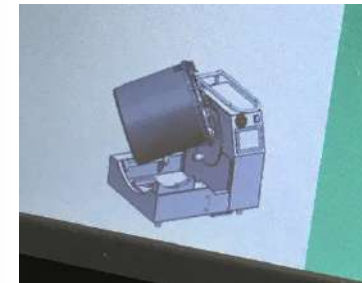Only pressing start button and removing rice out button, basically.

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.

HIGH SPEED PROCESS
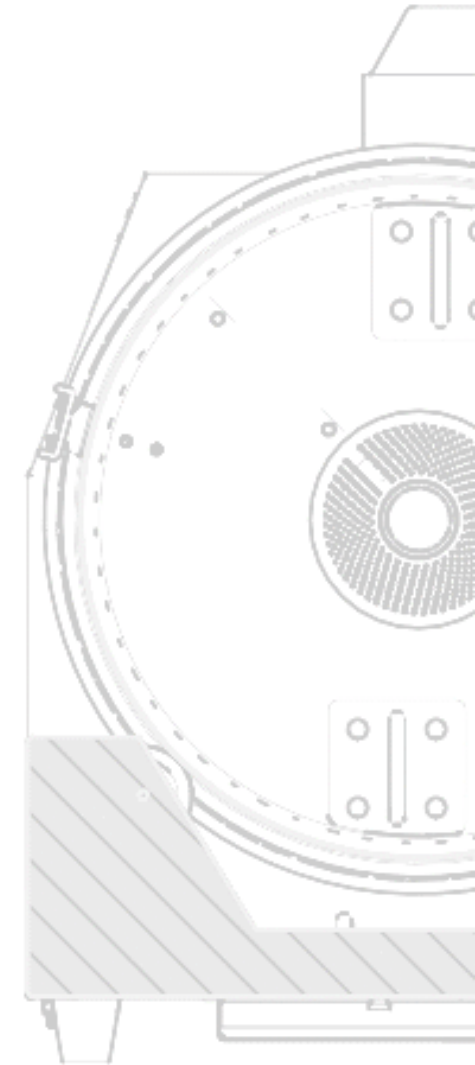Mixing, resting and cooling in 5 minutes.

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

TANK RACK
Smoother operation support for work efficiency.

優れた機能性－2／HIGH PERFORMANCE FUNCTION－2

EASY CLEANING 1
Taking the washable parts our in 30 seconds.

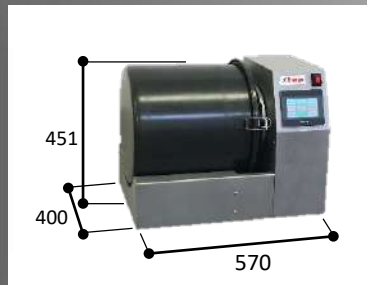**EASY CLEANING 2**
Tank is coated non rice sticky coating.

EASY CLEANING 3
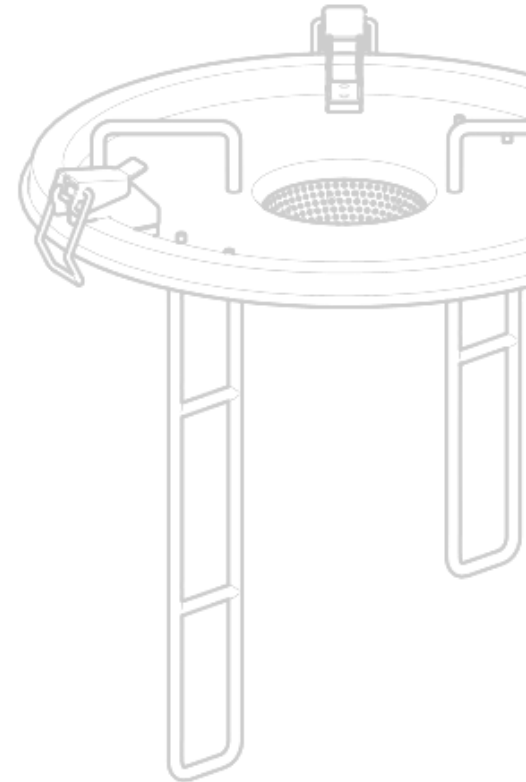The slide catcher is set for keeping machine clean.

DESKTOP STYLE
Easy to set on the table in the sushi kitchen.

451
400
570

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

SPECIFICATIONS
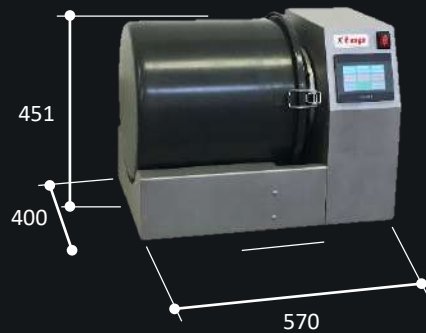
Product Name	Sushi Rice Mixer
Type	TSM-S2
Body Dimensions	W570 x D400 x H451㎜
Body Weight	47kg
Power Supply	AC100-120V 0.9A AC220-240V 0.5A
Power Consumption	90W

451

400

570

BENEFITS OF INTRODUCTION

Beginner chef		TSM-S2
DIFFICULT to make high quality sushi rice		EASY to make high quality sushi rice
cannot evenly mixed vinegar and rice quickly		Can evenly mixed vinegar and rice quickly
Will smash sushi rice		Will mix sushi rice evenly
Cannot control the temperature of sushi rice	**VS**	Can control the temperature of sushi rice always
Dust will go in sushi rice		Will remove the dust by filter
Different quality by different chef		Always make same quality
Make more food wastes		Won't make any wastes
Need time for training		No need for training, only setting
More experience needed		Can work with no experience
Need to take some break		No need to take rest
More time, more labor cost		Can save the cost and labor
May leave the kitchen		Never quit the job
Takes more than 30 minutes for 6kg		Takes 5 minutes for 6 kg

Labor Cost Comparison

unit : 10,000 JPY

Recovery point of machine investment
6 months after setting

5th year
11,000,000 JPY

3rd year
6,000,000 JPY

— pro sushi chef   — sushi machine + beginer
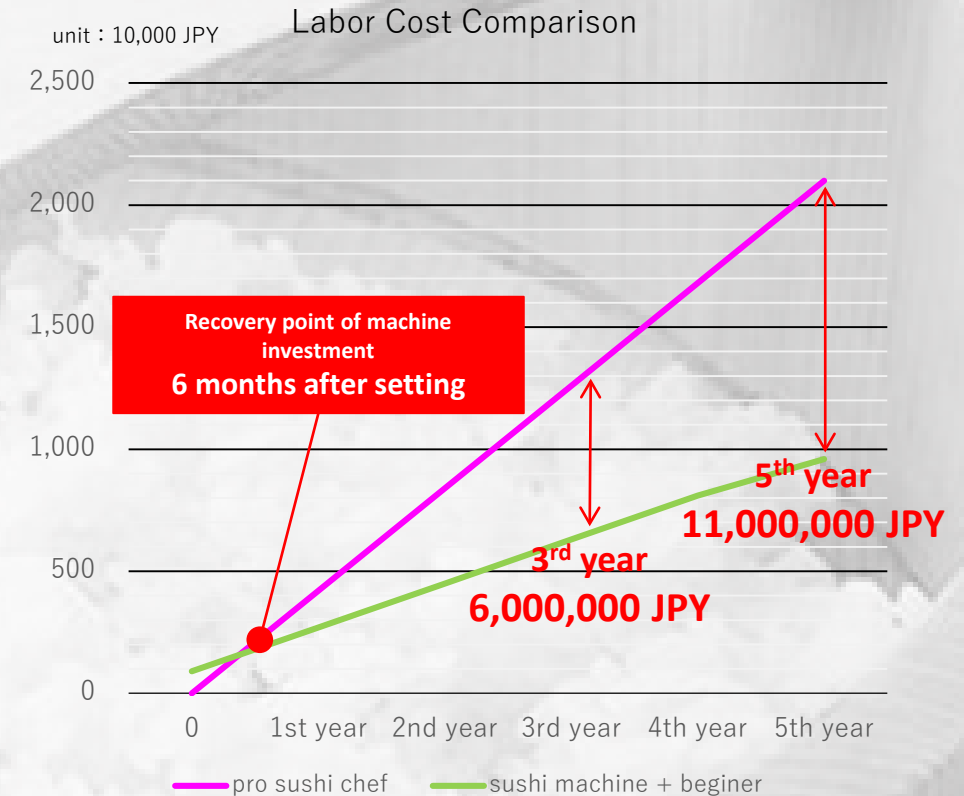
Machine (900,000 JPY) + beginner (150,000 JPY × 6 months) = 1,800,000 JPY
Pro sushi chef (350,000 JPY / month × 6 months) = 2,100,000 JPY

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.