

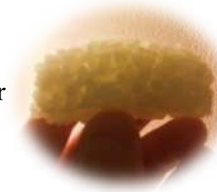
Speedy and Precise Nigiri sushi making by TSM-07



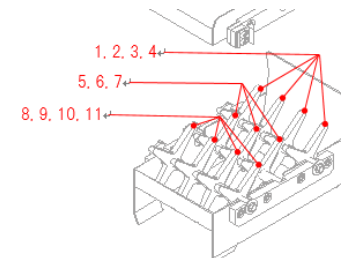
TSM-07 Nigiri sushi making “technology” like sushi master chef

Precise Nigiri sushi balls making technology of TSM-07

Generate air

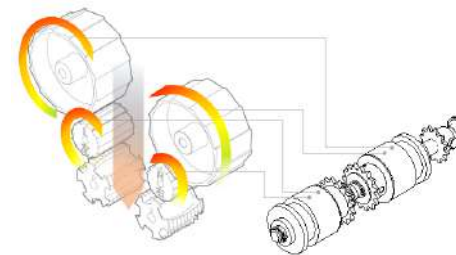


in the Nigiri Balls



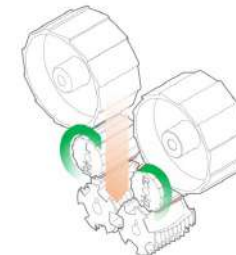
SUSHI RICE SMOOTHING ADJUSTMENT

3 sets of rice feeding roller system with 11 blades can unravel the sushi rice evenly and make sushi rice sheets constantly by this control system.



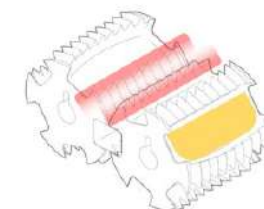
DOUBLE TORQUE KEEPER SYSTEM

Double Torque Keeper System as sushi rice forwarding function for making delicious high quality and uniformed Nigiri rice balls.



NIGIRI BALLS “SOFTNESS⇔HARDNESS” ADJUSTMENT CONTROLLING SYSTEM

Nigiri ball softness or hardness can be also adjusted by two of middle rollers that control sushi rice feeding arbitrarily so that you can make your own favorite original Nigiri balls with variety of demands in different culture.



MOLDING NIGIRI BALLS / PATENTED TECHNOLOGY

The special shape of the roller surface, texture and tip can product the Ideal Nigiri balls constantly, precisely and accurately as if professional well trained sushi chef made. These special molds can reproduce Nigiri balls with the best matching of softness and hardness for sushi lovers.

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



IP67 WATERPROOFING COMPATIBLE SENSOR

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



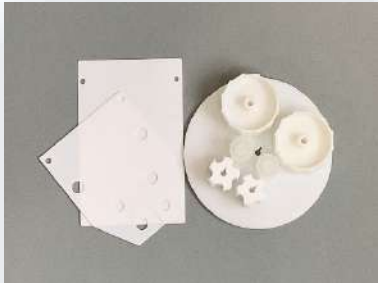
SUS304

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



BODY COVER

Body material is selected for protecting from shock, dirt and heat.



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.



ENERGY CONSERVATION

Power consumption is only 80 watts at maximum.



STANDARDS FOR OVERSEAS

It corresponds to the standard such as UL, CSA, NSF and CE.



MADE IN JAPAN

Professional sushi machine craftsmen make machines accurately and carefully.

HIGH PERFORMANCE FUNCTION



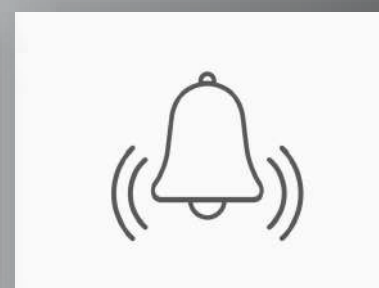
EASY OPERATION
ON and OFF only.



1/1.3sec • 2800/1H
1 Nigiri Ball per 1.3 sec



AUTOMATIC STOPPING
automatic stop sensor indicate
and stop the turning table if
there are 6 balls on.



ALARM
An alarm will notify you when
the remaining amount of sushi
rice is approximately 160 g.



SAFETY
It is safe because it stops when
the front cover is opened.



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.



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



SIMPLE DESIGNING
Less electric parts, less electric
troubles. "Simple is the best."



SPECIFICATIONS



Product Name	Sushi machine
Type	TSM-07
Body Dimensions	W300x D480 x H590mm
Body Weight	23kg
Power Supply	AC100-120V 50Hz/60Hz 0.8A AC220-240V 50Hz/60Hz 0.4A
Power Consumption	80W

Size reference of Nigiri Sushi ※ select for your business concept with your country's demands



16 • 18 • 20g

Recommended for revolving sushi restaurant, upper middle class Japanese style restaurant.



20 • 22 • 24g

Recommended for supermarkets or takeout sushi making. The most standard size for eating Nigiri Sushi easily with satisfaction.



22g • 24g • 26g

Recommended for WOK or eat as much as you want style of sushi restaurants. People get full faster.



30g

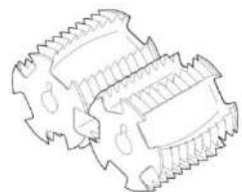
Recommended for Inari sushi. The most well-known and luxury visuals it can have.



30 • 40g, cylinder shaped

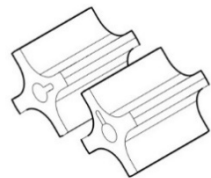
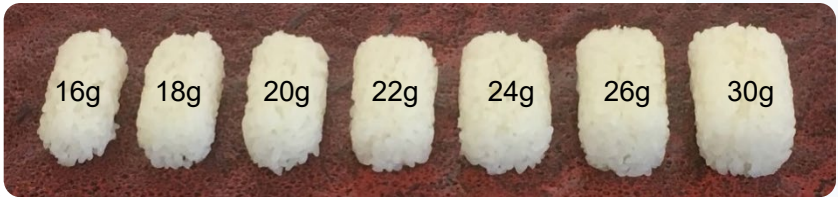
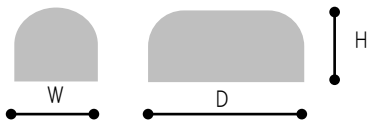
Recommended for making Japanese lunch box, Makunouchi style.

Nigiri Ball Volume and Size · Production Capacity



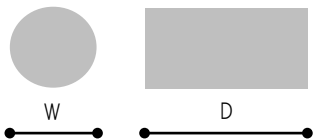
g	Size of Nigiri ball	use	Capacity / 1 H
16g	W24 × D53 × H20mm	sushi	1,200
18g	W25 × D53 × H21mm	sushi	1,200
20g	W26 × D53 × H22mm	sushi	1,200
22g	W27 × D53 × H23mm	sushi	1,200
24g	W29 × D53 × H23mm	sushi	1,200
26g	W30 × D53 × H25mm	inari	960
30g	W33 × D53 × H28mm	inari	960

※ Size and Volume of balls may get changed with the condition of sushi rice, especially, temperature.



g	Size of Nigiri ball	use	Capacity / 1 H
30g	W30 × D53mm	Lunch box	960
40g	W35 × D53mm	Lunch box	960

※ Size and Volume of balls may get changed with the condition of sushi rice, especially, temperature.



BENEFITS AND COMPARISON



Sushi beginner

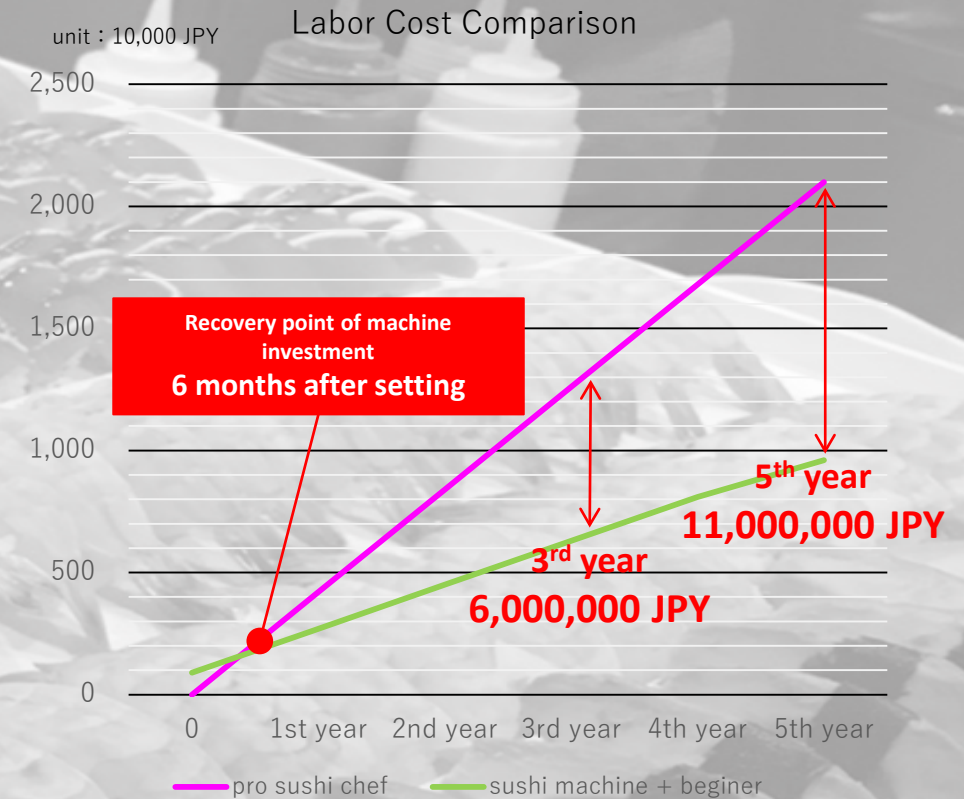
- Difficult to make high quality Nigiri balls
- uneven weight and volume of balls
- Not uniformed shape
- Uneven softness or hardness
- Wasting ingredients more
- Needs to provide long training hours
- Needs high skill and experiences of sushi
- Needs to take some break or rest
- Takes longer and cost more
- Quit a job any time
- 1 ball /10 sec, 360 balls /1 hour

VS



Sushi machine

- Easy to make high quality Nigiri balls
- even weight and volume of balls
- Evenly uniformed shape
- Controlled softness or hardness
- Wasting ingredients less
- No need of training
- No need of skill or experience of sushi
- No need to take any breaks or rest
- Takes shorter and cost less
- Works forever
- 1 ball /1.3 sec · 2800 balls /1 hour



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.