# Hand (-hold) Roll Sushi Making

# Advanced use of TOP Roll Sushi Machines

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### What Hand-Hold Roll Sushi -The cool and stylish smash the world -

#### **About TEMAKIZUSHI and HAND ROLL**

Today, many people eat sushi. It has become one of the most well known Japanese food since TOP exported Sushi Machines In 1998. Hand-hold Roll Sushi has been developed in Australia as fast food, called "HAND ROLL". It is said that the origin of Hand Roll is TEMAKIZUSHI, one of the most well known style of sushi in Japan.



-Image of Freshness-



-wrap with seaweed-

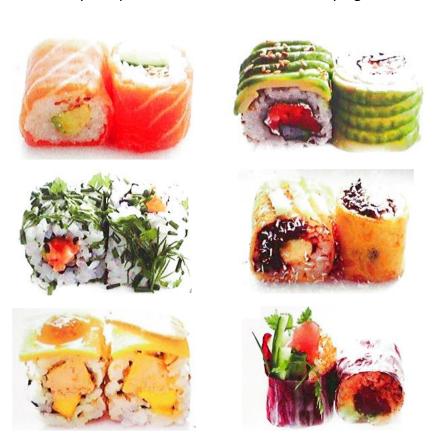


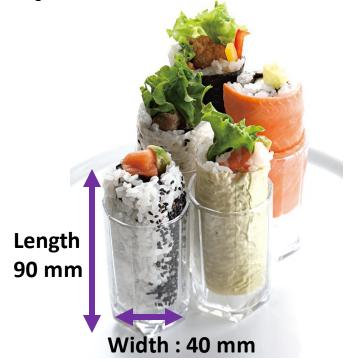
-with favorite ingredients-

### Creating Variety and Originality - unlimited possibilities of Roll Sushi -

### Wrap with Salmon and Avocado, Teriyaki chicken, Get your own menu ready

Imagine that you make Sandwiches with rice instead of bread. You can wrap Salads as well as fish or meat. You can eat with soup in the morning. You can take rolls with you with lunchbox. The Vegetable Roll SUSHI is becoming more popular and lovable not only in Japan but also in the world. Healthy ingredients can be arranged for Rolls.





Medium Size Roller Unit can be used for Hand Roll Making

# Eating like Hotdogs, Making like Sandwiches

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### Saving space and time, ingredients and Labor Cost

#### **Efficient Hand Hold Roll Sushi Making with Top SUSHI machines**

The most efficient style of Hand Hold Roll Sushi making can be designed with TOP SUSHI Machines from both space and labor-cost saving point of views. Furthermore, you could use ingredients with no waste. 60% of costs can be saved. Uniformity will be kept as well as both sushi production quality and quantity.



No need to waste wraps and extra staff. Save time for serving and decorating.

Well designed sushi making kitchen with TOP SUSHI MACHINES



# Consulting Kitchen System with TOP Sushi Machines

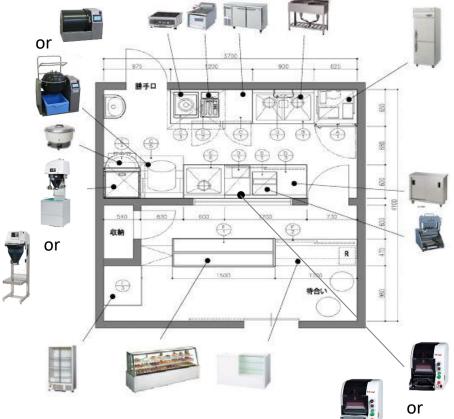
#### Franchising Sushi business will make your sushi business succession

Setting up Central Kitchen, generating efficient sushi making machines will open the door of Franchising Sushi Business. Job rotation will be designed for the layout. The facility and human resource will be managed efficiently.





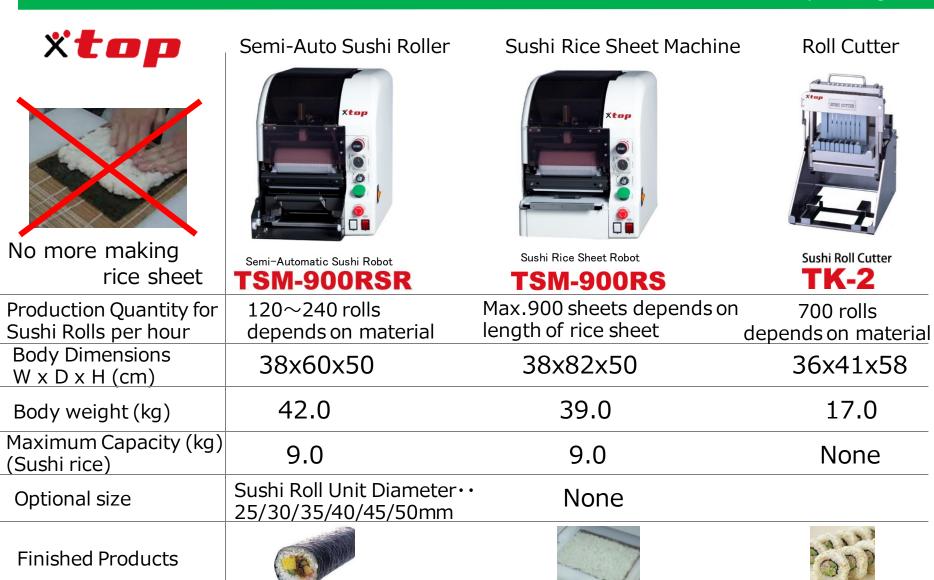




NO.	Product Name
A-	<save></save>
- 11	Refrigerator-freezer
-	<cooking.1></cooking.1>
-1	Double-bowl sink
C-	<cooking2></cooking2>
- 1	Table type refrigerator
	Electric fryer
	Electromagne
4	Gas rice cooker
4	Rice wash robot
5	Rice & Vinegar Mixing robot
D-	<cooking3></cooking3>
-	Hand roll robot
-	Cabinet table
_	<service></service>
	Sushi show case
	Package table
3	Small refrigerator show case
	*

### Machine Spec / Page.6

**NSF** 



UL/CSA/NSF/CE

UL/CSA/NSF/CE

## Extra images













# Extra images















**Salmon and Avocado** 

Salmon

Tuna

**Grilled Chicken** 

**Smoked Salmon** 











**Egg and Cheese** Salmon and Avocado

**Fried Shrimp** 

**Shrimp Salad** 

**Shrimp with** Flavored Rice











**Tuna with Vegetable** 

Salad

Strawberry

**Banana** 

**Foie Gras**