

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.



Length
90 mm

Width : 40 mm

**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






No more making
rice sheet

Semi-Auto Sushi Roller



Semi-Automatic Sushi Robot
TSM-900RSR

Sushi Rice Sheet Machine



Sushi Rice Sheet Robot
TSM-900RS

Roll Cutter



Sushi Roll Cutter
TK-2

Production Quantity for
Sushi Rolls per hour

120~240 rolls
depends on material

Max.900 sheets depends on
length of rice sheet

700 rolls
depends on material

Body Dimensions
W x D x H (cm)

38x60x50

38x82x50

36x41x58

Body weight (kg)

42.0

39.0

17.0

Maximum Capacity (kg)
(Sushi rice)

9.0

9.0

None

Optional size

Sushi Roll Unit Diameter••
25/30/35/40/45/50mm

None

Finished Products



UL/CSA/NSF/CE

UL/CSA/NSF/CE

NSF









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