

SAMURICE

Specifications

Product name	SAMURICE
Model/Type	Full-automatic Tabletop Sushi Ball Robot model TSM-07 For Making Nigiri Sushi *Attached with keep-warm function TSM-07H
Production capacity	2800rice-ball/hour *26 to 30g (0.91" to 1.05") for Nigiri sushi and 1040 rice-balls for Makunouchi and Inari sushi
Main body dimension	30W × 48D × 59H(cm) / 12"W × 19"D × 23"H
Main body weight	23kg / 51lbs.
Power supply	100 to 240V
Power consumption	Maximum 90W
Hopper Capacity	4.5kg / 10lbs.

■Unit weight of sushi rice-ball : You can select one type from 16,18,20,22,24,26,30g / 0.56, 0.63, 0.70, 0.77, 0.84, 0.91, 1.05oz

■Weight and length/rice-ball : You can select one type from 30 or 35g (1.05 or 1.23oz) / length of 50mm (2")
25 or 30g (0.88 or 1.05oz) / length of 42mm (1.7")

*When you purchase the machine, you can additionally purchase optional types of rollers items other than those that you select above as attached rollers.
*keep-warm function is optional equipment.
*Specifications and designs are subject to change without notice.

*As our machines meet various overseas standards, contact us for further details.

Related products that support making SUSHI



■ Rice Sheet Making Robot/TSM-900RS
Rice thickness and length adjustment function.
Keep-warm function.
Production capacity:720 to 900sheets/hour
Dimension:38W × 52D × 50H(cm)
15"W × 21"D × 20"H
Weight:39kg/86lbs.



■ Roll Unit
This Roll Unit simply produces Roll Sushi.



■ Rice box
You can put Sushi Rice-Ball on a special tray and stack five trays. This is effective for keeping warm and preventing Sushi rice-ball from drying up.



■ tray for sushi
This is a special tray on which you can store pre-made Sushi rice-balls.

Product development aiming at higher quality

Our company started the development of sushi robot for business use in 1972 and we have carried out a great number of technical improvements to satisfy each and every need of our customers since our sushi robots were introduced into the market. We have so far achieved a great number of satisfactory results and accumulated our sushi robot expertise. On the basis of our expertise, we now continue working on the research and development of new robots aiming at the production of further high-quality products. In addition, to support the growing market for sushi overseas, we continue to develop new products that exactly meet the needs of our overseas customers, taking advantage of our accumulated expertise in Japan.

Full-automatic Tabletop Sushi ball Robot model TSM-07 for making Nigiri Sushi.

SAMURICE



Simple Style.



TOP, INC., Japan

Full equipment, Low price model.

SAMURICE

Basic functions that full support Nigiri Sushi making.

Main body storage type hopper.

The hopper, which is fit into the main body, protects the rice against external cool air and dryness.

Simple style.

We achieved a hygienic design pattern with few irregularities.

Compact.

Realizing this compact machine enables you to easily move it anywhere and set it up in any space-saving environment.

Clean table.

This flat surface turntable is made of special plastic materials to which rice does not stick and it enables you to always carry out operations under hygienic conditions. In addition, as no belt is used, there is no need for replacing worn belts.



Rice remaining.

When the rice level becomes too low, it alerts you.

Safety function.

Opening the front cover automatically stops the machine, which will give you a sense of safety.

Keep-warm function. *Optional

It is possible to mount a keep-warm heater in the area ranging from the hopper bottom to the roller rear side. *Optional

High-performance motor.

We adopted a high-quality motor that can withstand continuous use. Its long service life enables you to use it without worry.

Maintenance.

As this has a very simple structure, there is little need for maintenance and it is easy, too.

The machine is the more simple style and the more craftsman skill.



The productivity is 1.3 seconds by 1 piece.

The productivity is 1.3 seconds by 1 piece.



Automatic rice supply systems.

After loosening the rice in the hopper automatically, the loose rice move to the roller section.



Rice feed automatic adjustment function.

Automatic adjustment function of roller speed can supply the rice in a uniform manner.



Latest forming method.

Adopting a newly developed (PAT,P) Special forming method results in a good finish in texture and shape.



Forming hardness adjustment function.

You can adjust the finished hardness of rice-balls by turning the dial.



Automatic stop function.

In case of 6 pieces all of the rice ball line up on the turntable, this machine automatically stops working.



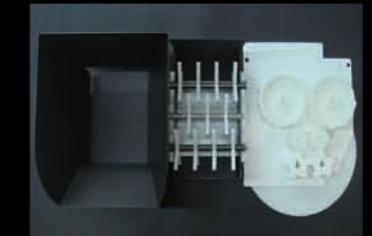
Storage system.

It is very convenient and hygienic as the lid can be stored inside the rear side of the main body when replenishing rice. After use, the turntable can be also stored so the machine in a compact manner.



Simple operation.

It is easy operation, that is to start and to stop the power switch.



Easy cleaning.

It is easy to remove various parts and such parts, of which there are few, are made of a material that does not easily allow the rice to stick. It is also easy to wash and clean them in a hygienic manner.

We can meet your requirements for a variety of uses as follow.

*Separately-sold optional items are required.



Rice-balls for Nigiri Sushi.



Rice-balls for Makunouchi.



Rice-Balls for Inari Sushi.

This is the most suitable machine for making sushi at a great variety of eating in overseas sushi markets, including but not limited to sushicorners at Supermarkets or Department store, Kaiten sushi bars, Take-out sushi shops, Home delivery sushi shops, Japanese Restaurants, Hotels, Catering services and Centralized kitchens, etc.