

SAMURICE Jr.

Specifications

Product name	SAMURICE Jr.
Model/Type	Semi-automatic Tabletop Sushi Ball Robot model TSM-09Mini For Making Nigiri Sushi
	*Attached with keep-warm function TSM-09MiniH
Production capacity	1300rice-ball/hour
	*26 to 30g for Nigiri sushi and 1040 rice-balls for Makunouchi and Inari sushi
Main body dimension	30W × 48D × 45H(cm) / 12"W × 19"D × 18"H
Main body weight	18kg / 40lbs.
Pwer supply	100V to 240V
Power consumption	Maximum 60W
Hopper Capacity	3kg / 7lbs.

■ 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



■ Full-automatic Sushi Ball Robot/TSM-07
Automatic feed, automatic forming, automatic stop function.
Production capacity:2800 pieces/hour
Dimension:30W × 48D × 59H(cm)
12"W × 19"D × 23"H
Weight:23kg/51lbs.



■ 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.



■ 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.

Semi-automatic Tabletop Sushi Ball Robot model TSM-09Mini for making Nigiri Sushi

SAMURICE Jr.



Simpler than you may imagine.



TOP, INC., Japan

Amazing low price products appeared.

SAMURICE Jr. Basic functions that support Nigiri Sushi making.

Semi-automatic.

Manual rice feed and automatic forming method.

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.

START/STOP switch.

A large-sized switch is provided on the front panel in the pursuit of operability.
*In the case of specifications approved according to U.S. and Canadian standards, this is installed on the right side surface of the main body.

Production capacity.

Rice-balls:1300 pieces/hour.
Rice-balls for Makunouchi and Inari Sushi:1030 pieces/hour.



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.

Light-weight and compact.

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

Safety function.

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

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.

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.

Maintenance.

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



Simple but full of skill.



Latest forming method.

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



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.



Rice feed automatic adjustment function.

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



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.



Forming hardness adjustment function.

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

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

*Separately-sold optional items are required.



Rice-balls for Nigiri Sushi.



Rice-balls for Makunouchi.



Rice-balls for Inari Sushi.

small shops.

For operations making a variety of Sushi and Makunouchi lunch boxes.

This is best suited for sushi corners at Supermarkets or Department stores, Japanese food Restaurants, Pubs, Banquet service shop, Hotels, Party catering services, overseas sushi shops and catering shops.