

ROLLING MATE

Specifications

Product name	ROLLING MATE
Model/Type	Tabletop Rice Sheet Robot for Making Roll Sushi TSM-900RS : For normal Type / TSM-900RSY : For wide type For normal and wide multi-use type : TSM-900RSK
Production Capacity	Maximum 720 to 900 sheets/hour *Depending on the length of each formed rice sheet.
Main body dimension	38W × 52D × 50H(cm) / 15"W × 21"D × 20"H
Main body weight	39kg / 86lbs. : For 100V to 120V 42kg / 93lbs. : For 220V to 240V
Power supply	100V to 240V
Power consumption	Maximum 120W
Hopper Capacity	9kg / 20lbs.

*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



■ Roll Sushi Cutter. Model:TK-2
Processing capacity:Maximum 720 pieces/hour
It is possible to cut any rolled sushi (including reverse rolls)at an equal length.
Dimension:36W × 41D × 58H(cm)/14"W × 16"D × 23"H
Weight:18kg/40lbs.



■ Roll Unit
This Roll Unit simply produces Roll Sushi.



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



■ Rolled sushi tray
You can line up roll sushi and stack another tray on top of the other.

■ Semi-automatic Sushi Ball Robot. Model:TSM-09Mini
Manual feed, automatic forming.
Production capacity:1300 pieces/hour
Dimension:30W × 48D × 45H(cm)/12"W × 19"D × 18"H
Weight:18kg/40lbs.

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.

Tabletop Rice Sheet Robot model TSM-900RS that Supports Making Roll Sushi.

ROLLING MATE



It is simple to use anywhere in the world.



 TOP, INC., Japan

Simple is Best! Low cost Global Standard model.



ROLLING MATE Basic functions that reproduce the skills of the craftsman.

Simple style.

We achieved a hygienic design pattern with few irregularities.

Main body storage type hopper.

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

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.

Sliding type cutter.

This sliding method can firmly cut the rice the Rice Sheets and as it is made of Tefron resin, you can use it without worry.

Clean table.

This is made of a material that does not allow the rice to stick to it, you can always carry out operations under the most hygienic condition.



Maintenance.

This simple structure results in little and easy maintenance.

Switch panel.

The lamp lights ON to clearly indicate whether the power supply switch and keep-warm switch are in the ON condition or not.

Rice remaining quantity alert function.

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

Rice thickness adjustment function.

This dial enables you to easily adjust the thickness of the rice sheet.

Rice length adjustment function.

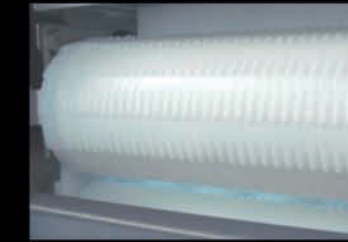
This dial enables you to easily adjust the length of the rice sheet.

Rice feed adjustment function.

To make good-texture rice sheets at all times, this function enables you to adjust to the condition of the rice and also adjust the compression of the rice amount.

START switch.

Taking operability into account, the front profile was sloped to place it in the most easy-to-use position.



Good textured finish.

Special grooves on the roller (PAT.) extend the rice softy and achieve good textured rice sheets.



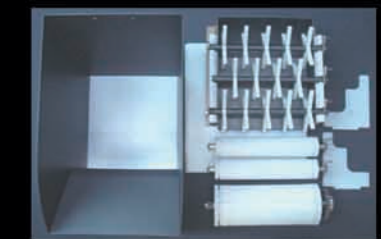
Keep-warm function.

The keep-warm function is provided at the bottom portion of the hopper to keep and atabilize the rice at a suitable temperature.



High production capacity.

It makes a rice sheet for roll sushi (Maki-sushi) in an efficient manner at the speed of one sheet every 5 seconds.



Easy cleaning.

It is easy to remove various parts and moreover such parts 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.



Storage System.

When you replenish the rice, it is convenient and hygienic as you can store the lid inside the rear side of the main body.

The use may be freely adjusted depending on you operation.



It is possible to directly unload the rice sheet on the table.



It is possible to unload the rice sheet on to preset dried seaweed.



It is possible to unload the rice sheet on to preset rolling bamboo mat.

It is possible to adjust the rice sheet width to meet your rolling method.



The width of the rice sheet : Normal size 18cm(7") / Wide side 20cm(7.8").
 For normal type : 18cm (7")
 For wide type : 20cm (7.8")
 For normal and wide multi-use the machine : It can be changed 18cm(7") and 20cm(7.8").

* You can choose the rice sheet width from the above to meet your requirements when you order your machine

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

Power of Rice!



TOP, INC., Japan