

ROLLING MASTER

Specifications

Product name	ROLLING MASTER
Model	Tabletop Roll Sushi Robot
Type	TSM-900RSR : For normal Type / TSM-900RSRY : For wide type For normal and wide multi-use type : TSM-900RSRK
Productivity Capacity	2 to 4 roll per minute
Main body dimension	38W × 60D × 50H(cm) / 15"W × 24"D × 20"H (Approximately)
Main body weight	42kg / 93lbs. (Approximately)
Power supply	100V to 240V
Power consumption	Maximum 120W
Hopper Capacity	9kg / 20lbs. (Approximately)

■ Selectable Sizes of "Roll-Unit": You can select one type from Thin(25mm/0.98"), Medium Thin(30mm/1.18"), Medium(35mm/1.37"), Medium Thick(40mm/1.57"), Thick(45mm/1.77"), Extra Thick(50mm/1.96").

■ Option : We can always provide any other sizes you make orders.

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

* Specifications and designs are subject to change without notice.

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.



■ Rice Sheet 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.



■ 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 Roll Sushi Robot Model TSM-900RSR

ROLLING MASTER



Japanese "Roll Sushi Chef"



 TOP, INC., Japan

Inexpensive Global Standard Model.

Semi-Automatic Machine provides Easy Basic Function.

ROLLING MASTER

Safety, Sanitary and Simplicity as Basic Function:

The results of our TSM-900RSR are highly satisfactory under any circumstances.

Hopper of the Main Body Storage:

Hopper protects the rice against external cool air and dryness.

Durability of Motor:

High-Quality Performance Motor adopted has a long life service.

Nonstick Sliding and Cutter:

As they are made of Teflon resin, they repeatedly make a vinegared rice with a dried laver into a Roll Sushi constantly.



Alert Function of the Rice Quantity:

It warns in "peep" against the lowest of the Rice level in the Hopper

Dials:

- Rice Thickness Adjustment Function.
- Rice Length Adjustment Function.
- Rice Density Adjustment Function.

These dials enable you to easily adjust the thickness and length and density of the rice sheet.

Maintenance:

Easy wash and clean.

Our technologies and expertise which were accumulated in the domestic market in Japan and were integrated with overseas and also have completely resulted in the "Global Standard Model" with tastiness, functionality and easy operation.



Roll Sushi



California Roll

"Roll-Unit" as Semi-Automatic-Machine:

As the foods core shall be put into the center of the Roll Sushi, an operator easily makes beautiful Roll Sushi. In case of changing the size of the Roll Unit without screw, the operator removes it and replaces another size. It safely works under maintenance of wash & clean and eliminates much of waste time. We provide with one type of Roll-Units when you purchase TSM-900RSR. Please refer to ■s.

High Production Capacity:



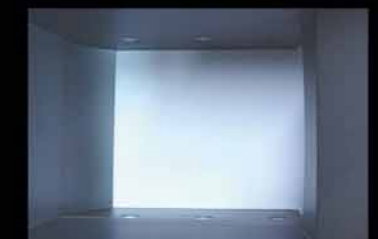
Good textured finish.

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



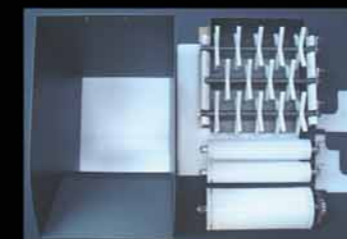
Rice feed adjustment function.

To makes good-texture Roll Sushi at all times, this function enables you to adjust to the condition of the rice and also adjust density of the rice amount.



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.



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.



Adjust normal size and adjust wide size.

For normal type: 18cm(7")
For wide type: 20cm(7.8")
For normal and wide multi-use type : 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 Machine for making Roll Sushi at a great variety of eating places in the world; Sushi shops, Sushi-corners at Supermarkets and Hotels, Kaiten-Sushi-Bars, Take-Out Sushi shops, Home Delivery Sushi shops, Catering Services, Centralized Kitchens, and Japanese Restaurants, etc.