

Sushi Ball Robot / TSM-07

SAMURICE



Simplistic Style.



x-top

Fully Equipped affordable made !

SAMURICE

Easy basic functionality for making Nigiri Sushi.

Rice Hopper

The Hopper protects rice from external cool air & drying out.

Hygienic Equipment Design

Hygienic design for food safety programs.

Compact and Portable

Compact and portable design enables easy portability and keeps the work space clean and safe.

Motorized Turntable

This flat surface turntable is made of high quality plastic in which rice does not stick, Ensuring clean and sanitary operation, In addition, No bolts are needed for replacing as this unit is motorized.



Low Rice Alert

When the rice level becomes too low the machine will alert you immediately.

Safety Shut Off

Opening the front cover automatically stops the robot immediately.

High-performance Motor

We have created a high quality motor that can withstand continuous use for a worry free experience.

Proper Maintenance

With a very simple but sturdy structure, Maintenance and up keep are very easy.

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

*Separately-sold optional items are required.



Sushi-balls for Nigiri Sushi.



Rice-balls for Lunch Box.



Sushi-Balls for Inari Sushi.

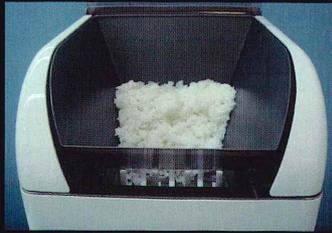
Power of Rice! **Xtop** TOP,INC.JAPAN

Simple style and precise craftsmanship all in one design.



The productivity is 1.3 seconds by 1piece.

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Automatic rice supply systems.

After loosening the rice in the hopper automatically, the loose rice Moves 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.



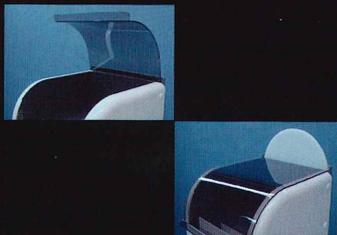
Forming hardness adjustment function.

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



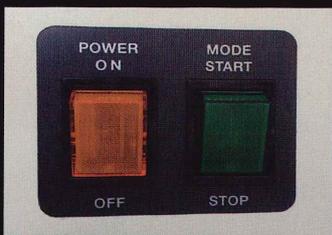
Automatic stop function.

Once the sushi balls have filled the turntable, The robot is automatically stopped.



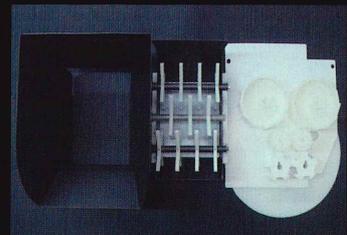
Storage system.

The lid can be stored while rice is being replenished for ease of use, The turntable can also be stored when not in use for convenience.



Simple operation.

Very simple operation with one switch to power on, And one switch to power off.



Easy cleaning.

The robot is constructed of high quality material in which rice does not stick, Also the parts which are removed for cleaning are very easily removed and replaced.

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

Specifications

Product name	SAMURICE
Model/Type	Sushi Ball Robot / TSM-07
Productive capacity	2800 sushi ball/hour for 16, 18, 20, 22, 24g *2240 sushi ball/hour for 26, 30g (0.91" to 1.05")
Main body dimension	30W × 48D × 59H(cm) / 12"W × 19"D × 24"H
Main body weight	23kg / 51lbs.
Power supply	100 to 240V
Power consumption	Maximum 90W
Rice Hopper Capacity	4.5kg / 10lbs.

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

*When you purchase the machine, you can additionally purchase optional types of rollers items other than those that you select above as attached rollers.

*Specifications and designs are subject to change without notice.

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

Related products that support making SUSHI



■ **Sushi Roll Robot / TSM-900RS**
For Rice Sheet making.
Production capacity: 600 sheets/hour
Dimension: 38W × 52D × 50H(cm)
15"W × 21"D × 20"H
Weight: 39kg/86lbs.



■ **Sushi Roll Robot / TSM-900RSR**
Roll Function of the high performance.
Production capacity: 2 to 4 Rolls Per Minute
Dimension: 38W × 60D × 50H(cm)
15"W × 24"D × 20"H
Weight: 42kg/93lbs.



■ **Rice box**
This is effective way of keep sushi rice
in warm & good condition.
You may put 5 sushi tray as well.



■ **Sushi ball tray**
This is a special tray on which you can
store pre-made Sushi balls,
up to 55 pieces.

