ROLLING MASTER



Sushi Chef Quality Rolls









Global Standard Model for Roll Sushi! Save time and labor cost from making rice sheet!

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:

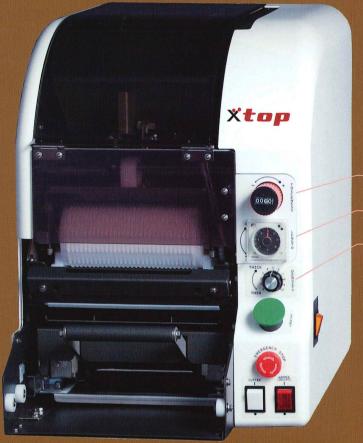
Hopper protects the rice against external cool air and dryness.

Durability of Motor:

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

Nonstick Sliding and Cutter:

As they are made of Teflon resin, they repeatedly make a vinegard 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

[Easy Control panel]

Rice thickness adjustment.

Rice length adjustment.

Rice Density adjustment.

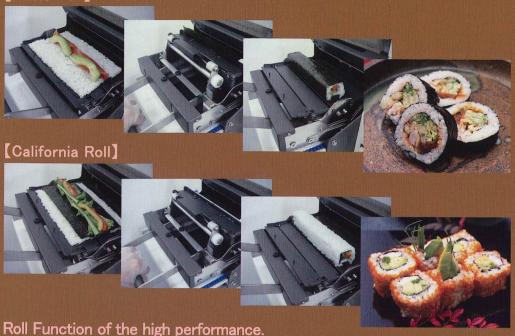
These dials enable you to aesily adjust the thickness length and density of the rice sheet.

"Simple is Best!"

This is the most suitable Robot for making Sushi Roll at a great variety of eating places overseas sushi markets, Such as Sushi-corners at Supermarkets, Hotels, Revolving Sushi bars, Take-out Sushi shops, Delivery Sushi shops, Catering Services, Centralized kitchens, etc.

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.

(Basic Roll)



As the foods core shall be put into the center of the Roll Sushi, an operator easily makes beautiful Sushi Roll. In case of changing the size of the Roll Unit, the operator removes it and replaces another size. It safely works under maintenance of wash & clean and eliminates much of waste time. You can choose 1 unit of your required roll unit when you purchase TSM-900RSR.



Good textured finish.

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



Density 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.



You can chose the sheet size.

There are 3 types of rice sheet, plese specify your required size.

- ① Normal type: 18cm(7")
- ② Wide type: 20cm(7.8")
- 3 Normal and Wide multi-use type

: It can be changed 18cm(7") and 20cm(7.8")

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Specifications

Product name	ROLLING MASTER
Model	Sushi Roll Robot
Туре	TSM-900RSR: Normal type(180mm/7" rice width) / TSM-900RSRY: Wide type(200mm/7.8" rice width)
	TSM-900RSRK: Normal and Wide Multi type(180mm/7" & 200mm/7.8" rice width)
Productivity Capacity	2 to 4 Rolls Per Minute
Main body dimensions	38W×60D×50H(cm) / 15"W×24"D×20"H (Approximate Dimensions)
Main body weight	42kg / 93lbs. (Approximate Weight)
Power supply	100V to 240V
Power consumption	Maximum 120W
Rice Hopper Capacity	9kg / 20lbs. (Approximate Capacity)

- 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.
- * Specifications and designs are subject to change without notice.
- * As our Sushi Robot meet various overseas standards, contact us for further details.

Related products that support making SUSHI



■Sushi Roll Cutter / TK-2

Processing capacity: Maximum 700 pieces/hour
It is possible to cut any rolled sushi
(including reverse rolls) at an equal length.
Dimmension: 36W × 41D × 58H(cm)/14"W × 16"D × 23"H
Weight: 18kg/40lbs.



■Sushi Roll Robot / TSM-900RS

For Rice Sheet making. Production capacity: 600 sheets/hour Dimmension: $38W \times 52D \times 50H(cm)$ $15"W \times 21"D \times 20"H$ Weight: 39kg/86lbs.



■Sushi Ball Robot / TSM-07

Fully automatic feed, Form and Stop function. Production capacity:2800 pieces/hour Dimension:30W \times 48D \times 59H(cm)/12"W \times 19"D \times 23"H Weight:23kg/51lbs.



Production capacity:2000 pieces/hour
Dimension:30W × 48D × 45H(cm)/12"W × 19"D × 18"H
Weight:18kg/40lbs.



■ Roll sushi trav

Easy stacking trays for space-saving and productivity.