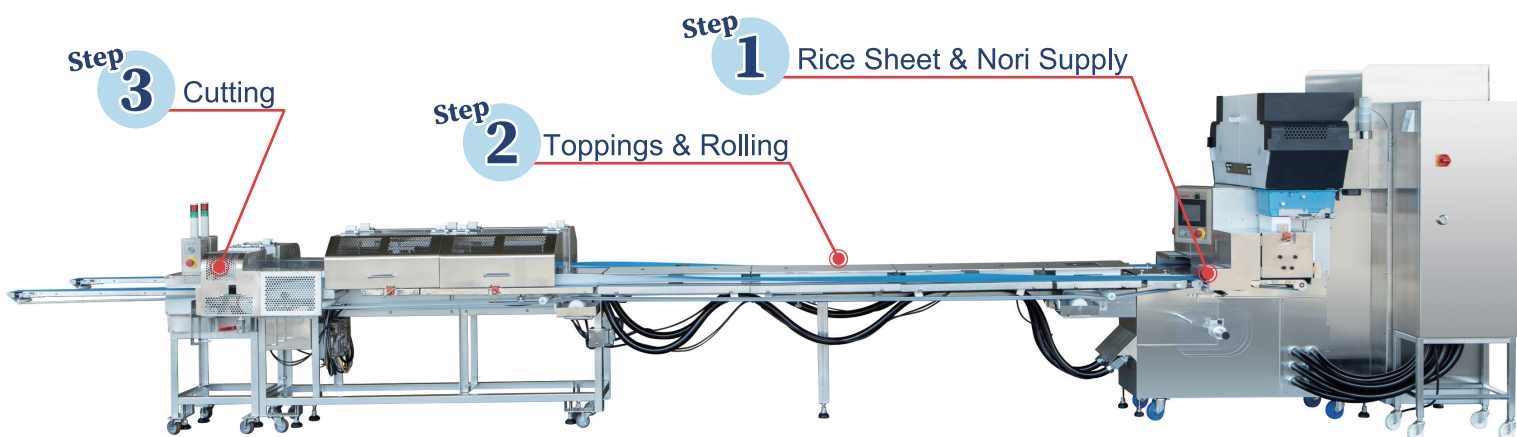


Maki Roll Machine TRM-CE

A machine for mass-producing rolled sushi in small, medium, thick, extra-thick, and reverse-rolled varieties



Step 1 Rice Sheet & Nori Supply

The spiral auger gently loosens the rice, feeding a sheet of rice of consistent weight onto the nori sheet. (Equipped with a weighing function)

In addition, loading rice into the hopper requires just the press of a button, contributing to labor savings.

Supports up to 15 kg



Seaweed Supply

Step 2 Toppings & Rolling

The Topping conveyor is adjustable in three stages from 1.1 m to 3.5 m. It produces beautiful rolls, from thin to extra-thick.



It can roll even the extra-thick rolls with ease!



Step 3 Cutting

The cutting length can be freely adjusted using the touch panel. (Approx. 20mm to 180 mm)

Continuous cutting of 20 mm and other sizes is also available (optional)



Single-unit model

- Production capacity: 2,250 peices/hour (180mm:1peice)
- Power supply: 3-phase 380V~415V ■ Power consumption: 0.6 kW
- Weight: 800 kg ■ Hopper capacity: 15 kg
- Machine dimensions: 7,480 (width) × 1,200 (depth) × 1,780 (height)

Double-Line Model

- Production Capacity: 4,500 peices/hour (180mm:1peice)
- Power Supply: 3-phase 380V~415V ■ Power Consumption: 1 kW
- Weight: 1,280 kg ■ Hopper Capacity: 5 liters (approx. 15 kg)
- Machine Dimensions: 7,870 (width) × 1,620 (depth) × 2,030 (height)

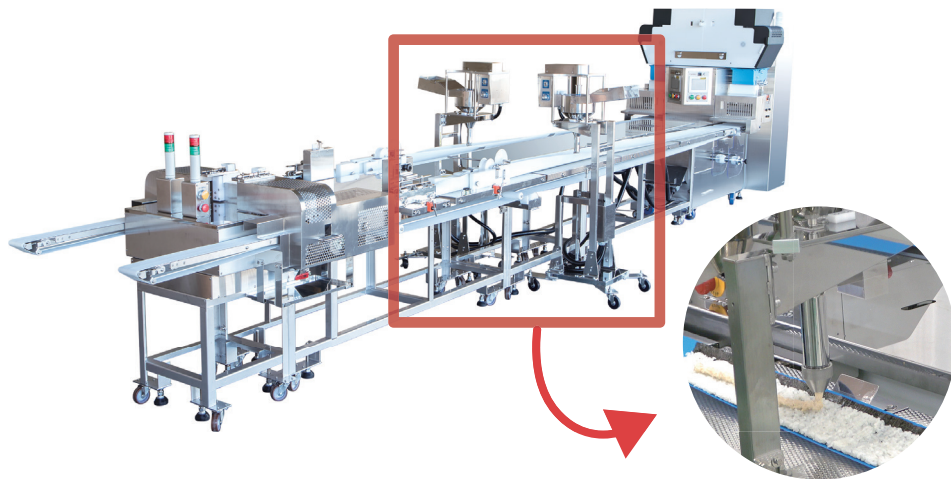
Enhance the value of your products with a variety of options!

Reverse-winding device



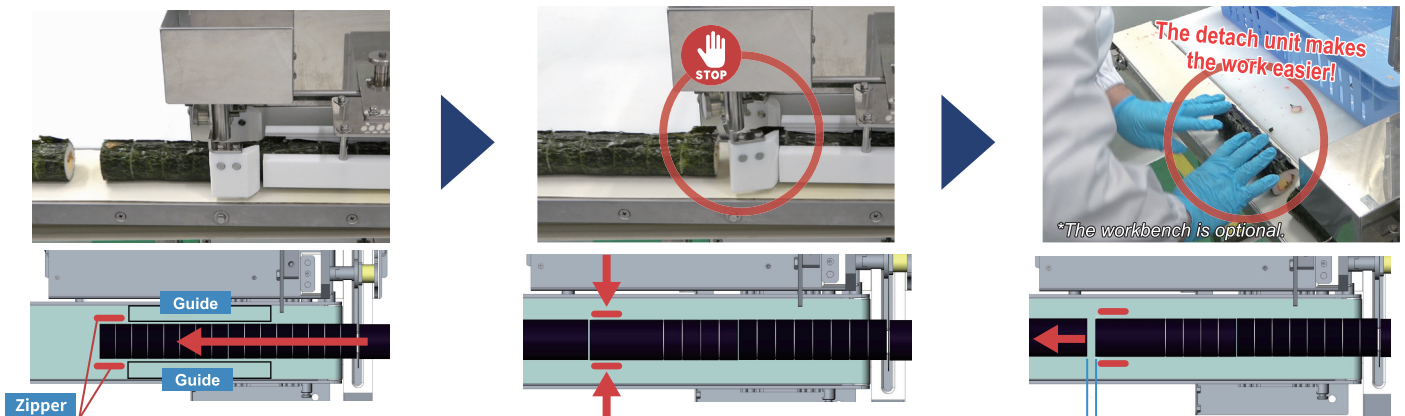
With a reverse-rolling machine, you can feed the nori onto the rice sheet, making it easy to make California rolls.

Topping ingredients



Using the mixing device allows for automated topping of the rice sheets in conjunction with the machine, further reducing labor requirements. (*A denbu dispenser is also available)

detach unit



The gripping unit can separate items into individual quantities making picking easier for workers. *Minimum order of 4 rolls (total length of 90mm or more)