

Nigiri Robot TSDH

The texture that melts in your mouth is a testament to the craftsmanship



- Production Capacity : Maximum 4,600 pieces/hour(for 18g) ■ Weight : Approx.28kg
 - Power Supply : AC100V / 220-240V(CE) ■ Power Consumption : 90W ■ Hopper Capacity : Approx.7.5kg/10kg(2 setting)
 - Machine Dimensions : 310(width) x 589(depth) x 607(height)mm(with .7.5kg rice hopper capacity)
- *Design and specifications are subject to change without notice.

High-quality nigiri
that melts softly
in your mouth



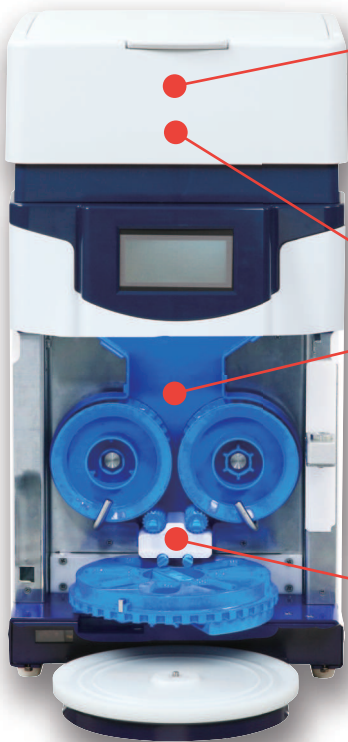
Compact size that is easy
to use even in small stores



Can be used to make
a variety of sushi depending
on the purpose

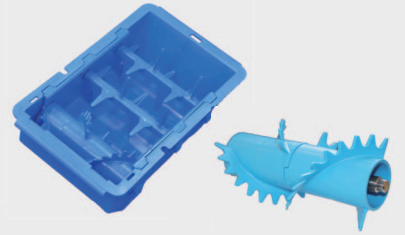


High-quality nigiri made using our unique technology



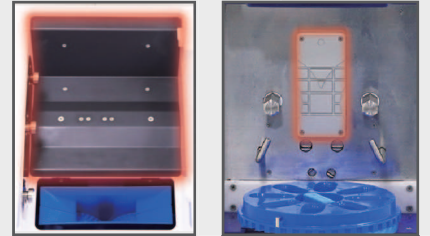
Spiral hogushi / loosener

By finely loosening the rice at an angle with a spiral hogushi, air is incorporated between the rice grains without damaging the rice.



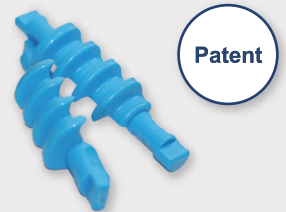
Equipped with far-infrared heater

The far-infrared heater keeps the rice inside the hopper and in the supply section at a constant temperature.



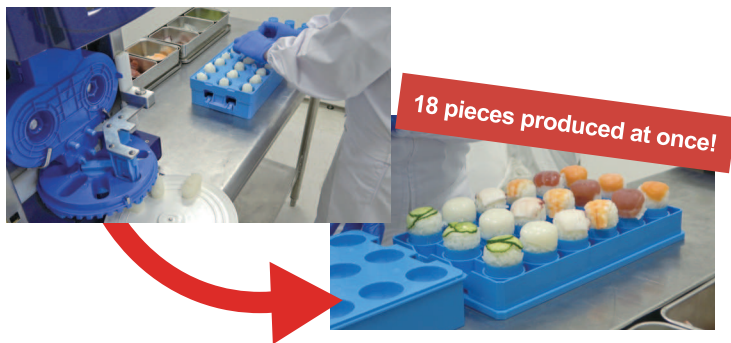
Catch method

The unique catch shutter is gentle on the rice, minimizing the risk of rice being broken and ensuring that the rice grains are well-defined.



Use in combination with Temari sushi mold

Place one topping and one nigiri into the "Sushi Haru" temari sushi mold, then press the mold from above to make 18 pieces of temari sushi at once.



Inari sushi production

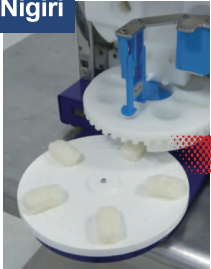
It is also possible to make inari sushi by taking two nigiris at a time and placing them in an inari skin, which saves the effort of measuring the rice.



Can be used as both nigiri and temari

With the optional nigiri/temari dual-purpose model, you can switch between two types by operating the screen without changing the mold (only by replacing the press arm).

Nigiri



Switching on the operation screen



Temari



Add the toppings and it's done!

