Fully automatic Metos Nigiri Sushi Robot TSM-07B



Product information

SKU	4000400
Productnaam	Fully automatic Metos Nigiri Sushi Robot TSM-07B
Afmetingen	300 × 480 × 590 mm
Gewicht	23,000 kg
Technical information	220-240 V, 6 A, 0,09 kW, 1NPE, 50/60 Hz

Description

Nigiris are a staple in every sushi setting; a moulded piece of rice with either fish, shellfish, egg or vegetables on top. When nigiris are prepared by a fully automated machine, there is only one rule that applies - the machine moulds the rice and the sushi cook garnishes the dish.
The fully automatic Metos Nigiri Sushi Robot TSM-07B produces beautiful, nicely moulded and homogeneous nigiri sushi pieces by utilizing its precisely designed rice supply function and its unique sushi mould. In addition, the machine portions the ready-made rice pieces onto the dial plate, which is located on top of the turntable. The rice capacity of the machine is 4,5 kg of cooked rice and it can produce up to 2240 rice pieces per hour, when the size of one piece is 26 or 30 grams.
The surface, texture and special shape of the sushi moulds, that should be ordered separately, are designed by examining sushi rice and its consistency and ability to mould. This is to ensure the best possible consistency, no matter if the rice piece is softer or harder. The

density of the nigiri pieces can be adjusted between soft, dense and hard by choosing a different setting from the adjustor knob. Furthermore, the machine can produce different sizes of nigiri pieces, depending on the size of the sushi mould (additional accessory). There are seven sushi moulds available; 16, 18, 20, 22, 24, 26, and 30 grams. The machine's automatic stop function stops the turntable when it is filled with six nigiri pieces. In addition, the stop function turns the machine off automatically when the operator opens the front cover. It is easy to clean the machine, as the washable parts can all be removed in 40 seconds. The outside surface is sleek and smooth; thus, it is also easy to keep clean.

- fully automatic rice supply function
- automatically shapes the rice pieces and portions them onto the dial plate
- capacity is 2240 nigiris pieces per hour, when the pieces are 26 or 30 grams
- automatic stop function that stops the turntable when its filled with six nigiri pieces
- rice capacity 4,5 kg
- sushi moulds (16, 18, 20, 22, 24, 26, 30 grams) available separately
- easy to clean; washable parts removable in 40 seconds
- auto stop function for safety when operator opens the front cover
- frame material protects from impact, dirt, and heat
- parts are stainless steel SUS304
- IP67 watertight sensor
- overheating protector in the motor
  ADDITIONAL ACCESSORIES (order separately):
- sushi mould 16 Metos Nigiri Sushi Robot
- sushi mould 18 Metos Nigiri Sushi Robot
- sushi mould 20 Metos Nigiri Sushi Robot
- sushi mould 22 Metos Nigiri Sushi Robot
- sushi mould 24 Metos Nigiri Sushi Robot
- sushi mould 26 Metos Nigiri Sushi Robot
- sushi mould 30 Metos Nigiri Sushi Robot
- sushi rice box Blue Box
- Sushi Maki roll trays 3 pcs Metos Blue Box
- lubricating oil Metos Smoothy Neo 5x300 ml