

Sushi Roll Machine (R1)

Instruction Manual



To use this machine safely and correctly, please make sure to read this instruction manual carefully before use.

Type / Model	Sushi Roll Machine / R1
Main body dimension	W362 x D545 x H634 (mm)
Power supply	AC100V - 240V 50/60Hz
Power consumption	200W
Electric current	2.5A
Main body weight	45kg



Manufacturer: TOP,INC.

4-8 Toyotsu-cho, Suita-shi, Osaka 564-0051 Japan / phone +81-6-6380-3577

⦿For the sake of safety, read the following carefully and make sure to follow the instructions:


●This explains the degree of risk in the case of improper handling, classified into











⚠ WARNING and ⚠ CAUTION.









The symbols have the following meanings:

 Prohibited  Do not touch  Grounding  Follow the instructions

 Unplug  No disassembly




 **WARNING:** Improper handling may result in death or severe injury.

<p>Do not pull the cord when unplugging the power supply plug. It may break, causing a fire.</p> <p style="text-align: right;"> Prohibited</p>	<p>When you do not use the machine for a long time, make sure to unplug the power supply plug. It may result in an electric shock, an electric leakage or a fire</p> <p style="text-align: right;"> Unplug</p>
<p>Do not damage the power supply cord. Twisting, putting something on it, or inserting something in it may break it, causing an electric shock or a fire.</p> <p style="text-align: right;"> Do not damage</p>	<p>Remove all the removable parts from the main body and clean them. It may cause an injury or an accident.</p> <p style="text-align: right;"> Removal</p>
<p>If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. It may cause an electric shock, short circuit or fire.</p> <p style="text-align: right;"> Prohibited</p>	<p>Do not splash water on the main body other than removable parts. It may cause an electric shock, a short circuit or fire.</p> <p style="text-align: right;"> Prohibited</p>
<p>Avoid installing in any moist or water-logged locations. It may cause an electric shock, short circuit or fire.</p> <p style="text-align: right;"> Installation prohibited</p>	<p>Wipe the main body except the removed parts with a damp towel.</p> <p style="text-align: right;"> Understand</p>
<p>Do not touch your hand or fingers the rice feeding blade and cutter rotation operating. Your hand or fingers may become caught causing an injury or an accident.</p> <p style="text-align: right;"> Prohibited</p>	<p>Do not insert your hand into each rotation portion during operation. Your hand or fingers may become caught, causing an injury or an accident.</p> <p style="text-align: right;"> Prohibited</p>

<p>Grounding Otherwise, it may cause an electric shock or an accident.</p>  <p>Grounding</p>	<p>Do not insert your hand or fingers into any rotating portion during operation. Your hand or fingers may become caught, causing an injury or an accident.</p>  <p>Prohibited</p>
<p>Do not disassemble or alter the machine. It may cause an electric shock, fire or an injury.</p>  <p>No disassembly</p>	<p>Remove or mount the parts after turning OFF the power supply. Your hand or fingers may become caught, causing an injury or an accident.</p>  <p>Turn OFF the power supply</p>
<p>Insert the power supply plug firmly into the base after removing dust. It may cause fire or a fire.</p>  <p>Remove dust</p>	<p>Prevent babies and children from touching it. It may cause an injury or an accident.</p>  <p>Do not touch</p>
<p>Under any abnormal conditions such as a burnt smell, immediately unplug the power supply plug and suspend operation. Continuous operation under abnormal conditions may cause an electric shock or a fire.</p>  <p>Unplug</p>	<p>Do not put anything other than rice or sushi vinegar into the tank. It may cause an injury or an accident.</p>  <p>Prohibited</p>









Caution: Improper handling may result in death or severe injury.

<p>Use it under the supervision of a person who understands machinery management. Using without proper understanding may cause an injury or an accident.</p> <p style="text-align: right;"> Understand</p>	<p>Hold firmly when transferring or transporting it. The machine may drop causing an Injury or an accident.</p> <p style="text-align: right;"> Hold firmly</p>
<p>This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.</p> <p style="text-align: right;"> Understand</p>	



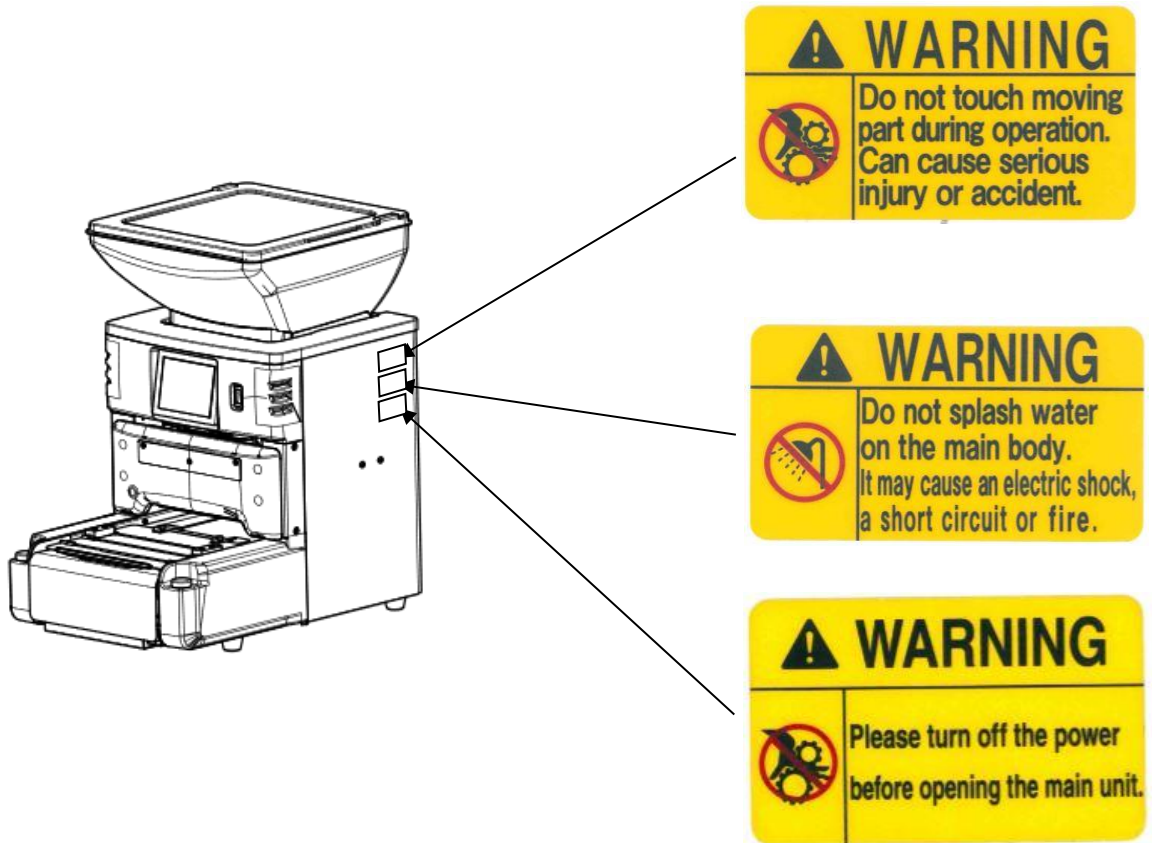
Caution: Improper handling may result in failure of the machine or damage to buildings.

<p>Do not wash the Teflon coated machine parts with a hard brush or hard sponge. It may cause peeling of the Teflon coating.</p> <p style="text-align: right;"> Prohibited</p>	<p>Do not damage parts. It may prevent the normal Assembly of parts and cause problems.</p> <p style="text-align: right;"> Prohibited</p>
<p>Wipe off any oil or fat sprayed on the machine main body other than the removable parts. It may result in deterioration or the breakage of parts.</p> <p style="text-align: right;"> Wipe off</p>	<p>Install the machine at a solid and flat location. A fall of the machine may damage the machine itself or the building or cause an injury or an accident.</p> <p style="text-align: right;"> Install horizontally</p>
<p>Do not wash the removed resin or plastic parts in a dishwasher or in hot water. It may deform or damage the parts.</p> <p style="text-align: right;"> Prohibited</p>	<p>Firmly hold when transferring or transporting the machine. A fall of the machine may damage the machine or the building.</p> <p style="text-align: right;"> Firmly hold</p>

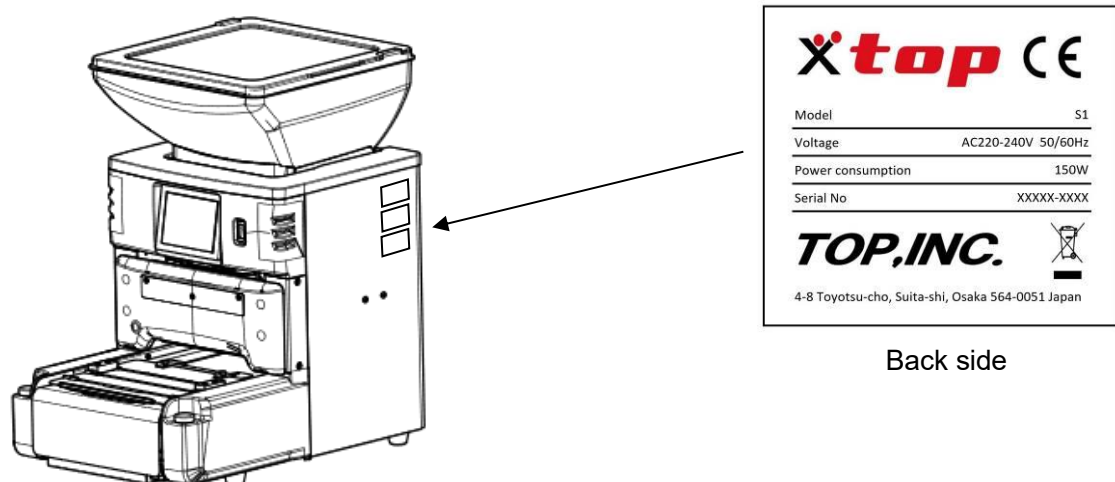
Warning label

The types of warning labels and position to be attached are shown. Be sure to work in accordance with the warning labels on the machine and warning statements described in the Instruction Manual.

When attached warning label is damaged or disappeared, order a new label in accordance with the Instruction Manual to replace.



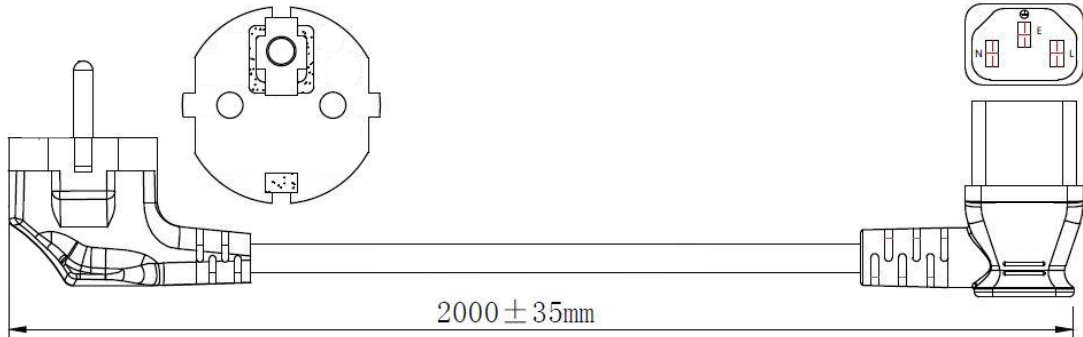
Product label



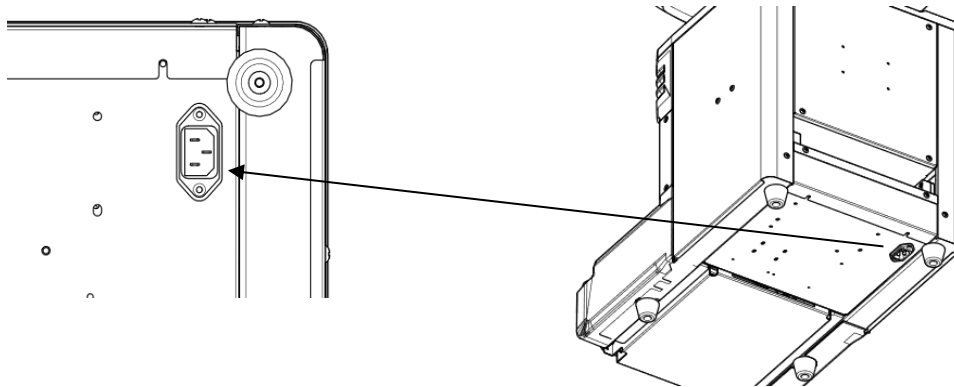
Power cord



For safety reason, only the attached power cable can be applied for this product. It may cause an electric shock, short circuit or fire.



Power cord setting



Set the power code to the inlet of main body.

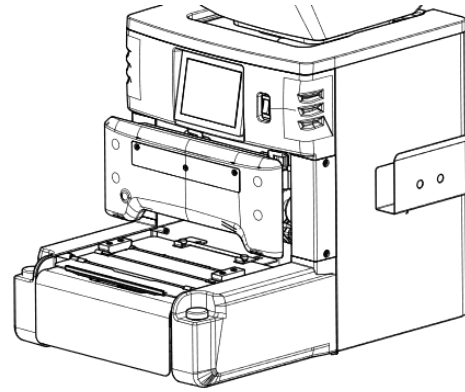
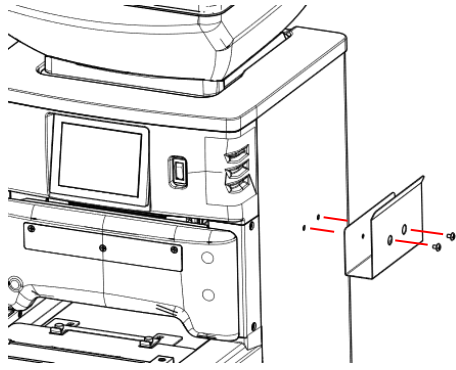
For safety, set the power code to the inlet correctly and certainly.



Do not touch the power code with wet hands.

It may cause the electric shock or electric troubles.

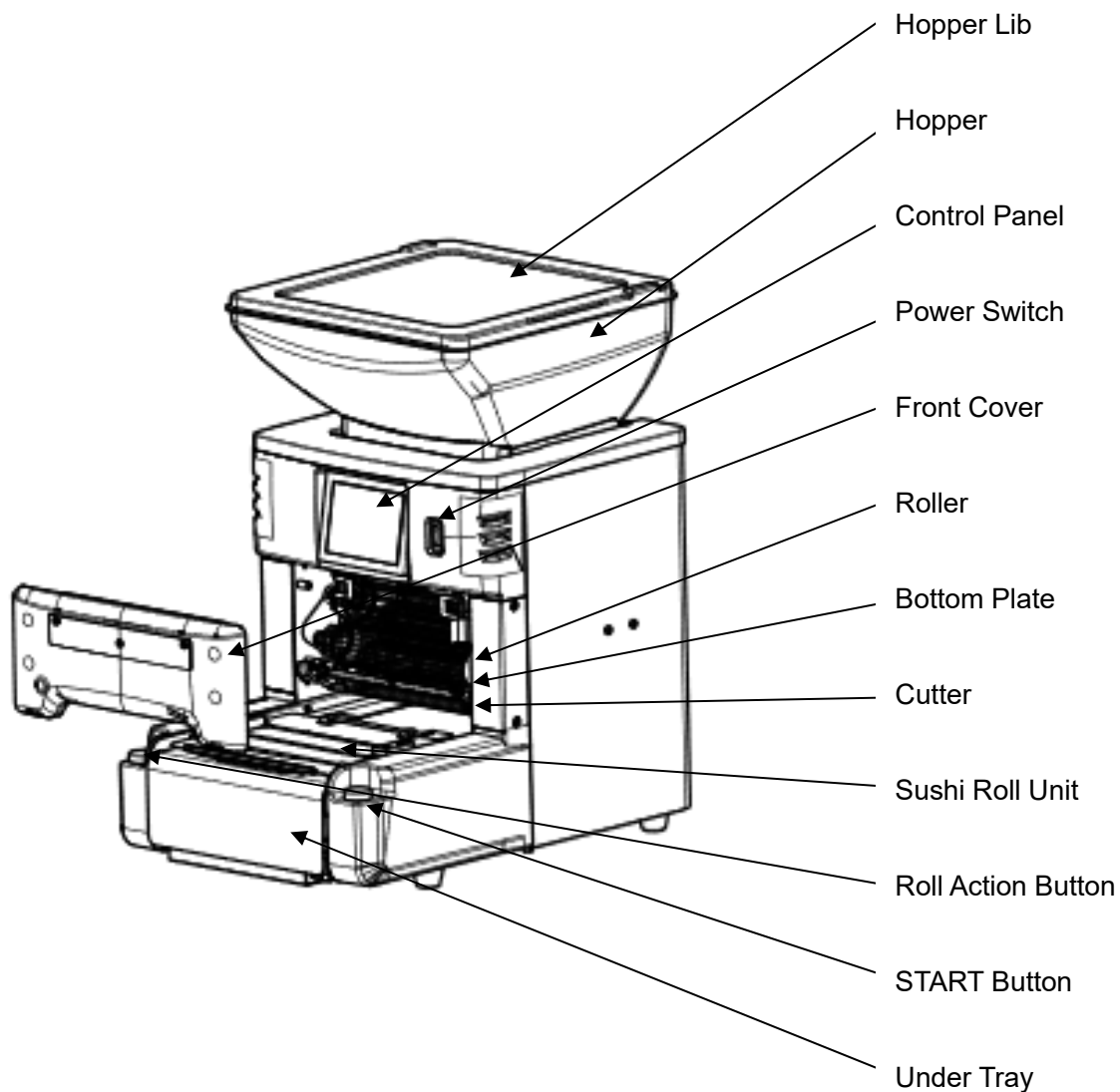
Setting of Hopper lib lack



WARNING

**Hopper lib rack is only used for resting the hopper lib.
It may cause an injury or an accident.**

Name of main parts



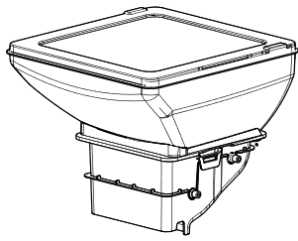
Accessories

Special oil (Name: Smoothy Neo)

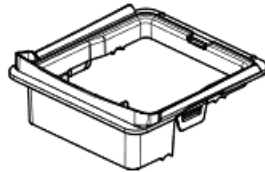
Main component: Vegetable oil

*The oil is not harmful to humans.

* Refer to page 17 for usage.



Hopper



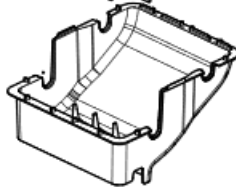
Under Hopper *top



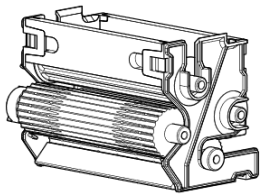
Rice Feeding Blade *back



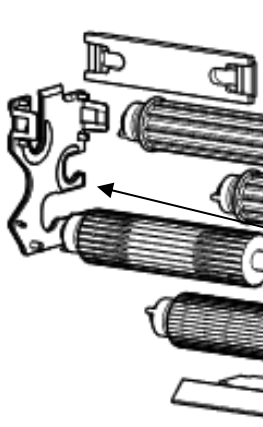
Rice Feeding Blade *front



Under Hopper *bottom



Roller unit



Roller Frame

Roller C

Roller A

Roller B

Roller Frame *right

Roller Frame *left

Roller Frame *bottom

Control panel / Opening Screen



Earthing

Otherwise, it may cause an electric shock or an accident.



Connect the earth

After turning on the power switch, a warning message will appear if the earth is not connected.

Press **OK** to turn off the display.



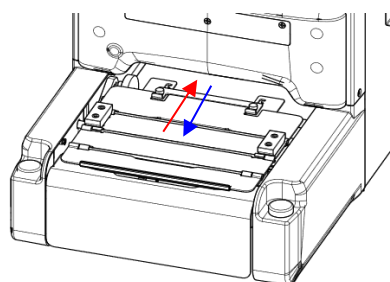
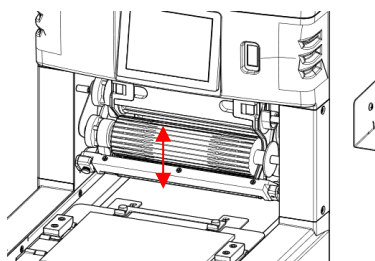
START

Press **START** to move to the operation screen and start the initial operation.

Initial operation:

The roll unit and thickness adjustment roller align the origin.

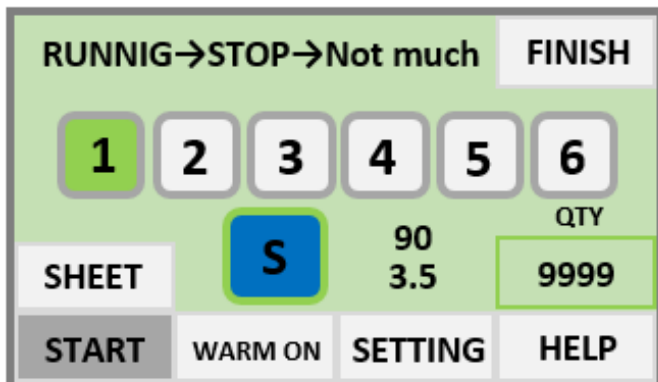
The roll unit slowly moves back and forth once.



Do not insert your hand or fingers into any rotating portion during operation.

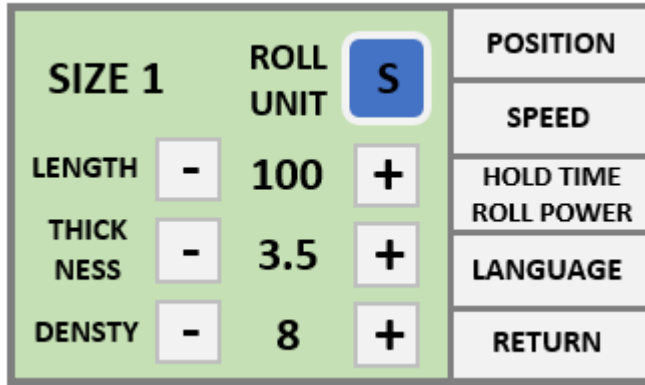
Your hand or fingers may become caught, causing an injury or an accident.

Control panel / Drive Screen



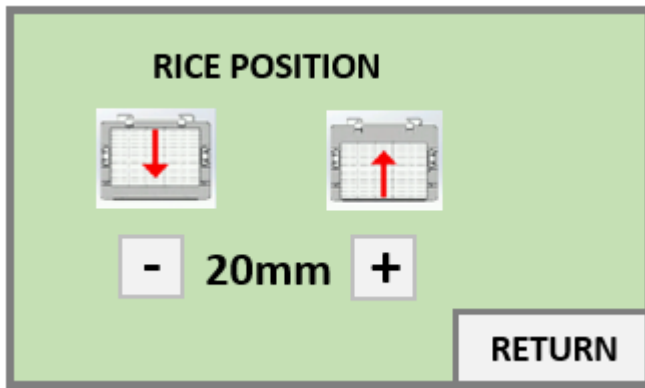
RUNNING STOP	Display when the machine is in operation. An indication that the machine is paused.
FINISH / CANCEL	This is the button when finish the work. The roller rises to the maximum and the sushi rice can be discharged quickly.
Not much rice left	A buzzer sounds when the sushi rice is gone in the hopper. If you do not add additional sushi rice, press STOP to stop the buzzer.
1 / 2 / 3 / 4 / 5 / 6	6 patterns of programs can be set.
	Setting example: (1) Select any of SIZE 1 to 6 on the operation screen. (2) Press SETTING to move to the SETTING screen. (3) Each setting is automatically memorized (updated).
ROLL / SHEET	ROLL : Mode when making roll sushi using a roll unit. SHEET : Mode when making only rice sheets.
S / SM / M / ML / L	The ROLL UNIT SIZE set on the SETTING screen is displayed.
QUANTITY	Displays the production number. Press and hold the number display part to reset to 0.
STOP / START	Pause / Resume operation button. ※During initial operation, only initial operation is performed even if STOP is pressed.
WORMER ON / OFF	Keep sushi rice in HOPPER warm.
SETTING	Transition button to program setting screen.
HELP	Button for transition to part setting / oil application method.

Control panel / How to setting program



SIZE	The selected SIZE is displayed.
ROLL UNIT SIZE	Set ROLL UNIT SIZE from S/SM/M/ML/L according to the size of the sushi roll. When the size display section is pressed, the size display changes in order. The diameter of the roll unit is S (25mm) / SM (30mm) / M (35mm) / ML (40mm) / L (45mm)
LENGTH	Set with <input type="text" value="-·+"/> *Adjust: 60 to 200mm. *Unit up down: 2
THICKNESS	Set with <input type="text" value="-·+"/> *Adjust: 1 to 12mm. *Unit up down: 0.5
DENSTY	Set with <input type="text" value="-·+"/> *Adjust: -8 to +8 level. When the sushi rice on the rice sheet is scattered, adjust it to High. Adjust to Low when rice sheet sushi rice is packed (hard).

Each program set on the SETTING screen above is automatically stored (updated) to SIZE **1/2/3/4/5/6** selected on the initial screen.

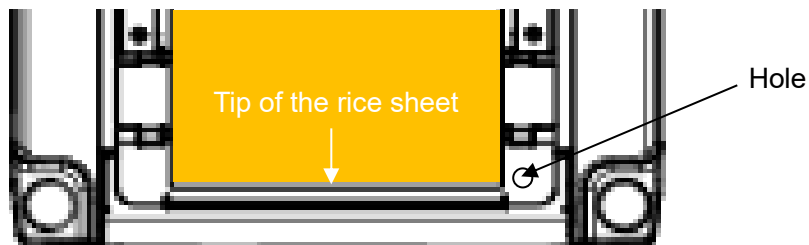


SIZE 1	ROLL UNIT	S	POSITION
LENGTH	- 100	+	SPEED
THICKNESS	- 3.5	+	HOLD TIME ROLL POWER
DENSTY	- 8	+	LANGUAGE
			RETURN

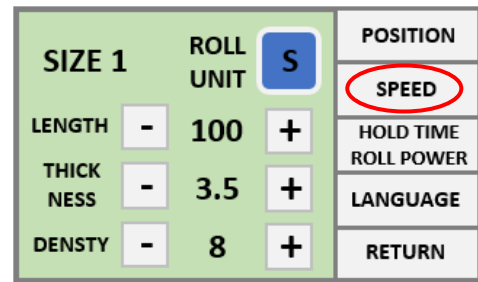
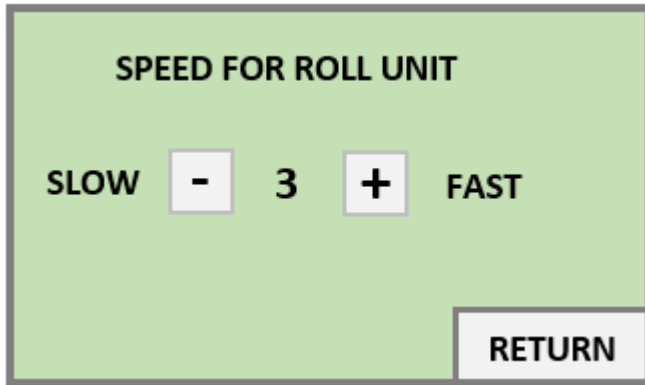
POSITION

Set with [-·+] *Adjust: -30 to +30mm.

For all sizes, set so that the tip of the rice sheet falls on the hole of the roll unit.



The program set on the above screen is automatically stored (updated) to SIZE 1 / 2 / 3 / 4 / 5 / 6 selected on the initial screen.



SPEED (SPEED FOR ROLL UNIT)

Match the speed at which the roll unit comes out with the speed at which the rice sheet comes out.

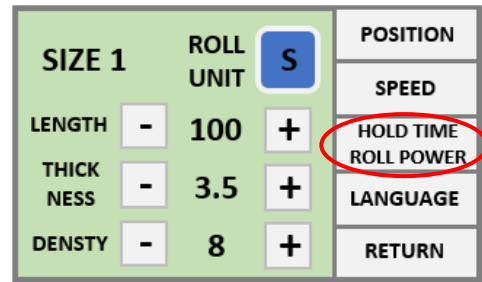
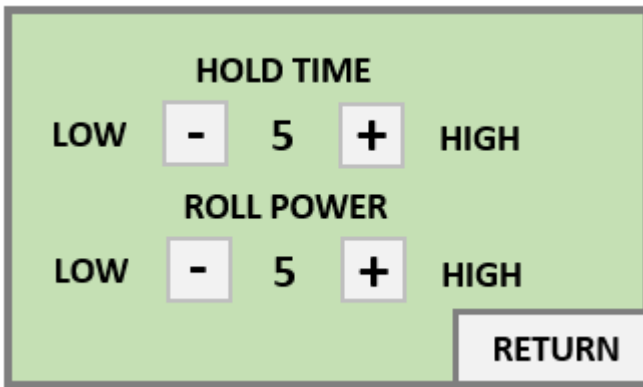
Use to adjust the speed at which the roll unit comes out.

*Adjust: -6 to +6 level.

FAST: When the speed of ROLL UNIT is slow. (The tip of the rice sheet is slack)

SLOW: When the ROLL UNIT is fast. (Rice sheet is pulled back)

The program set on the above screen is automatically stored (updated) to SIZE selected on the initial screen.



HOLD TIME

Set with *Adjust: 1 to 5 second.

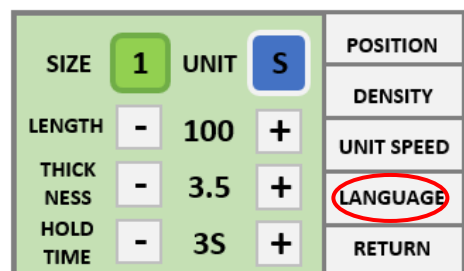
If the set time is set longer, the hold time when the roll unit is closed becomes longer and it can be wound tightly.

ROLL POWER

Set with *Adjust: 1 to 5 level.

If the set time is set longer, the press power when the roll unit is closed becomes longer and it can be wound tightly.

The program set on the above screen is automatically stored (updated) to SIZE selected on the initial screen.

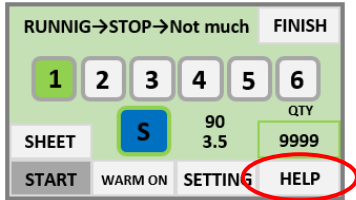


LANGUAGE

Select the display language with the buttons.

Press on all screens to return to the previous screen.

Control panel / HELP



HELP

Press **HELP** to see a video of the settings of each part and the application of the dedicated oil. Spots where special oil is applied on each screen are displayed in yellow.



Do not spray the oil onto the control panel, power switch, start button and roll action button.

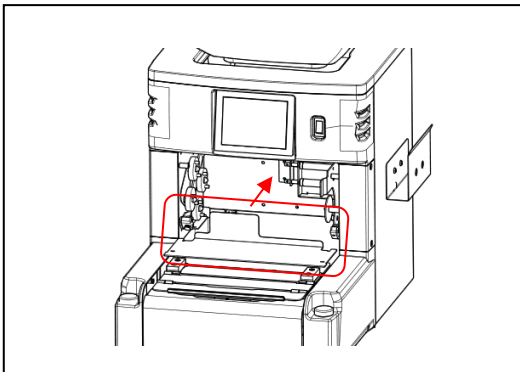
How to parts setting



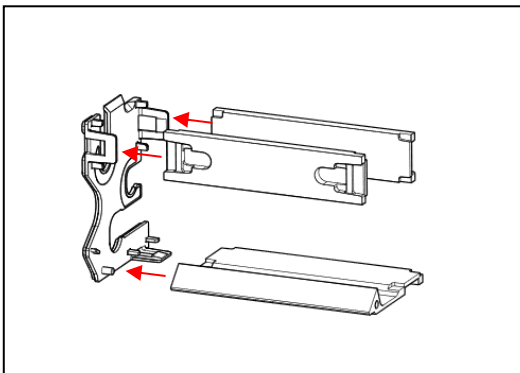
WARNING

Make sure to turn OFF the power switch before removal and setting of parts.

Failure to do so may result in an injury or accident.

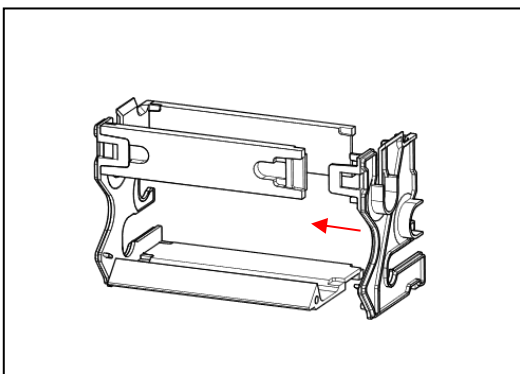


Bottom Plate

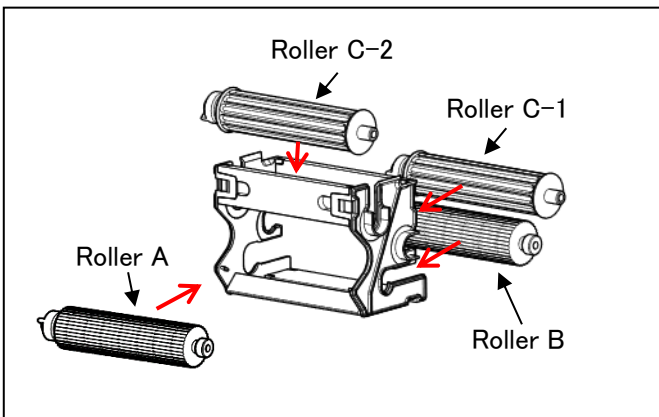


Roller Unit

1. Set Roller Plate * bottom to Roller Frame * left.
2. Set Roller Plate on Roller Frame * left.

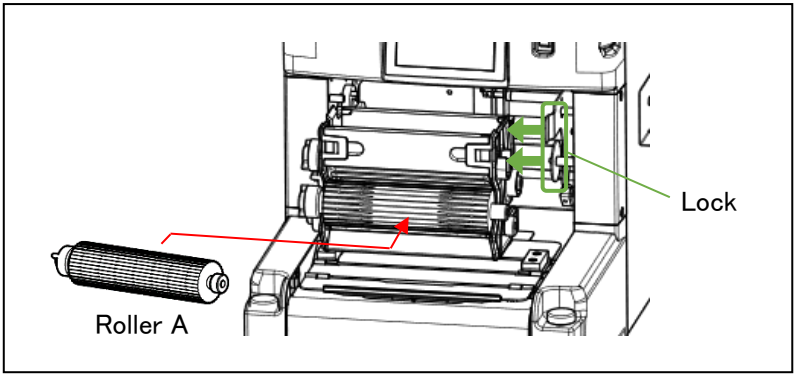


3. Set Roller Frame * light.



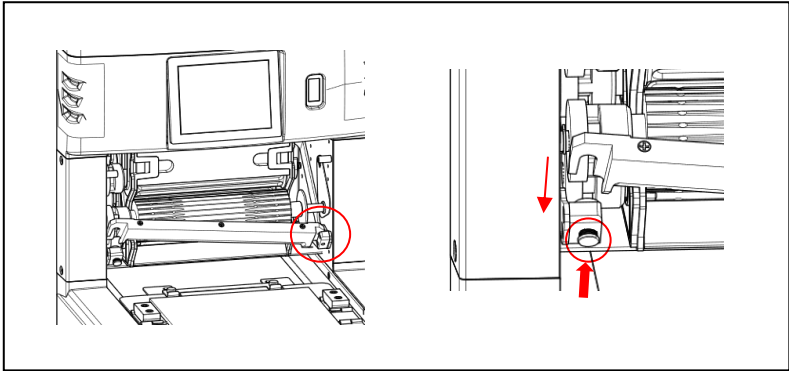
4. Set Roller B.
5. Set Roller C-1.
6. Set Roller C-2.

* Roller A is set after the Roller Unit is set on the main unit.



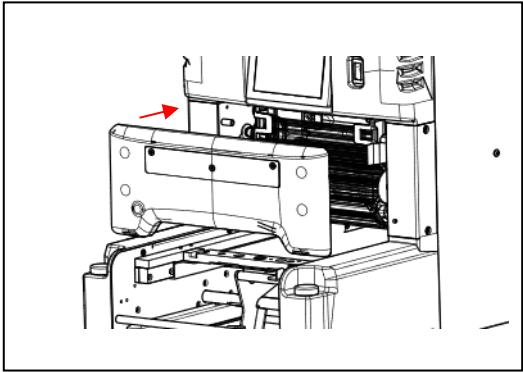
Roller, Roller Unit

1. Set the Roller Unit on the main unit.
2. Set Roller A.
3. Lock the Roller and Roller Unit.

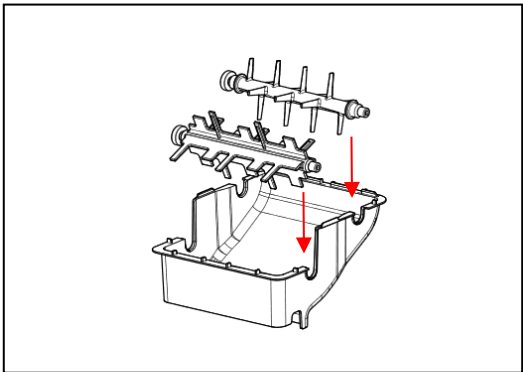


Cutter

After inserting the right side, set the left side while pressing the button.

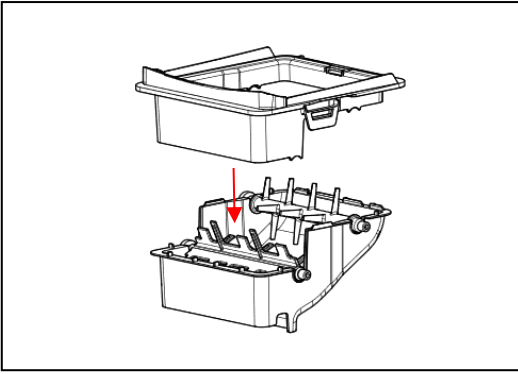


Front Cover

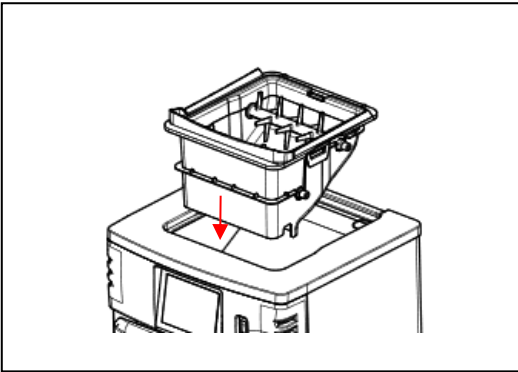


Under Hopper

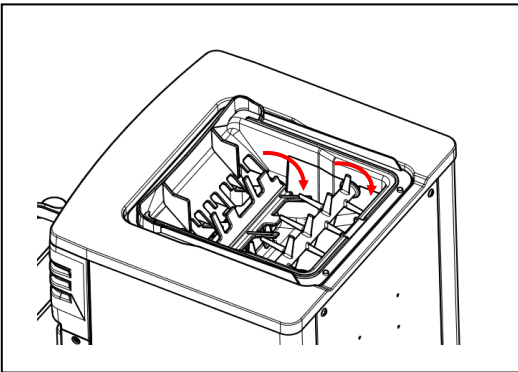
1. Set Rice Feeding Blade * back.
2. Set Rice Feeding Blade * front.



3. Set the Under Hopper * top.

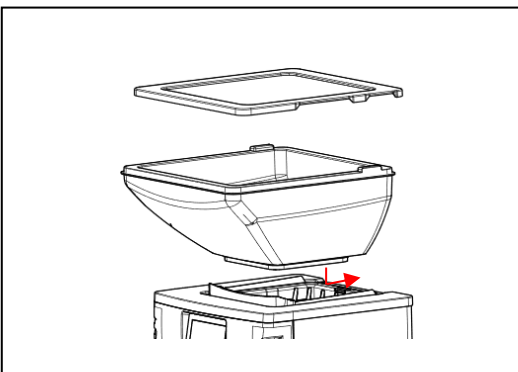


3. Set the Under Hopper to the main unit.

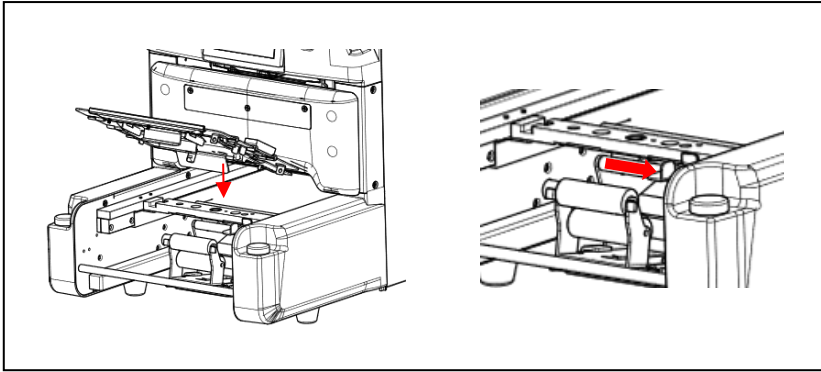


How to remove the Under Hopper

1. Rotate the Rice Feeding Blade * front, back 45 degrees backward.
2. Remove the entire Under Hopper upward.

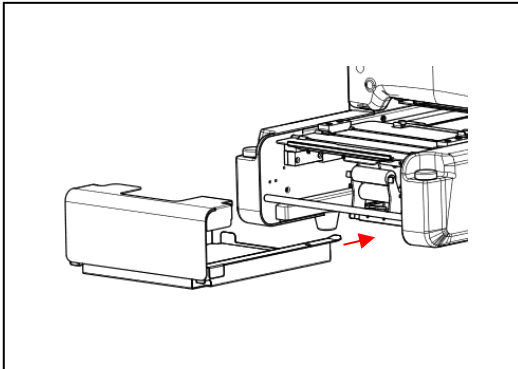


Hopper, Hopper Lib



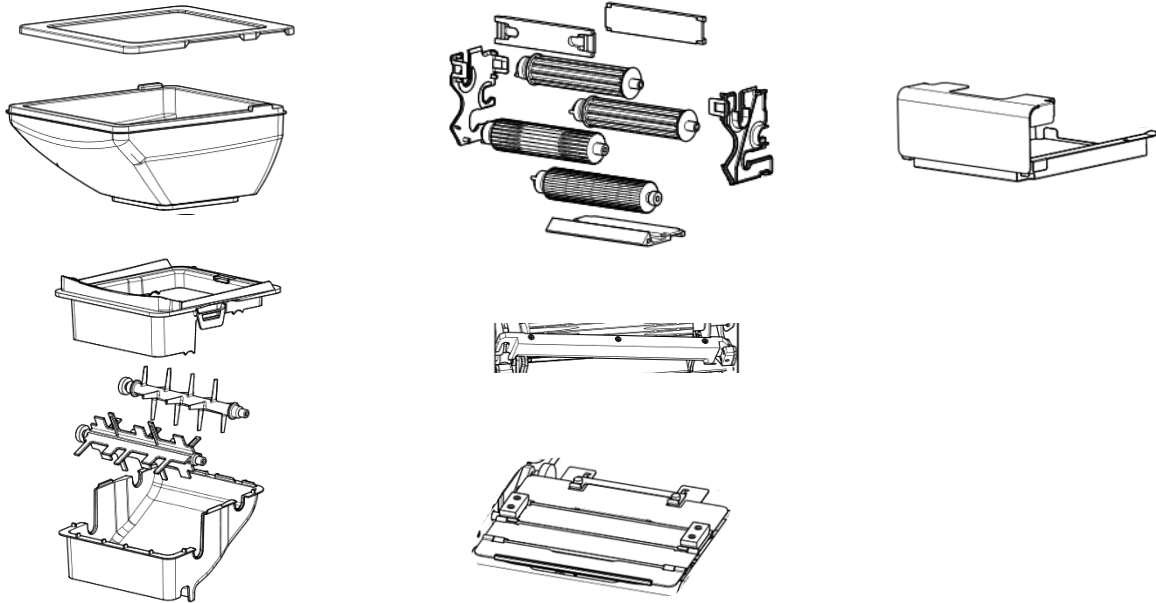
Roll unit

Remove the roll unit upward while pressing the button.



Under Tray

How to clean the removal parts



Do not apply or spray special oil to any place other than the designated spot as it may cause machine failure or damage to parts.

Please note that machine failure and parts damage due to oil adhering to other than the specified application spot will be paid maintenance even during the warranty period.

Wash parts once a day after work.

Use neutral detergent to clean parts during hand washing.

Clean parts with a soft sponge or towel.

* Cleaning with a hard sponge may damage the surface of the parts and cause sushi rice to adhere.

Make sure that the parts you wash are thoroughly dried or wiped off the water before placing them on the main unit.

Parts can also be cleaned with a dishwasher.

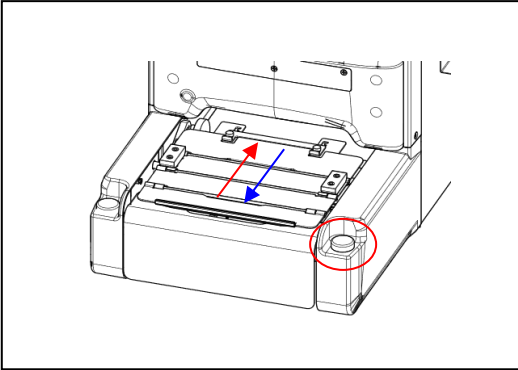
When washing parts with a dishwasher, remove the rice grains adhering to the parts before washing.

* Washing with the rice grains adhering to it may cause the rice grains to clog the drain of the dishwasher.

When cleaning parts with a dishwasher, set only the parts of the sushi machine and clean them.

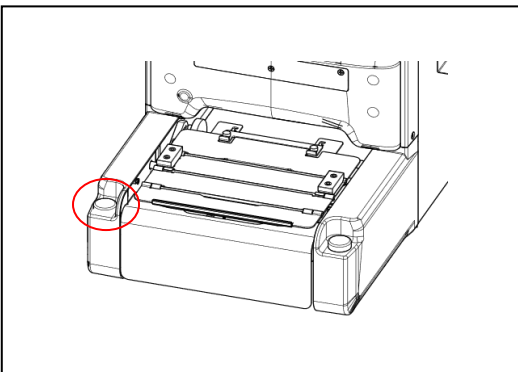
* When washed with clear glass or dishes, the white components flowing out of the rice may adhere and the glass may become cloudy.

Start Button, Roll Action Button



Start Button

When you press the Start Button, the roll unit goes into the back and the rice sheet comes out.

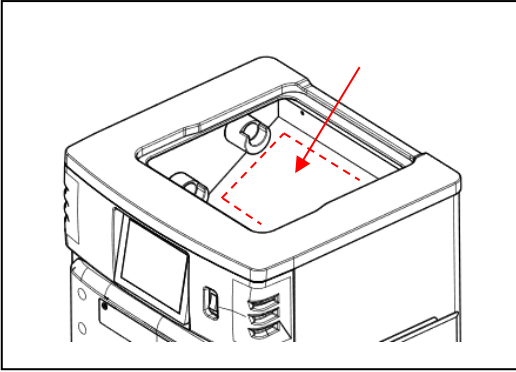


Roll Action Button

Press the **Roll Action Button** while pressing the **Start Button** to close the roll unit.

* Roll Action Button does not function in the rice sheet mode.

Warmer



WARMER ON The heater built under the Under Hopper is activated.

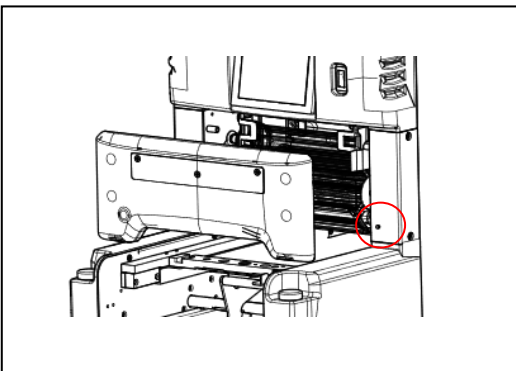
Plate surface temperature is 60 degrees.

WARMER OFF The heater stops.

This function is to make the sushi rice in the hopper harder to cool, so the temperature gradually decreases.

It is not possible to keep the temperature of sushi rice when it is put into the hopper.

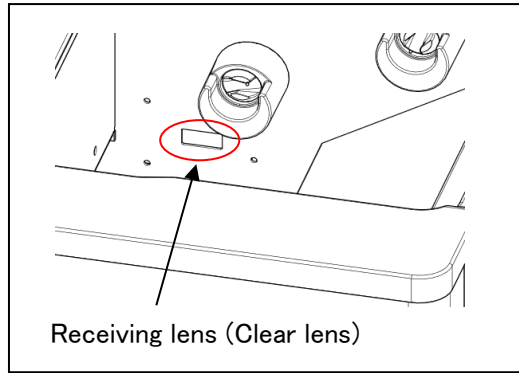
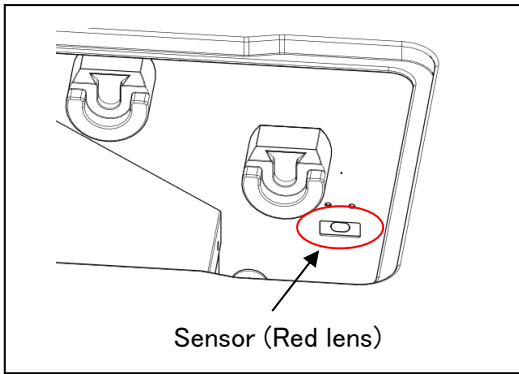
Front Cover Sensor



The machine will not move if the front cover is removed for safety.

(Built-in magnet proximity switch)

Rice Feeding Blade Sensor



When the sushi rice in the roller section is low, the sensor Rice Feeding Blade is rotated to feed the sushi rice to the roller section.

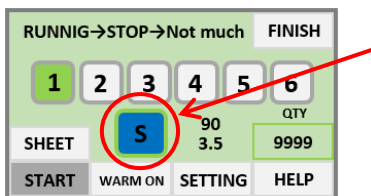
Sensor light is emitted from the red lens toward the receiving lens.

* If oil or sushi rice adheres to the red lens or light receiving lens of the sensor and is dirty, the sensor will malfunction and the Rice Feeding Blade will not rotate.

* Clean the red lens and the light-receiving lens with a damp towel every day.

Summary of Operations

1. Apply special oil to the designated spot of each part.
2. Turn on the **POWER** switch.
 - * When the earth is not connected, the confirmation screen for earth connection is displayed for safety.
3. Press **START** on the control panel.
 - * Initial operation starts.
4. Select SIZE from **1 / 2 / 3 / 4 / 5 / 6**.
5. Check that the **roll unit size** and **sushi roll unit**.



6. Put sushi rice into the hopper.
7. Press **START** button and test run several times until rice sheet is ready.
8. Set the seaweed on the roll unit.
 - * At the time of inside roll (uramaki), set the seaweed on the rice sheet that comes out later.
9. Press **START** button.
10. Set ingredients in the center of the rice sheet.
11. While holding down the **Roll Action** button, press the **Start** button.
 - * The roll unit closes and rolls sushi rolls.



This mark indicates that the product should not be disposed of with other household wastes throughout the EU. To prevent uncontrolled waste disposal from harming the environment or human health, it should be responsibly recycled to promote the sustainable reuse of material resources. To return an old device, use the return and collection system or contact the retailer who purchased the product. They can use this product for environmentally safe recycling