



# Rice Ball Maker for Commercial Use MULTI NIGIRI MAKER ASM575A

## Operation Manual

Thank you for purchasing our  
MULTI NIGIRI MAKER ASM575A.

- Before using this machine, please read this operation manual for instructions and proper operation.
- This machine is for making Rice only. Do not use for any other purposes.
- Use this machine under surveillance of an expert who understands the functions and operation procedure. Improper handling may cause injury, failure and breakage.
- Keep this manual in an easily accessible location for immediate references.

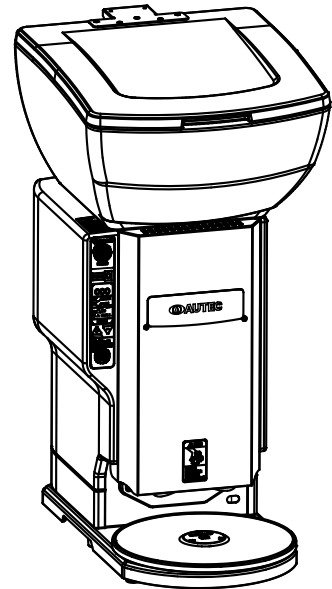


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### Accessory List

1. Forming Roller . . . . .	2
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# Safety Precautions (Read this instruction before using.)

To prevent harm to the user and other people or damage to property, the following instructions must be observed.

■ Harm and damage that may arise due to failure to observe these instructions and improper use are identified by the following caution labels, depending on their severity.

 <b>WARNING</b>	Improper handling may cause death or serious injuries to the operator.
 <b>CAUTION</b>	Improper handling may cause injury to the operator or damage to property.

■ Cautions that must be observed are identified by the following symbols:

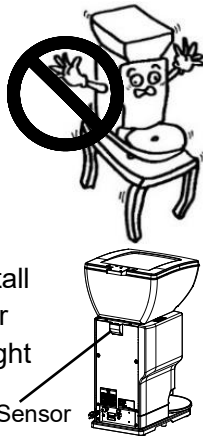
 This symbol indicates the need for your attention. The caution is described in or near the symbol.	<table style="width: 100%; text-align: center;"> <tr> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>General Precaution</td> <td>Electric Shock</td> <td>High Temperature</td> <td>Risk of Fire</td> </tr> </table>					General Precaution	Electric Shock	High Temperature	Risk of Fire		
											
General Precaution	Electric Shock	High Temperature	Risk of Fire								
 This symbol indicates a prohibited action. The prohibited action is described in or near the symbol.	<table style="width: 100%; text-align: center;"> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>General prohibition</td> <td>Do not touch</td> <td>Do not touch with wet hands</td> <td>Do not expose to water</td> <td>Do not disassemble</td> </tr> </table>						General prohibition	Do not touch	Do not touch with wet hands	Do not expose to water	Do not disassemble
											
General prohibition	Do not touch	Do not touch with wet hands	Do not expose to water	Do not disassemble							
 The symbol indicates a strongly advisable action or direction. Detail of advisable action is shown in or near the symbol.	<table style="width: 100%; text-align: center;"> <tr> <td></td> <td></td> <td></td> </tr> <tr> <td>Connect a ground wire</td> <td>Unplug the power cord</td> <td>See the attached manual</td> </tr> </table>				Connect a ground wire	Unplug the power cord	See the attached manual				
											
Connect a ground wire	Unplug the power cord	See the attached manual									

## WARNING

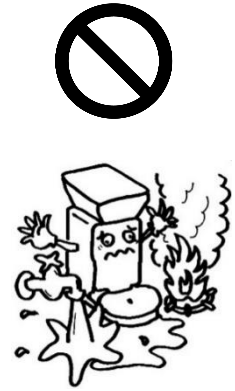
### ■ Installation

This machine weighs about 55.1 lbs. (25 kg). Place it on a flat stable surface. Do not bang or drop it during installation. Keep a distance of 2.0 in. (50 mm) or more between the back of the main unit and the wall surface. Install the detection surface of the Hopper Lid Sensor out of direct light (sunlight or fluorescent lighting).

Hopper Lid Sensor



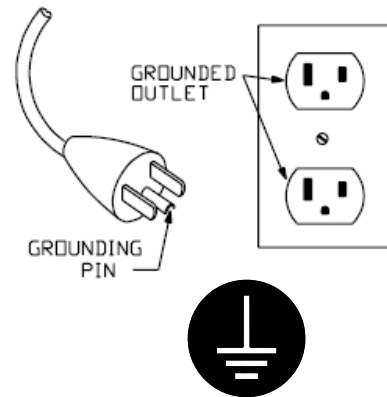
Use this machine in a location with an ambient temperature between 0°C and 40°C and a humidity of 85% or less, where there is no frost and no condensation. Do not install the product in a location exposed to water, fire, corrosive gases, direct sunlight, dust and vibration.



### ■ Power Cord and Plug

Be sure to connect the ground wire to prevent any risk of electric shock.

There is a risk of electric shock due to damage or a short circuit of the machine. Please ask the delivery agent from whom you purchased the machine to ensure it is grounded. It is prohibited to attach the grounding wire to a gas pipe, water pipe, telephone or lightning rod. When changing the machine's location, please make sure to properly ground the machine.



Do not use the machine at any voltage other than AC110-120V (50/60 Hz).

- Keep the **Power Cord** unbundled and do not fix it with pins or nails.
- Do not put too many plugs in one outlet.
- Do not use more other appliances on same outlet, even when using an extension cord or surge protector.



- Hold the **Power Plug** to unplug. Do not pull the **Power Cord**.
- Do not place any heavy objects on the **Power Cord**.
- Do not pinch or modify the **Power Cord** in any way.
- Damaged Cord and Plug may cause electric shock or fire.
- When the machine is not used, turn it OFF and unplug the **Power Cord**.

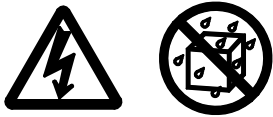
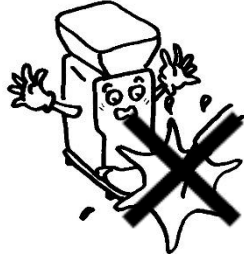


 **WARNING**

■ **Use and handling**

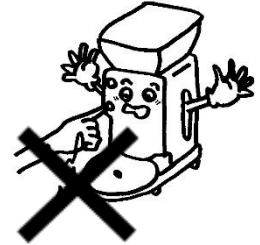
**Never expose to water**

Never splash water on the Main Unit. It may cause malfunction, electric shock or short circuit.



**Do not touch with wet hands**

- **Never touch the Power Plug, the Power Cord and Switches with wet hands.**
- Touch Switches gently without excessive force.



■ **Use and handling**

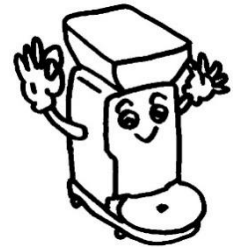
**Be sure to read the operation manual!**

Before using the machine, Please read the operation manual, and be supervised by a one trained in its function and operation procedure.



**Check safety before operation.**

The machine will start automatically when the Start Switch is turned ON. Confirm safety to ensure that the machine can be operated, before turning the switch ON.



**Do not touch the moving parts.**

Never touch or put your hands, rice paddle, or chopsticks into the moving parts, such as the Tray Base and the Stirring Shafts during operation.



**Cover the Hopper with the Hopper Lid.**

Be sure to cover the Hopper with the Lid during operation for safety purposes except when feeding rice.

\* Getting caught in the **Stirring Shafts** will cause injury.



## CAUTION

### Never touch the Heater installation surface!

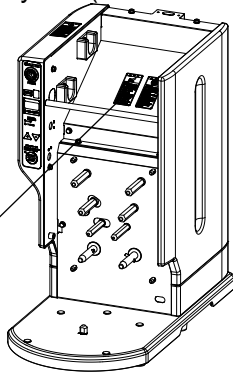
This machine is equipped with a **Heater** under the **Hopper Base**.

Never touch the **Heater** during and after operation, it becomes extremely hot (maximum 176°F [80°C]).

\* Touching the **Heater** installation surface will cause injury or burn.



**Heater** installation surface



### Never Disassemble

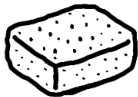
Never disassemble or modify the main unit. It may cause malfunction, short circuit or electric shock.

(Except when removing washable parts).

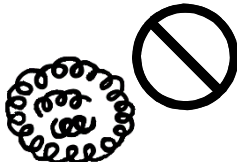


### Use a sponge to wash the parts.

- Use only a soft sponge to wash the parts. Never use a scrub brush.
- Scratches on the parts may alter Norimaki cutting function.



**OK!**



### Use only neutral detergent.

Use only a neutral detergent for washing. Some detergents may negatively affect parts, causing the cutting function to deteriorate.



Neutral detergent

**OK!**

### Never use hot water for washing

Never wash the parts with hot water or in an automatic dishwasher as this may cause the deformation, dysfunction, and deterioration of the forming Units.

(Permissible temperature: Up to 158°F [70°C])

### Use Chlorine bleach etc., properly.

Please read the precautions carefully before using chlorine bleach. Depending on how you use it, it may interfere with its functionality. In that case, repair will be charged even during the warranty period.

### Spray vegetable oil before using.

- Spray the vegetable oil, which is suitable for cooking, onto the specified area before using (Refer to page 22).
- Inappropriate application of vegetable oil causes defective cutting performance and breakage of the cutter blades.

### Never press the Rice

- Never press the rice into the **Hopper**.
- It prevents the machine from feeding Sushi rice correctly to the forming section and could result in faulty forming.

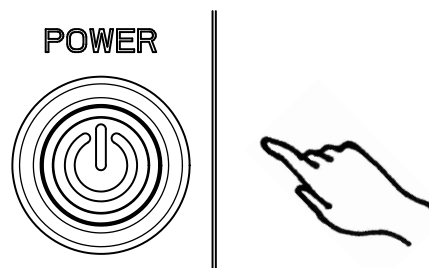


## CAUTION

### Operation Precautions

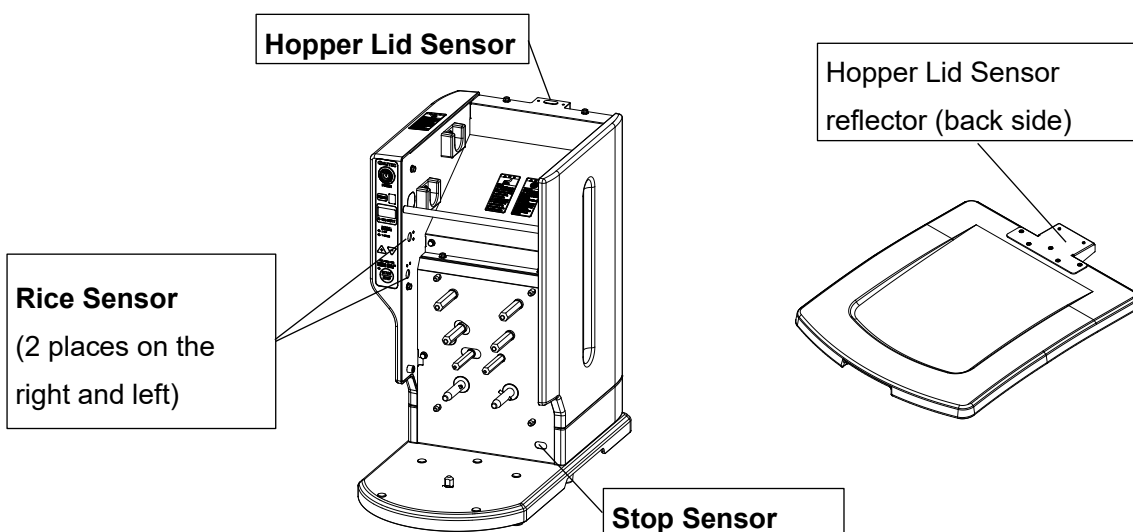
When turning ON the Power again after turning the **Power Switch** OFF, wait for five seconds or more before turning the Power ON.

Otherwise, the machine cannot operate normally due to insufficient warming-up time.



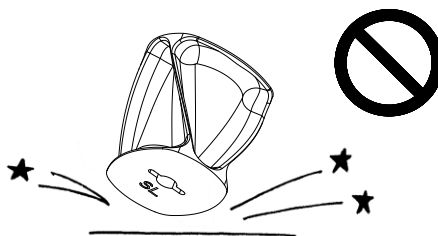
### Keep the sensors clean.

- Always keep the sensors free from water, oil and rice. The dirty sensors cause malfunction and faulty forming.
- Clean the sensors using a soft cloth when they are dirty. The sensors are easily damaged.

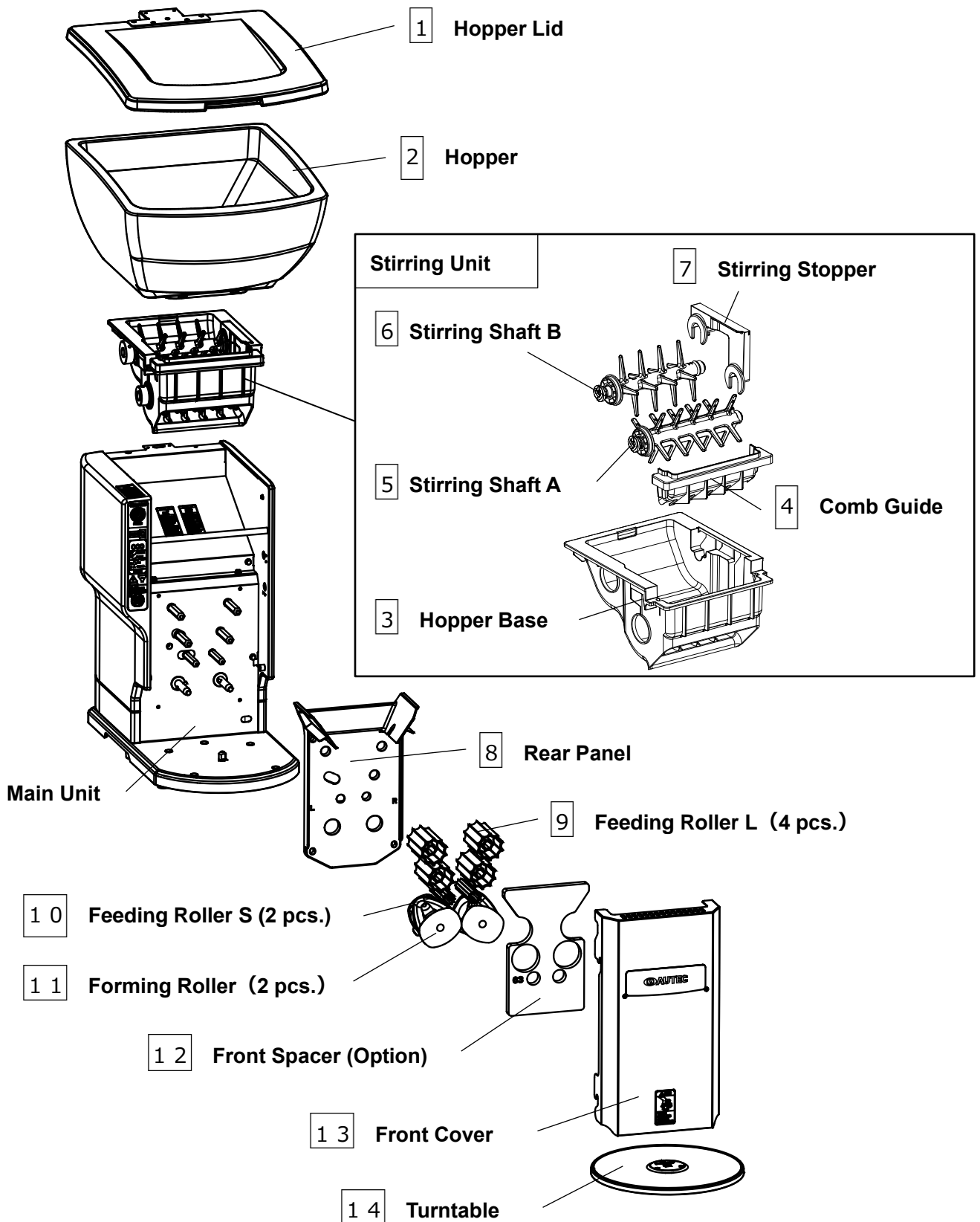


### Do not alter the shape.

Handle the parts with care. Their shape will change easily from dropping and bumping. Deformation of the parts may cause faulty forming and malfunction.



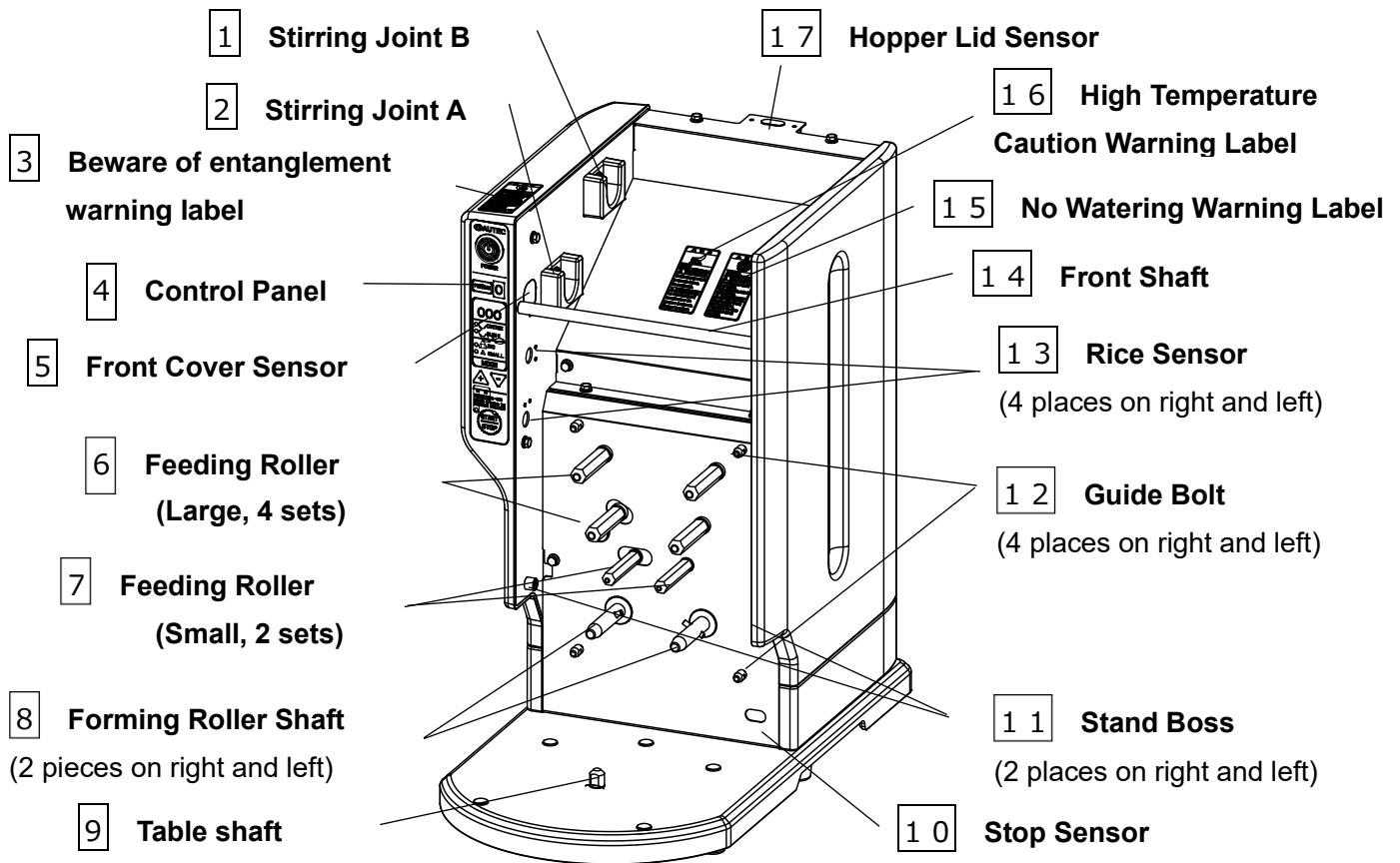
# Names of Each Component and Consumable Parts List



## Consumable Parts List

No.	Name	Application
1	<b>Hopper Lid</b>	Prevents the rice from drying out or cooling and avoids hand, dust, items, or insects from touching the rice.
2	<b>Hopper</b>	Maintains the rice temperature.
3	<b>Hopper Base</b>	Attach each part to stir the rice in the <b>Hopper</b> .
4	<b>Comb Guide</b>	The guide on the front of the <b>Hopper Base</b> , which prevents an excessive flow of rice from the <b>Hopper</b> .
5	<b>Stirring Shaft A</b>	Breaks the rice into the stirring part and send it to the <b>Feeding Roller</b> .
6	<b>Stirring Shaft B</b>	
7	<b>Stirring Stopper</b>	Secures the <b>Stirring Shaft A and B</b> on the <b>Hopper Base</b> .
8	<b>Rear Panel</b>	Guide the rice sent from Stirring Unit and the back of each roller.
9	<b>Feeding Roller L (4 pcs.)</b>	This is a roller that feeds rice to the Forming roller.
10	<b>Feeding Roller S (2 pcs.)</b>	
11	<b>Forming Roller (2 pcs.)</b>	A roller that shapes rice. * Depending on the roller specifications, the installation direction may be specified as right and left, so please be careful when installing.
12	<b>Front Spacer (Option)</b>	The spacer used when the length of the <b>Feeding Roller</b> and the <b>Forming Roller</b> is different. * Not supplied depending on the <b>Forming Roller</b> specifications. * When the shaft interval is changed, the dedicated <b>Front Spacer</b> is required.
13	<b>Front Cover</b>	This is a cover that covers the front of the main unit. To prevent danger, it prevents rice from getting caught in each roller, holds each roller, and guides the feeding of rice. * For safety reasons, the machine cannot be operated unless the <b>Front Cover</b> is properly attached.
14	<b>Turntable</b>	The table rotates and transports the molded product.

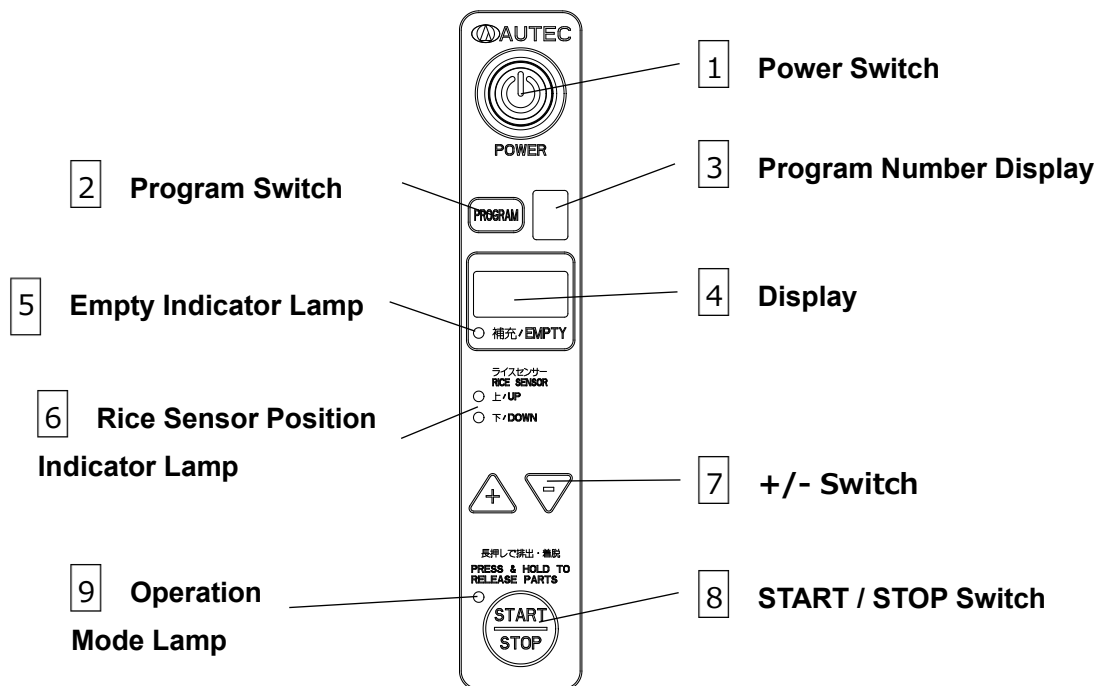
# Part Names of the Main Unit



No.	Name	Application
1	<b>Stirring Joint B</b>	A bearing that attaches and rotates the <b>Stirring Shaft B</b> .
2	<b>Stirring Joint A</b>	A bearing that attaches and rotates the <b>Stirring Shaft A</b> .
3	<b>Beware of entanglement warning label</b>	To ensure safety, warns you not to touch the <b>Stirring Shaft</b> during operation.
4	<b>Control Panel</b>	Provides Switches needed to control and drive the machine and to set various settings. (Refer to page 10)
5	<b>Front Cover Sensor</b>	Detects the presence/absence of the <b>Front Cover</b> for hazard prevention. Operation can only be started when the <b>Front Cover</b> is correctly mounted.
6	<b>Feeding Roller Shaft (Large, 4 sets)</b>	A hexagonal Shaft on which the <b>Feeding Rollers</b> are installed.
7	<b>Feeding Roller Shaft (Small, 2 sets)</b>	A hexagonal Shaft on which the <b>Feeding Rollers</b> are installed.
8	<b>Forming Roller Shaft</b>	A Shaft on which the <b>Forming Rollers</b> are installed.
9	<b>Table shaft</b>	A Shaft on which the <b>Turntable</b> is installed and rotates.

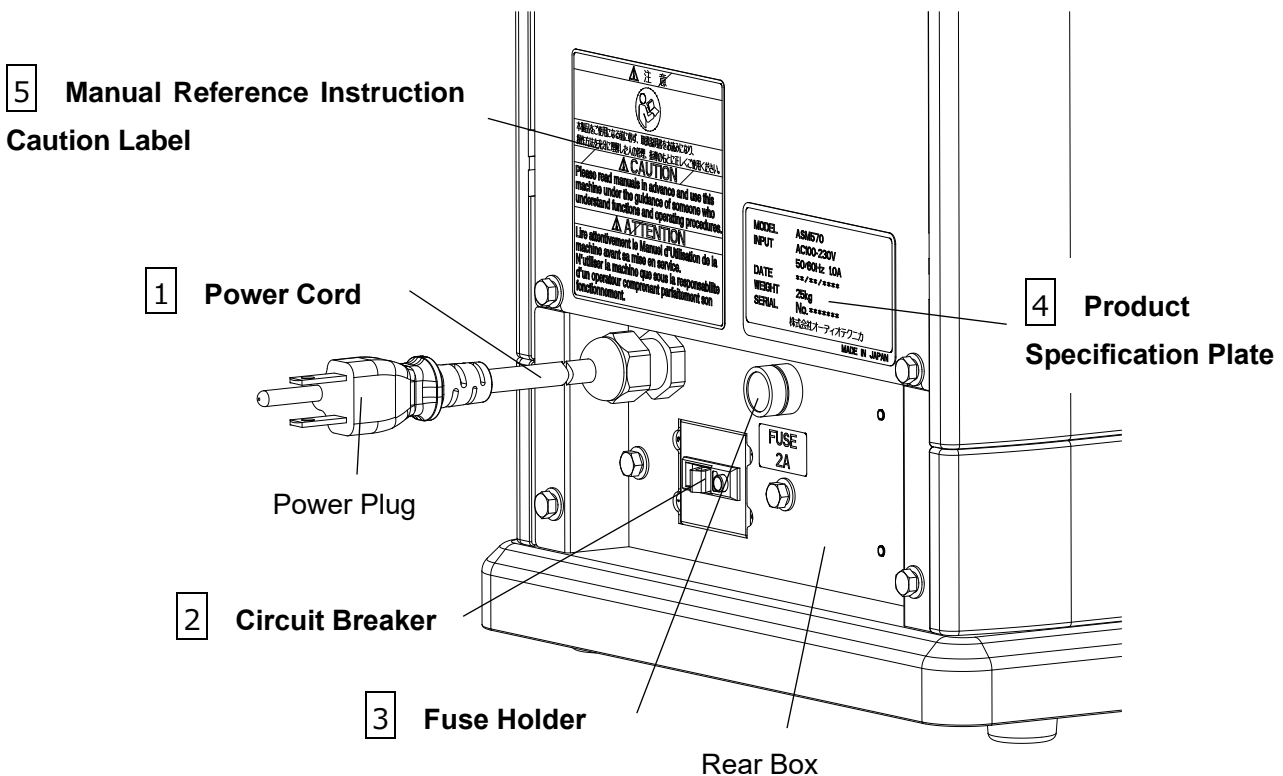
1 0	<b>Stop Sensor</b>	The presence or absence of molded products on the "turntable" is checked, and if any molded products are found, machine operation is temporarily stopped.
1 1	<b>Stand Boss</b>	Bosses for securing the <b>Front Cover</b> .
1 2	<b>Guide Bolt</b>	Bosses for securing the <b>Rear Panel</b> .
1 3	<b>Rice Sensor</b>	Controls the amount of rice fed from the stirring part to the <b>Feeding Roller</b> part. Depending on the type of Forming roller, either the upper or lower sensor is used.
1 4	<b>Front Shaft</b>	The Shaft on which the <b>Front Cover</b> is installed.
1 5	<b>No Watering Warning Label</b>	Warns you not to splash water or other liquids on the machine because doing so may cause a short circuit or machine failure.
1 6	<b>High Temperature Caution Warning Label</b>	To ensure safety, warns you not to touch the heater for rice heat insulation.
1 7	<b>Hopper Lid Sensor</b>	To prevent danger, the presence or absence of the <b>Hopper Lid</b> is detected, and if it is not installed correctly, it cannot be operated.

# Part Names of the Control Panel



No.	Name	Application
1	<b>Power Switch</b>	Use to turn the power ON/OFF. When the power is turned on, the outer part lights up.
2	<b>Program Switch</b>	Each time you press the button, you can set program operations from 1 to 5.
3	<b>Program Number Display</b>	The selected program number will be displayed.
4	<b>Display</b>	The number of moldings is displayed during operation. The display indicates the rice ball amount setting value while it is being adjusted. When any error occurs, it displays the appropriate error number.
5	<b>Empty Indicator Lamp</b>	A lamp lights up and a buzzer sounds to notify you that rice needs to be refilled in the <b>Hopper</b> .
6	<b>Rice Sensor Position Indicator Lamp</b>	A lamp will notify you of the sensor's location. The sensor position changes according to the set program.
7	<b>+/- Switch</b>	Adjust the amount of the Rice ball size from 01 to 50. Selecting a larger number will increase the amount of the Rice ball. * Even when the same number is specified at different times, the amount of the Rice ball will vary, depending on the condition of the rice itself (degree and temperature of cooking). We recommend that the users manage the amount setting by direct observation. * If the rice ball amount setting value is set to an excessively high value, the <b>Forming Roller</b> may get clogged with rice or parts may break. Be sure to check the condition of the rice ball by hand and use the product with an appropriate setting value.
8	<b>START / STOP Switch</b>	start/stops each time you press it.
9	<b>Operation Mode Lamp</b>	The lamp lights up while driving and flashes when the <b>Stop Sensor</b> is activated.

# Part Names of the Main Unit Backside

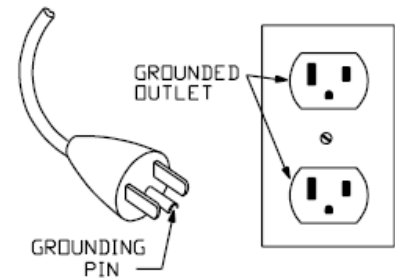


No.	Name	Application
1	<b>Power Cord</b>	Use to connect to the AC110-120V (50/60 Hz) outlet. * Be sure to connect the ground wire.
2	<b>Circuit Breaker</b>	Breaker used to shut off the Power if there is a ground fault current.
3	<b>Fuse Holder</b>	A <b>Fuse</b> is installed to shut off the Power if an error such as a short circuit of electric load occurs. * For details about replacing the <b>Fuse</b> , refer to page 30 (How to replace a <b>Fuse</b> ).
4	<b>Product Specification Plate</b>	Describes handling precautions and information related to product standards such as the item number, required power, weight, and serial number.
5	<b>Manual Reference Instruction Caution Label</b>	Instructs you to read the instruction manual before using this product and correctly use the machine under the supervision and instruction of someone who fully understands the operation method.

# Installation and Settings Before Use

## How to hook up the power cord and grounding wire

Connect to the specified voltage AC110 - 120V (50/60 Hz)  
Be sure to connect the ground wire to prevent any risk of electric shock. There is a risk of electric shock due to damage or a short circuit of the machine. Please ask the delivery agent from whom you purchased the machine to ensure it is grounded. It is prohibited to attach the grounding wire to a gas pipe, water pipe, telephone or lightning rod. When changing the machine's location, please make sure to properly ground the machine.

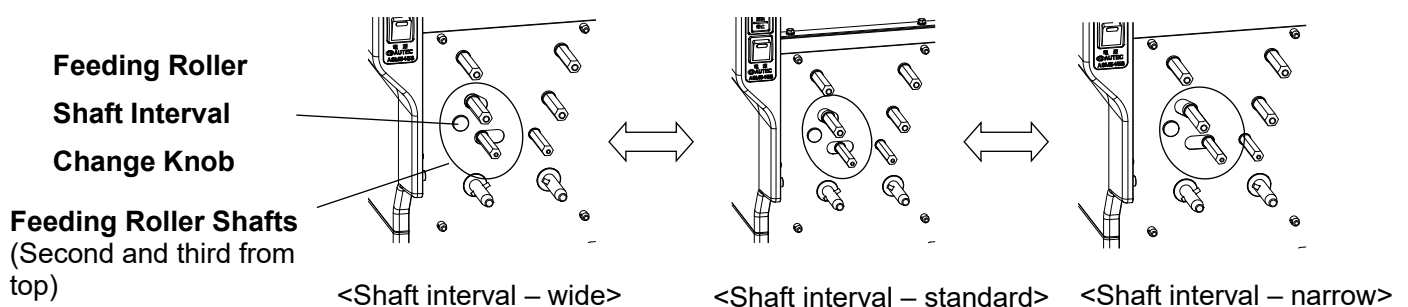


## How to change the Feeding Roller shaft interval

This machine requires the **Feeding Roller Shaft** interval to be adjusted to correspond to the selected **Forming Roller** and the shape of the formed rice. Change the shaft interval as follows:

- ① Turn the **Feeding Roller Shaft Interval Change Knob** near the **Feeding Roller Shaft** counterclockwise and remove it.
- ② Move the third (from top) **Feeding Roller Shaft** (the second one moves together) to the right or left end. Thickly formed rice: Left end (Shaft interval - wide), Standard: middle (Shaft interval - standard), Thinly formed rice: Right end (Shaft interval - narrow)
- ③ Attach and secure the "inter-axis switching knob" to the screw hole by turning it clockwise.

**Note:** When the shaft interval is changed, the dedicated **Rear Panels** and the **Front Spacers** (options) each for the shaft intervals for thickly formed rice, standard and thinly formed rice use are required. If these parts are used in the wrong combination, they cannot be installed.



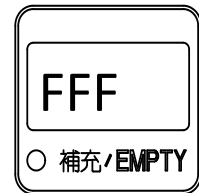
## For more information

Selecting the **Forming Roller** and changing the shaft interval allow you to form various shapes of rice balls. For more information, contact your retail store or distributor where the machine was purchased or our Sales Section Service Center.

# How to Disassemble and Care for Parts

1. With the power supply to the product turned on, hold down the **START / STOP Switch** to move the **Stirring Joint** to the mounting/removal position.

Confirm that “FFF” is displayed on the **Display** of the **Control Panel**.



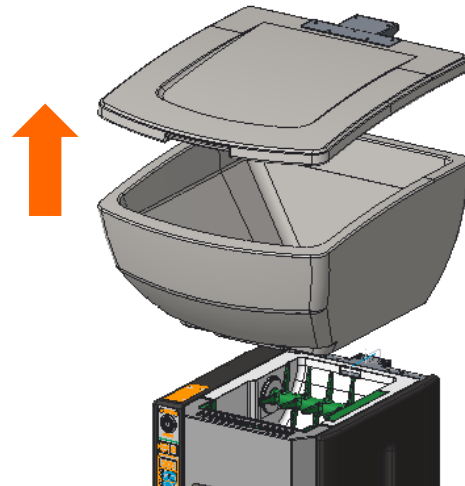
2. Remove a part following the steps below.

<Note> Before removing any parts, ensure the **Power Switch** is turned **OFF** and unplug the **Power Plug** from a wall outlet.

\* The figures for explanation below may have colors different from those of actual products.

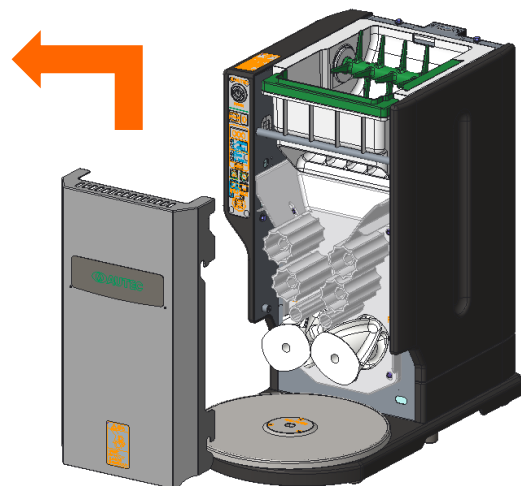
## 1. Remove the Hopper Lid and Hopper.

Remove the **Hopper Lid** and **Hopper** by lifting.



## 2. Remove the Front Cover.

While holding the top of the **Front Cover**, pull it toward the front to remove it.



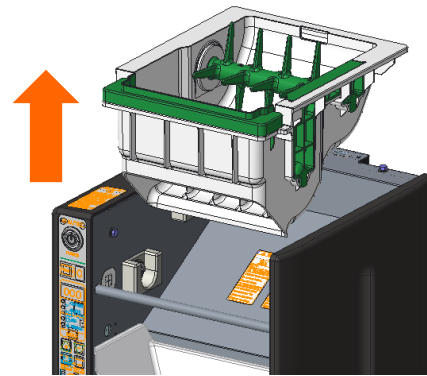
### 3. Remove the **Stirring Unit**.

Remove the **Stirring Unit** by pulling it up.

<Note>

If it is difficult to remove the **Stirring Joint**, it has not been moved to the mounting / removal position.

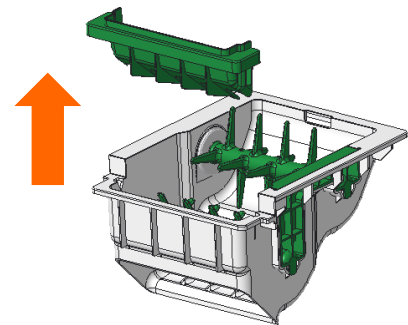
Attach the **Front Cover** again, turn on the power supply to the product, and then hold down the **START / STOP Switch**. (Refer to page 13.)



### 4. Disassemble the **Stirring Unit**.

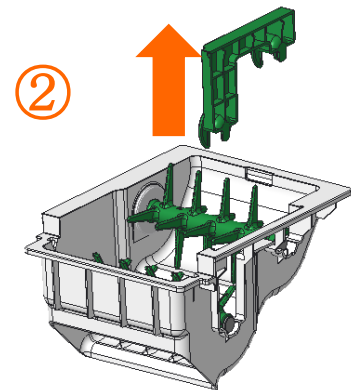
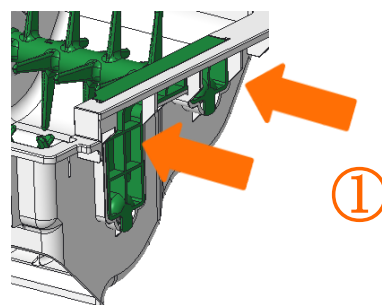
#### 4.1. Remove the **Comb Guide**.

Remove the **Comb Guide** by pulling it upwards.



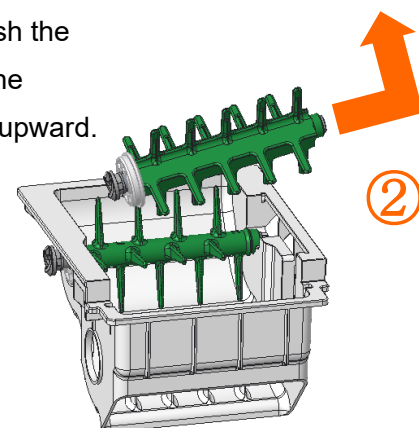
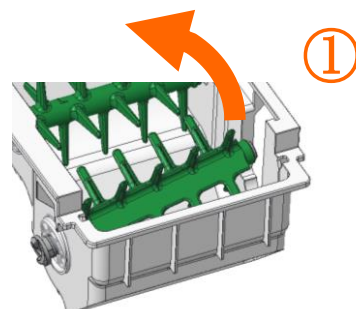
#### 4.2. Remove the **Stirring Stopper**.

Press from the outer right side of the **Hopper Base** to push the **Stirring Stopper** inside and release the lock. Then pull it up to remove it from the **Hopper Base**.



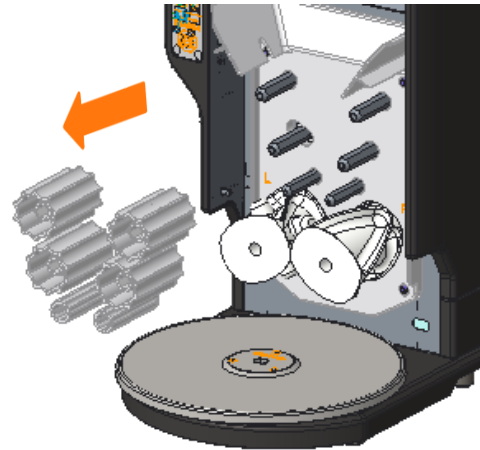
#### 4.3. Remove the **Stirring Shaft A and B**.

While lifting the right side of each of **Stirring Shaft A and B**, push the gear inward to remove each Shaft from the Installation Hole of the **Hopper Base**. Then remove the Shafts by pulling each of them upward.



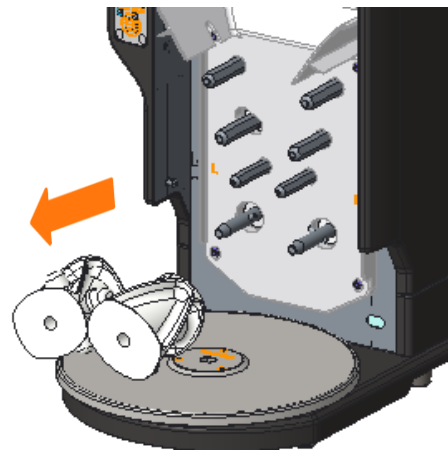
## 5. Remove the Feeding Roller.

Remove the 6 **Feeding Rollers** by pulling them to the front.



## 6. Remove the Forming Roller.

Remove the 2 **Forming Rollers** by pulling them to the front.



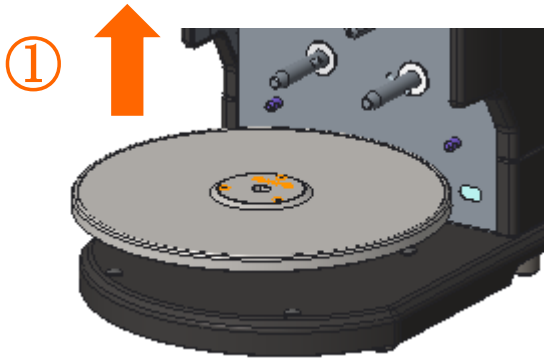
## 7. Remove the Rear Panel.

Pull the **Rear Panel** front and remove.



## 8. Remove the Turntable.

Remove the **Turntable** by ① lifting it up and ② pulling it forward.



### 3. Clean each part according to the instructions below.

#### **Washable parts**

(Turntable, Forming Roller, Feeding Roller, Rear Panel, Front Cover, Hopper Base, Stirring Shafts A and B, Stirring Stopper, Comb Guide, Hopper, Hopper Lid)

Soak the parts in solution of lukewarm water and neutral detergent to remove dirt and oil.

#### **Main Unit**

Wipe them with wet cloth to remove dirt and oil.

<Note> Before washing and cleaning, read the Safety precautions on pages 1 to 5 carefully.

Washed and cleaned parts and Main Unit must be thoroughly dried and kept clean.

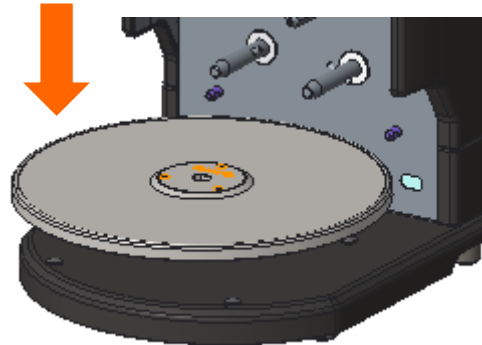
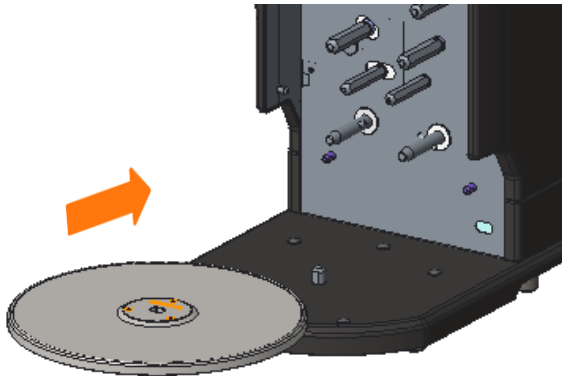
# How to Reassemble Parts

Install a part following the steps below.

<Note> Before assembling any parts, ensure the Power Switch is turned OFF and unplug the Power Plug from a wall outlet.

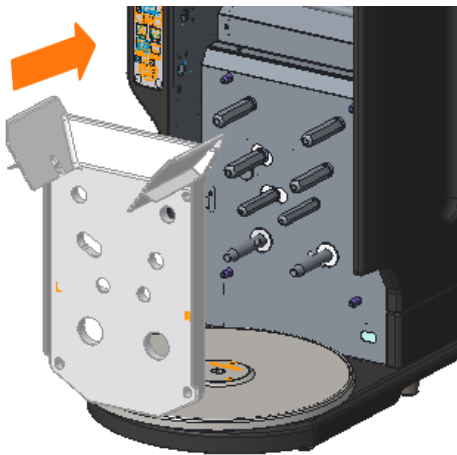
## 1. Install the Turntable.

Insert the **Turntable** into the Table Shaft.



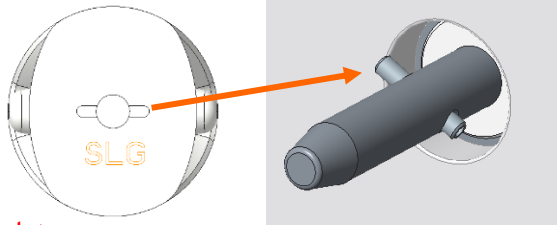
## 2. Install the Rear Panel.

While inserting the **Rear Panel** into the **Guide Bolts**, set it close to the **Main Unit**.



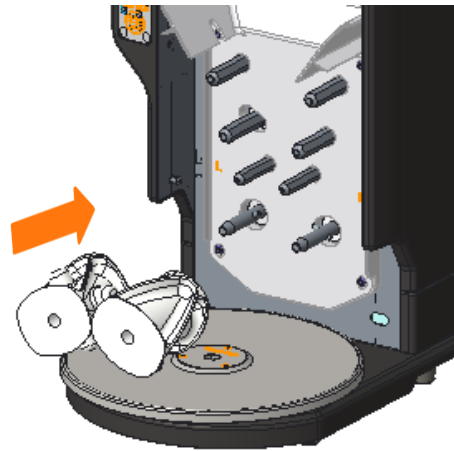
### 3. Install the Forming Roller.

Align the pin groove of the **Forming Roller** with the pin of the **Forming Roller Shaft** and insert it, making sure it fits tightly against the **Rear Panel**.



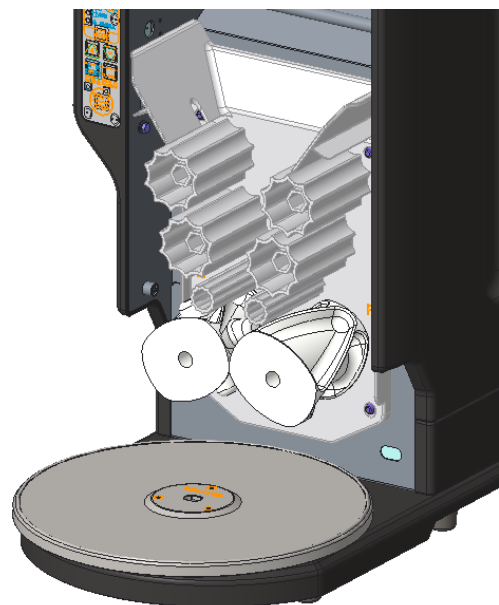
<Note>

- Note that, depending on the **Forming Roller** specifications, the right and left Rollers have different shapes and have different installation positions specified.
- When using a rice ball roller for the filling hole, please attach the rice ball roller for the filling hole to the left.



### 4. Install the Feeding Roller.

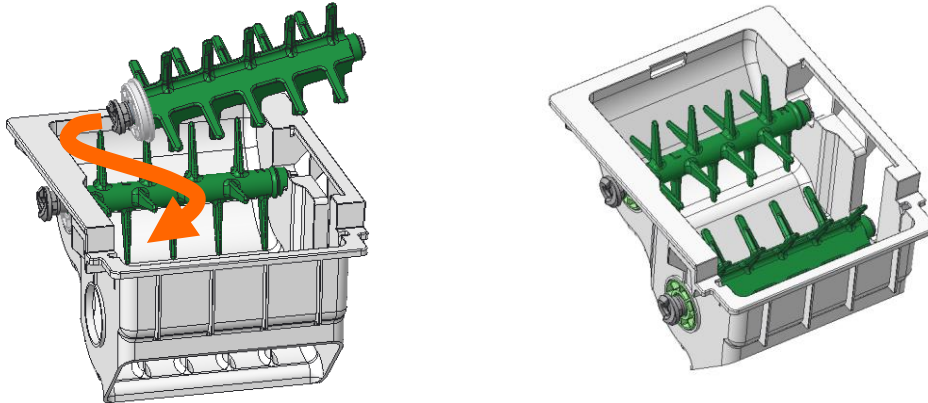
- ① Insert the 4 **Feeding Rollers L** into the **Feeding Roller Shafts** on the 1st and 2nd rows.
- ② Insert the 2 **Feeding Rollers S** into the **Feeding Roller Shafts** on the 3rd rows.
- ③ Make sure that the **Feeding Rollers** are set close to the **Rear Panel**.



## 5. Assemble the **Stirring Unit**.

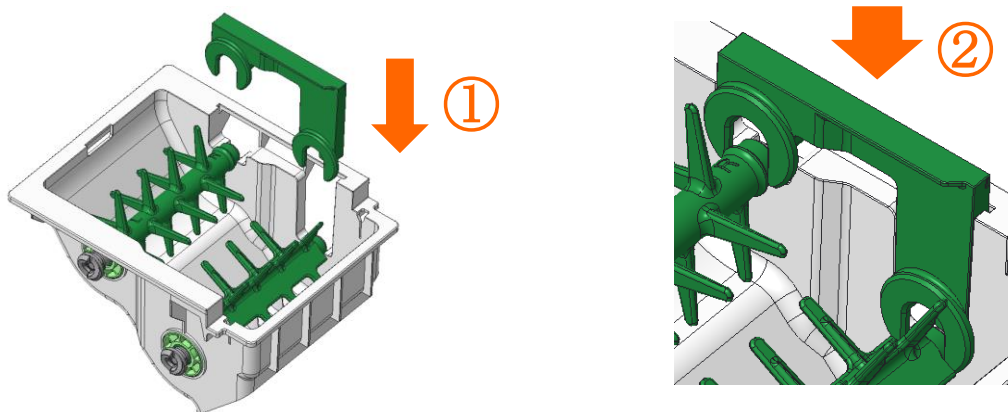
### 5.1. Attach **Shaft A** and **B** to **Hopper Base**.

Insert the **Stirring Shaft A** from the upper side of the **Hopper Base** into the mounting hole on the front side with the joint part on the left side. Insert **Stirring Shaft B** into the rear mounting hole in the same way.



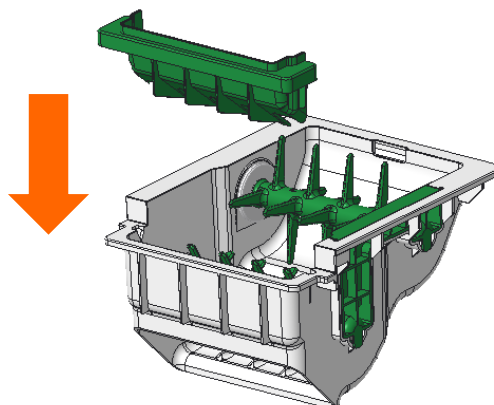
### 5.2. Attach the **Stirring Stopper** to the **Hopper Base**.

Insert the **Stirring Stopper** into the slit hole on the right side of the **Hopper Base** from the upper side, and while inserting the semi-circular groove of the **Stirring Stopper** ② into the **Stirring Shaft**, push the **Stirring Stopper** up to the top of the **Hopper Stand Base**. Push in to secure.



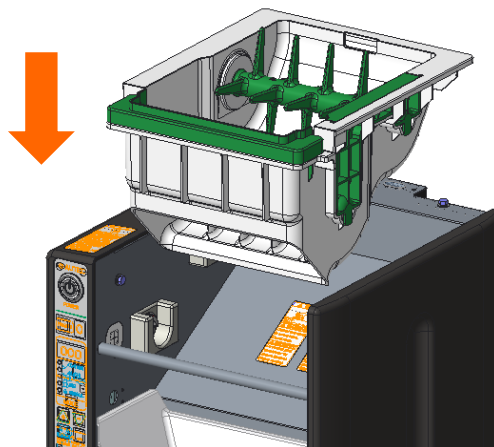
### 5.3. Install the **Comb Guide**.

Insert the **Comb Guide** from above onto the front of the **Hopper Base**.



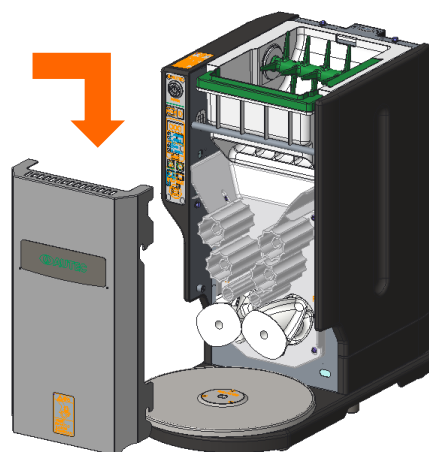
## 6. Install the **Stirring Unit**.

Insert the **Stirring Unit** from above into the **Main Unit**.



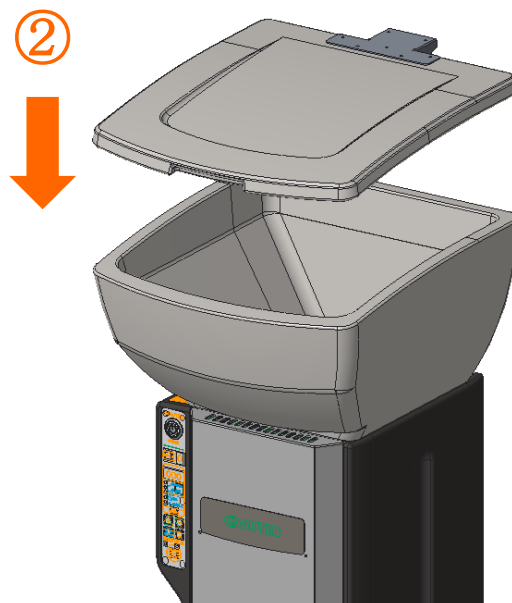
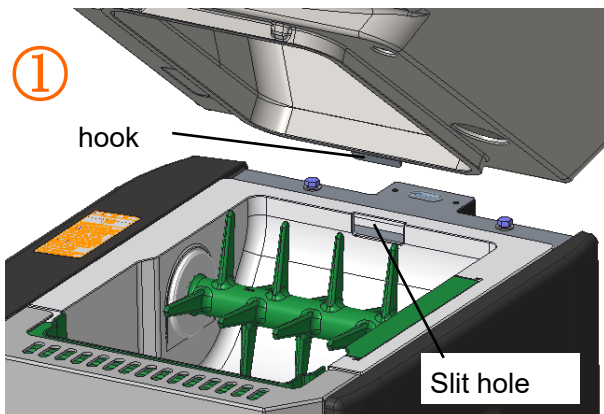
## 7. Install the **Front Cover**.

From the upper front side, insert the **Front Cover** into the **Main Unit**. Lock the lower hooks of the **Front Cover** onto the two **Stand Bosses** on right and left located on the **Main Unit** and lock the upper hooks onto the **Front Shaft** of the **Main Unit**. Then, secure it in place.




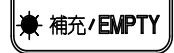





## 8. Install the **Hopper and Hopper Lid**.

- ① Insert the hook on the lower rear of the **Hopper** into the Slit hole on the rear of the **Hopper Base** and secure it.
- ② Place the **Hopper Lid** on top of the **Hopper** as the Clamp faces toward rear side of the machine.



# Operating Instruction

Start and Stop	
	<p>When you start the <b>START / STOP Switch</b>, the machine starts operation. When you press the Switch one more time, the machine stops.</p> <p>The <b>Operation Mode Lamp</b> lights up during operation.</p>
Rice Amount Adjustment	
  <div style="border: 1px solid black; padding: 5px; display: inline-block;">20</div>	<p>Adjust the amount of the Rice ball size from 01 to 50.</p> <p>The rice amount will advance rapidly when the Switch is held for 1 second.</p> <p>&lt;Note&gt;</p> <ul style="list-style-type: none"> <li>● The displayed adjustment value is not the number of grams of the molded product.</li> <li>● The amount of rice per rice ball varies depending on the rice condition, for example, the temperature and the degree of softness, even when the rice amount is set to the same value. Control the set value to your own specification.</li> </ul>
Error Display	
<div style="border: 1px solid black; padding: 5px; display: inline-block;">E 0</div>  	<p>When the machine is in trouble, the self-check function works, and error numbers are shown on the <b>Control Panel</b>.</p> <p>A continuous buzzer will sound, an error number will be displayed on the Display, and all LED lamps will flash rapidly.</p> <p>Press the <b>START / STOP Switch</b> to stop the buzzer.</p> <p>When several errors occur at the same time, error numbers are shown on the <b>Display</b> alternately every second.</p> <p>For more information, please refer to Error Display. (Page 29)</p>
Rice Filling Mode	
<div style="border: 1px solid black; padding: 5px; display: inline-block;">20</div>   	<p>When the <b>Hopper</b> runs out of rice, it automatically pauses forming rice balls, in wait for rice to be refilled. A buzzer sounds, the Replenishment Lamp lights up, and the <b>Operation Mode Lamp</b> flashes at 0.1 second intervals.</p> <p>When the Hopper is refilled with rice, the molding work will automatically resume, the Refill Lamp will turn off, and the <b>Operation Mode Lamp</b> will return to the lit state.</p> <p>If you want to finish the work while waiting for rice to be refilled, press and hold the <b>START / STOP Switch</b> for 1 second to discharge the rice remaining in the feeding roller section, and when the discharge is finished, press the switch to stop.</p>
mounting / removal position	
<div style="border: 1px solid black; padding: 5px; display: inline-block;">FFF</div>  	<p>When removing the <b>Stirring Unit</b>, move the <b>Stirring Joint</b> to the attachment/detachment position.</p> <p>If you press and hold the <b>START / STOP Switch</b> for 1 second when the operation is stopped (the <b>Operation Mode Lamp</b> is lit), it will move to the attachment/detachment position and “FFF” will be displayed on the <b>Display</b>.</p>
Stop sensor function	
	<p>If a molded product on the <b>Turntable</b> comes in front of the <b>Stop Sensor</b> during operation, the machine will automatically stop the operation and go into standby mode, and the <b>Operation Mode Lamp</b> will blink at 1-second intervals.</p> <p>If you pick up the molded product in front of the Stop Sensor, operation will start again and the <b>Operation Mode Lamp</b> will return to its lit state.</p>

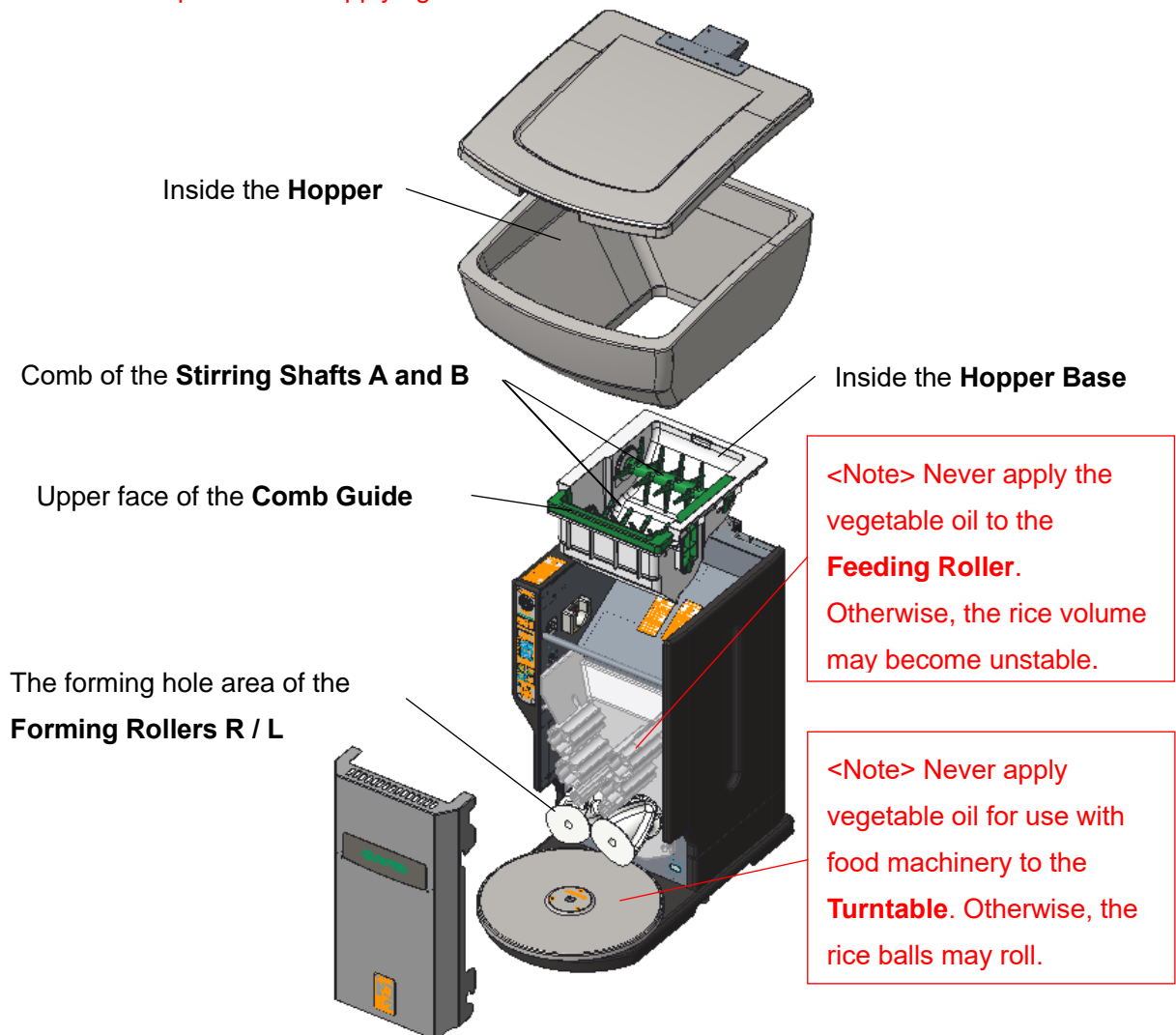
# How to Use the Machine

## 1. Apply an appropriate volume of vegetable oil for use with food machinery to the specified parts.

Apply the oil which is suitable for use with food ("AUTEX" or equivalent) evenly to the specified area of the parts shown below.

<Note>

- Applying an excessive amount of oil may cause faulty forming. We recommend applying a small amount and spreading it around evenly.
- Forming without applying any vegetable oil may result in faulty forming or a machine malfunction. However if oil is added to the rice, you do not need to apply vegetable oil.
- If rice adheres to a part during the forming operation, remove this part and wash it. Then reapply vegetable oil.
- Remove the parts before applying.



<Note> Commercially available oils intended for use with food may contain components that can affect resin. We recommend the use of our genuine oil, "AUTEX." If the machine is damaged by using oil of other brands, the customer will be charged for the repair.

## 2. Install the parts properly.

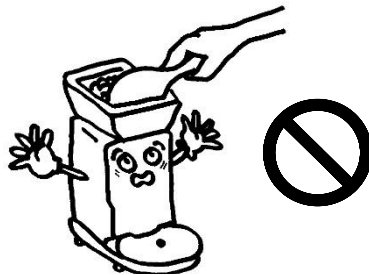
Assemble the parts according to the section “How to reassemble parts” on pages 17 to 20.

<Note> Operating with the parts improperly installed may damage the parts and machine or cause a malfunction.

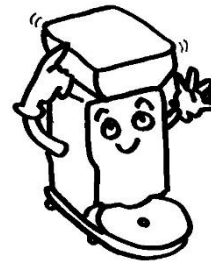


## 3. Place some rice into the Hopper and agitate it to loosen.

Under certain conditions when using rice, a portion of rice may be left behind in the **Hopper**. In this case, add more rice, or stop the operation and loosen the rice remaining in the **Hopper**.



<Note> Never press the rice into the **Hopper**. This may prevent the machine from feeding rice to the **Feeding Roller** part and cause faulty forming.

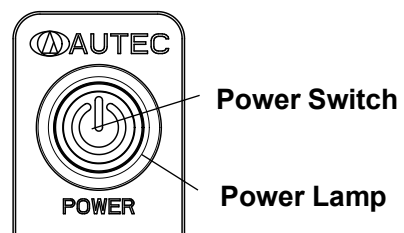


<Note> After placing the rice in the **Hopper**, make sure the **Hopper Lid** is placed on the **Hopper** in order to prevent accidents. If you do not, there is a risk of entanglement and injury.

## 4. Insert the Power Plug into a receptacle and turn on the Power Switch.

The **Power Lamp** lights up.

<Note> When turning ON the Power again after turning the **Power Switch** OFF, wait for five seconds or more before turning the Power ON. Otherwise, the machine cannot operate normally due to insufficient warming-up time.



## 5. Press the Program Switch to select the program that matches the specifications of the Forming Roller.

Program number:

- 1 : Rice Sensor upper side
- 2 : Rice Sensor lower side



## 6. Press the START / STOP Switch to start operation.

The **Operation Mode Lamp** on the **Control Panel** will light and the machine is ready for operation.

<Note> Since the machine starts immediately, make sure to check the safety in the area before pressing the **START / STOP Switch**. During operation, do not touch any moving components with your hands or with any other object.



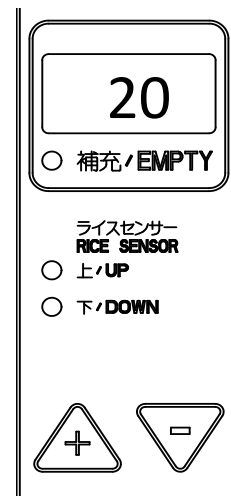
## 7. Adjust the Rice ball amount using the + Switch or – Switch.

Adjust the Rice ball amount using the amount Adjustment function.

This can be adjusted during operation.

<Note>

- The amount of the first few rice balls shaped right after adjustment may not change to the desired level.
- Also, even if the same value is set on different days, the lump amount will not be identical, since the lump amount depends on the condition of the rice (degree and temperature of cooking). We recommend that the user determine the correct settings each day.

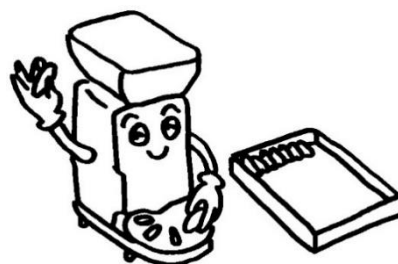


## 8. Place the first Rice ball coming out from the Turntable on a tray.

<Note> The shape and amount of the first few Rice balls will be imperfect initially, until the rice feed has stabilized. Return these Rice balls to the **Hopper**.

When the molded product on the turntable comes in front of the Stop Sensor, this product automatically pauses operation and goes into standby mode, and the **Operation Mode Lamp** flashes at 1-second intervals.

If you pick up the molded product in front of the Stop Sensor, operation will start again and the **Operation Mode Lamp** will return to its lit state.



### 9. When no more Rice ball is discharged, add rice to the Hopper.

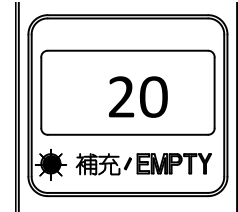
When the rice in the hopper runs out, it will automatically stop operating and stand by, waiting for rice to be refilled. A buzzer sounds, the Empty Lamp lights up, and the **Operation Mode Lamp** flashes at 0.1 second intervals.

#### ●When restarting operation and continuing work

When the Hopper is refilled with rice, the molding work will automatically resume, the Empty Lamp will turn off, and the **Operation Mode Lamp** will return to the lit state.

#### ●When finishing the work

Press and hold the **START / STOP Switch** for 1 second to discharge the rice remaining in the feeding roller section. When the discharge is finished, press the switch to stop.



<Note> If rice gets clogged in the **Hopper**, the condition just mentioned will occur. If the machine cannot restart after the rice has been added, stop operation of the machine immediately. Remove the cause of the clogging, before restarting operation.

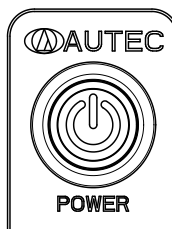
### 10. To stop the operation, press the START / STOP Switch.

Operation will stop and the **Operation Mode Lamp** will turn off.



### 11. To stop the work, press the Power Switch to turn it OFF.

The Power Lamp will turn off.



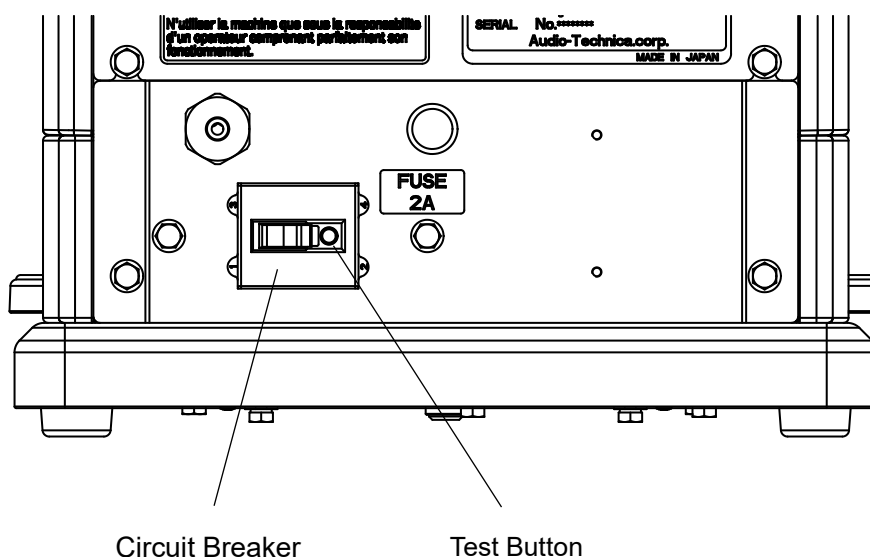
# How to handle a Circuit Breaker

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1. The **Circuit Breaker** can be found in the **Rear Box** on the side of the **Main Unit**.
2. Turn the **Power Switch** OFF before operating the **Circuit Breaker**.

## Precautions for use

- Make sure the **Circuit Breaker** is tested at least once each month. To do so, press the test button and confirm whether the **Circuit Breaker**.
- In order to conduct certain **Circuit Breaker** operations, remove the grounding of the **Main Unit**.
- When the **Circuit Breaker** goes OFF, resolve the cause and turn it back ON.
- If the **Circuit Breaker** goes OFF soon after turning the Power ON, there is an abnormality such as a short circuit or electrical leakage. Contact your retail store or the distributor where the machine was purchased.



# Troubleshooting Check List

 <h2 style="margin: 0;">WARNING!</h2>	
<ul style="list-style-type: none"> <li>● <b>When performing troubleshooting procedures below, turn off Power Switch and unplug unless otherwise noted.</b></li> <li>● <b>Do not attempt to repair or disassemble the machine.</b></li> </ul>	 

Problems	Check Items	Troubleshooting	Reference Page
The Power does not turn on.	Are the <b>Power Switch</b> on?	Turn on the Switch and check the lighting on the <b>Display</b> .	P23
	Is the <b>Power Plug</b> inserted into the outlet?	Plug in the <b>Power Cord</b> .	P2
	Does the <b>Fuse</b> blow out?	Solve the problem and replace the <b>Fuse</b> .	P30
	Is the <b>Circuit breaker</b> on?	Solve the problem and turn on the <b>Circuit breaker</b> .	P26
The machine does not operate.	Is the <b>Power Switch</b> turned ON?	Turn on the <b>Power Switch</b> and make sure that the <b>Power Lamp</b> is on.	P23
	Is the <b>START / STOP Switch</b> on?	Turn on the switch and check that the <b>Operation Mode Lamp</b> is lit.	P24
	Is the <b>Front Cover</b> set correctly?	Place the <b>Front Cover</b> at the right position.	P20
	Is the <b>Hopper Lid</b> set correctly?	Place the <b>Hopper Lid</b> at the right position.	P20
The <b>Turntable</b> doesn't turn.	Are there Rice balls or a clump of rice in front of the <b>Stop Sensor</b> ?	Remove the rice in front of the <b>Stop Sensor</b> .	P24
	Is water, oil or rice adhered to the <b>Stop Sensor</b> ?	Clean the <b>Stop Sensor</b> window.	P5
	The <b>Stop Sensor</b> is normal and no error message is displayed.	Make a repair request.	P31
Rice balls do not come out. (Rice balls are not formed well.)	Is there enough rice in the <b>Hopper</b> ?	<ul style="list-style-type: none"> <li>● Add rice in the <b>Hopper</b> if necessary.</li> <li>● Loosen the rice with hands and put it in the <b>Hopper</b>.</li> <li>● * When the rice is stuck, press the <b>START / STOP Switch</b> to stop the operation. Turn off the <b>Power Switch</b> and remove the stuck rice.</li> </ul>	P23
	Are all removable and washable components correctly assembled?	Correctly assemble each part.	P17-P20
	Is the Rice volume adjusted well?	Adjust the volume of Rice balls as desired.	P24

Problems	Check Items	Troubleshooting	Reference Page
Rice balls do not come out. (Rice balls are not formed well.)	Is the Teflon sheet (white sheet) on the back of the <b>Front Cover</b> peeled off?	If it is peeled off, replace it with a new <b>Front Cover</b> . (Paid)	P31
	Is vegetable oil applied onto the necessary parts?	Apply vegetable oil to the specific area.	P22
	Is vegetable oil applied onto the <b>Stirring Shafts</b> ?	Apply vegetable oil to the <b>Stirring Shafts</b> .	P22
	Is vegetable oil applied onto the <b>Feeding Rollers</b> by mistake?	Wash the <b>Feeding Rollers</b> to remove vegetable oil.	P22
	Are the <b>Stirring Shafts</b> assembled correctly and tight enough?	Correctly assemble the <b>Stirring Shafts</b> to the Main Unit.	P19
	Is water, oil or rice adhered to the <b>Rice Sensor</b> ?	Clean the <b>Rice Sensor</b> window.	P5
	Does each drive work without adding the rice in the <b>Hopper</b> ?	When drive parts are not working, reconfirm the assembling.	P17-P20
Error numbers are shown on the <b>Display</b> .	Check <b>Error Display</b> .	Refer to the <b>Error Display</b> and follow the instructions. If the machine still does not work, reconfirm the assembling, turn on the Power, and reassume the troubleshooting information.	P29



**Is still something wrong?**

If the above troubleshooting fails to solve your problems, contact your retail store where the machine was purchased.

## Recommended Inspection

<b>Inspect the Machine Regularly!</b>
<b>Check the following items</b>
<ul style="list-style-type: none"> <li>● The <b>Power Cord</b> has cracks or is corroded.</li> <li>● The <b>Power Cord and Plug</b> becomes hot.</li> <li>● Operation is extremely slow.</li> <li>● Burning smell emits from the <b>Main Unit</b>.</li> <li>● Abnormal sound is heard from the <b>Main Unit</b>.</li> <li>● Switches and Knobs are loose.</li> <li>● Sometimes the machine does not operate.</li> <li>● The <b>Circuit Breaker</b> is activated often.</li> </ul>



<b>Request</b>
<p>Turn off the Power Switch and unplug to prevent any accident or failure.</p> <p>Contact the retail store or the distributor where the machine was purchased.</p>

# Error Display

- The machine has a self-check function. When any trouble occurs, the machine stops automatically, and error numbers are shown on the **Display**.
- When a trouble occurs, the machine beeps continuously, the E is shown on the Display Panel, and the **Operation Mode Lamp** blinks on and off. (Press the **Start/top Switch** to stop the Buzzer.)
- When several errors occur at the same time, each error number is shown alternately every second.
- Please do not operate the machine until all errors are solved.
- If the following troubleshooting fails to solve your problems, contact your retail store where the machine was purchased.

Display	Name	Contents	Troubleshooting
<b>E 0</b>	<b>Cover Sensor Error</b>	The <b>Front Cover</b> is not attached or attached at the wrong place.	Attach the <b>Front Cover</b> correctly and press the <b>START / STOP Switch</b> .
<b>E 3</b>	<b>Stirring Time Out</b>	The stirring motor has been in operation for 10 minutes or more when rice runs out and/or is not added in the <b>Hopper</b> .	Press the <b>START / STOP Switch</b> and add rice.
<b>E 4</b>	<b>Table Location Error</b>	If the <b>Table Motor</b> does not work.	Turn off the <b>Power</b> once and turn it on again.
<b>E 6</b>	<b>Forming Motion Error</b>	The forming motor has been on for 3 seconds or more during operation.	Turn off the <b>Power</b> once and turn it on again.
<b>E 7</b>	<b>Hopper Lid Sensor Error</b>	The <b>Hopper</b> and <b>Hopper Lid</b> is not attached.	Reinstall the <b>Hopper Lid</b> correctly.
		The reflector on the <b>Hopper Lid</b> or the lens surface of the sensor on the main unit is dirty.	Clean the reflector or sensor lens surface.
<b>E 8</b>	<b>Stop Sensor Error</b>	The <b>START / STOP Switch</b> has been on when the <b>Stop Sensor</b> is on.	Remove a rice ball and residue in front of the <b>Stop Sensor</b> .

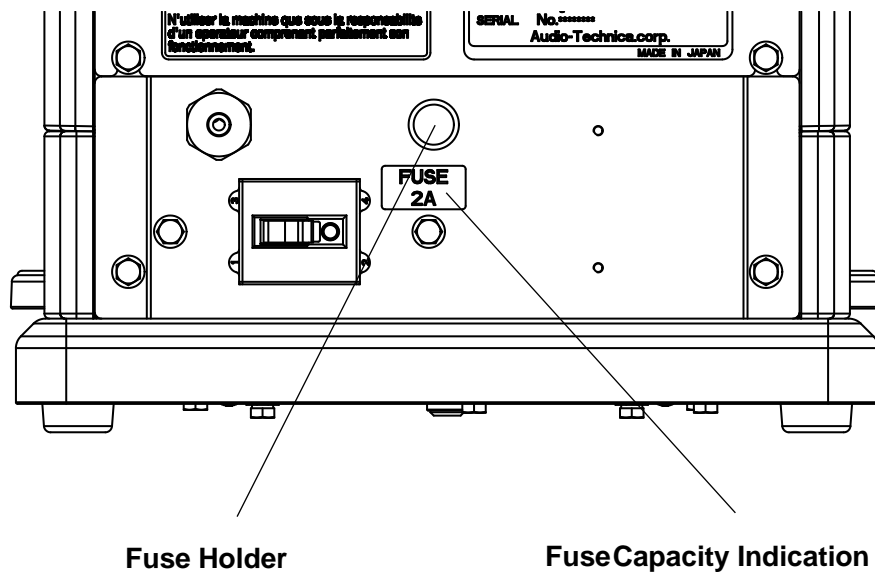
# How to replace a Fuse

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1. The **Fuse** can be found in the **Fuse holder** on the **Rear Box** located on the side of the **Main Unit**.
2. Before replacing the **Fuse**, turn the **Power Switch** OFF and unplug the **Power Plug** from the Plug socket.
3. To remove the **Fuse**, turn the Knob on the **Fuse Holder** to the left and pull it out.
4. After replacing the **Fuse**, reinsert the **Fuse Holder** and turn it to the right to screw it in.

## Precautions for use

- When the **Fuse** is blown, eliminate the cause and then replace it with a **Fuse** that has the specified capacity (Fuse capacity 2A).
- If the **Fuse** blows soon after turning the Power ON, there is an abnormality inside the machine, such as a short circuit. Contact your retail store or the distributor where the machine was purchased.



# Warranty & Repairs

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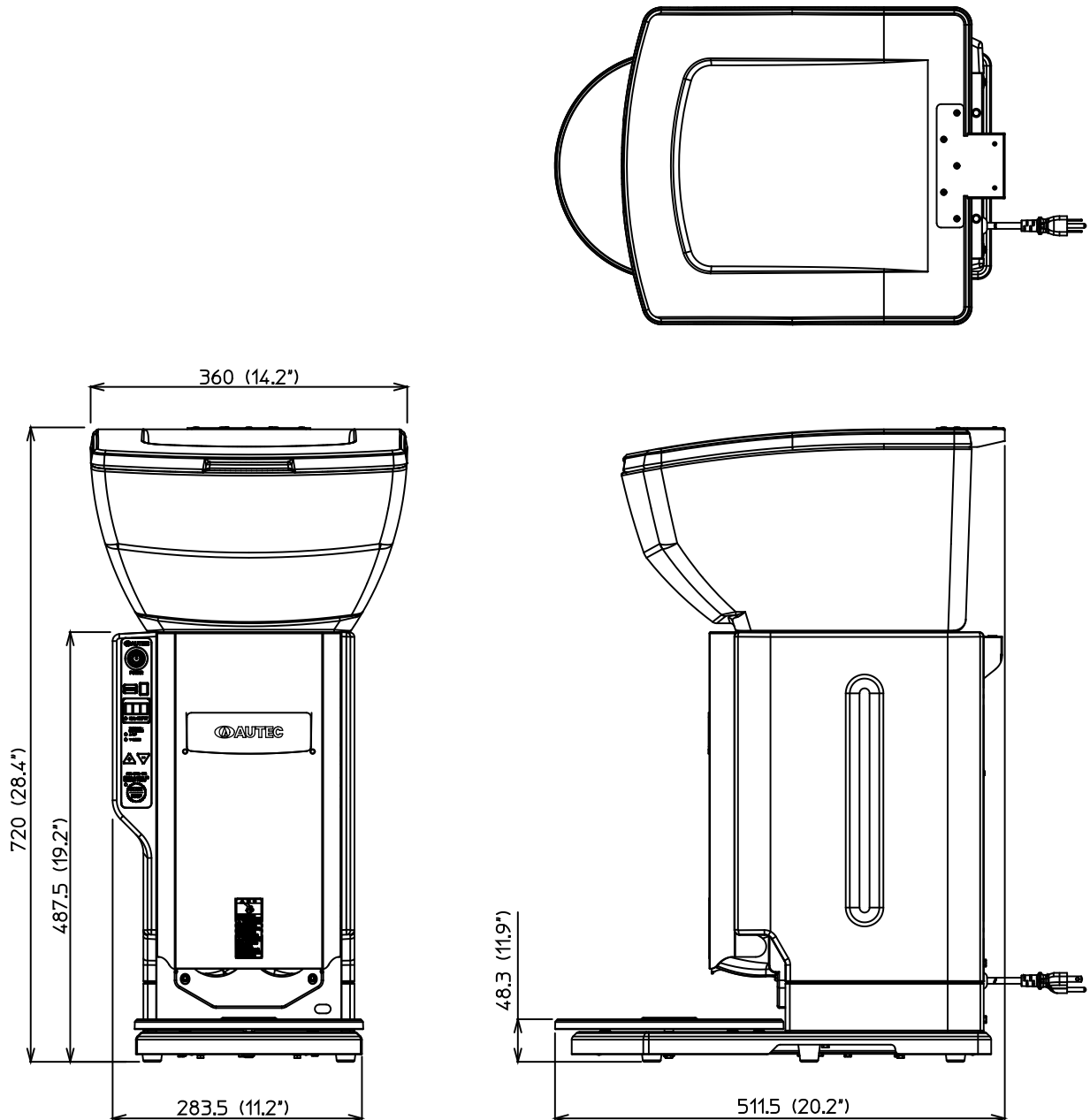
1. Please complete the attached "Owner Registration Card" and mail it to us. You will be registered as an eligible user for the warranted service and repair, and the information you provide will be stored in our database.
2. If the machine fails to function properly or breaks down within the warranty period despite proper operation as indicated in this manual and the labels on the unit, bring the machine along with the Warranty Certificate to your retail store where you purchased this product for free repair.
3. This warranty is transferable to a new owner. The new owner continues to be protected until expiration of the original purchaser's warranty period. If the appliance is moved to a new location, the warranty coverage continues. Any damage caused in transit to a new location, however, is not warranted.
4. For further information regarding repairs and after-care services, please contact your retail store or our Service Center.
5. In the following cases, repair charges will be incurred:
  - 1) Improper use; failure or damage due to unauthorized repair, alternation or modification
  - 2) Failure or damage due to dropping or improper transportation after sales
  - 3) "Owner Registration Card" has not been received by us or required information has not been provided.
  - 4) Failure or damage due to fire, earthquake, storm/flood, lightning, abnormal voltage or other natural phenomena
  - 5) Wear & tear (Teflon-coated parts, etc.)
    - \* Teflon-coated parts are consumable parts. Re-coating or replacing these parts is subject to charge even during the warranty period.
6. This warranty is valid in U.S.A. Canada and Mexico Contact us for usage in other countries.
7. Please notify us if there is any change of your registered information such as address and owner name.
8. If the services are not available locally, please contact our Service Center.
9. For on-the-spot services, actual traveling expenses will be incurred.
10. For repairs after the warranty period, service charges will be incurred.

# Product Specifications

Product Name	Rice Ball Maker for Commercial Use
Machine Name	MULTI NIGIRI MAKER
Model Name	ASM575A
Power Source	AC110 - 120V, 50 / 60 Hz
Power Consumption	45 W
External Dimensions	Approx. W 14.2 in. x D 20.2 in. x H 28.4 in. Approx. W 360 mm ´ D 511.5 mm ´ H 720 mm * Excluding the <b>Power Cord</b> and protruding parts
Weight	Approx. 55.1 lbs. (25 kg.)
Production Capacity	Onigiri : 1300~1950 pcs./hour Sushi : 2600 pcs./hour Makunouchi : 1625~5200 pcs./hour <Note> Molding ability will vary depending on the roller.
Rice ball size	Rice ball sizes can be changed by switching <b>Forming Rollers</b> .
Hopper Capacity (Rice volume)	Maximum of approximately 22.0 lbs. (10 kg)
Forming Method	Helical mold forming method Roller forming method
Rice Feed Method	Automatic stirring (belt less) method
Fuse Capacity	2 amperes (A)
Power Cord	Grounding type Plug (9.8 ft. [3m] Cord)

# External Diagrams

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- Specifications and design of the machine are liable to change without prior notice for purposes of improvement.

<<MEMO>>



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