

Norimaki Maker for Commercial Use

MAKI MAKER ASM890A

Operation Manual

Thank you for purchasing our MAKI MAKER ASM890A.

- Before using this machine, please read this operation manual for instructions and proper operation.
- This machine is for making norimaki only. Do not use it for any other purpose.
- This machine should not be used by children, people with disabilities or those untrained in its use unless supervised by a one trained in its function and operation procedure. Improper handling may cause injury, failure and breakage.
- Keep this manual to hand for reference.

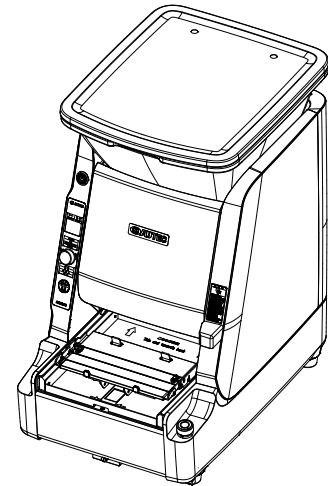




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Safety Precautions (Read this instruction before using.)

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.

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


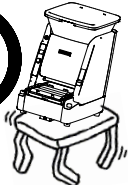

- Cautions that must be observed are identified by the following symbols:

<p> This symbol indicates the need for your attention. The caution is described in or near the symbol.</p>	   
<p> This symbol indicates a prohibited action. The prohibited action is described in or near the symbol.</p>	    
<p> The symbol indicates a strongly advisable action or direction. Detail of advisable action is shown in or near the symbol.</p>	  


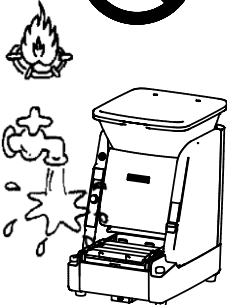
WARNING

- Installation

This machine weighs about 94.8 lbs. (43 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).

Use this machine in a location with an ambient temperature between 0°C and 40°C and a humidity of 85% or less, where 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.

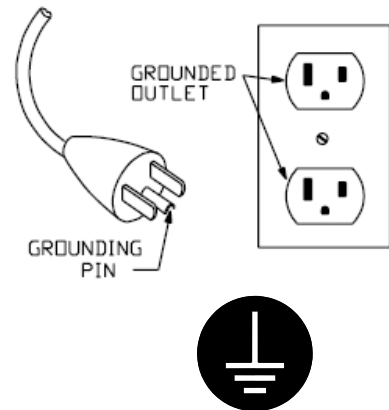



WARNING

■ **Power Cord and Plug**

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

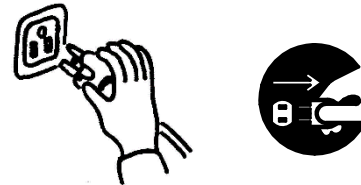
There is a risk of electric shock due to damage or a short circuit of the machine. Please ask the delivery agent from whom you purchased the machine to ensure it is grounded. It is prohibited to attach the grounding wire to a gas pipe, water pipe, telephone or lightning rod. When changing the machine's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



Do not use the machine at any voltage other than AC110V – 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**.

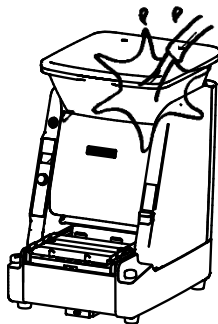
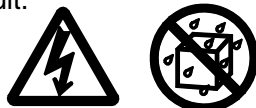


Please turn it OFF and unplug the Power Cord when not in use.

■ **Use and handling**

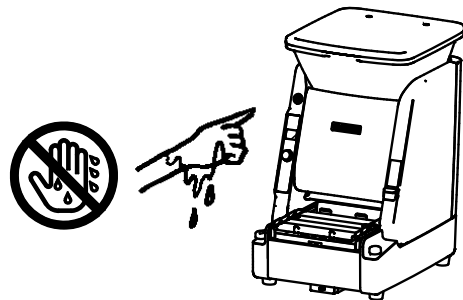
Never expose to water

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.



⚠ WARNING

■ Use and handling

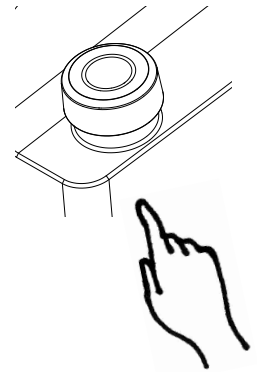
Be sure to read the operation manual!

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



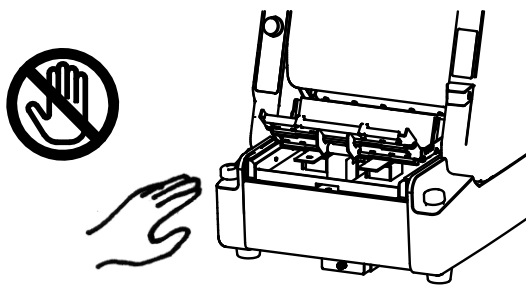
Check safety before operation!

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.



Never touch the moving components !

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

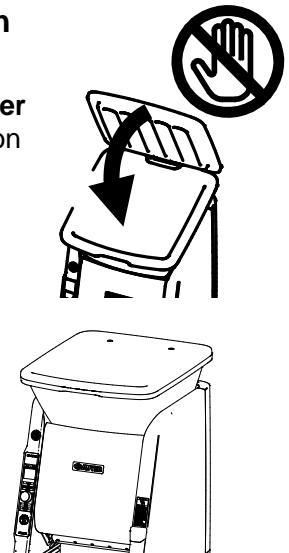


Cover the Hopper with the Hopper Lid.

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.

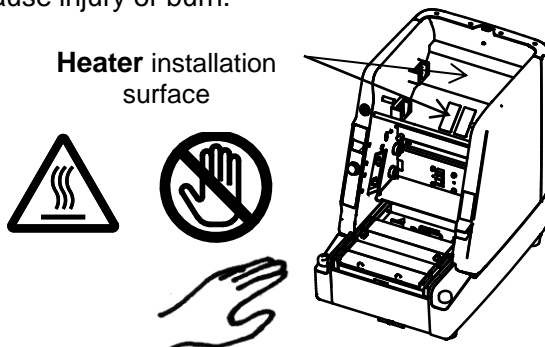
If you fail to close the lid, the safety device activates to disable operation.



Never touch the Heater installation surface!

This machine is equipped with a **Heater** in the rear of the **Rice Guide**. Never touch the **Heater** during and after operation, it becomes extremely hot.

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



Never Disassemble!

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

(Except when removing washable parts).





CAUTION

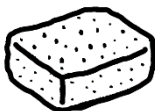
■ Use and handling

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 cutting function.

OK!



Use only a neutral detergent

Use only a neutral detergent for washing.

Some detergents may damage the parts and cause the forming function to deteriorate.

OK!



Neutral detergent

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.

Spray vegetable oil for use with food machinery before using.

Spray the vegetable oil, which is suitable for cooking, onto the specified area before using (See page 37).

If vegetable oil is applied improperly, the forming function may not work properly.

Use cleansers properly.

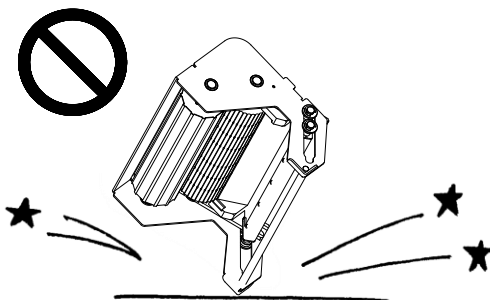
Be sure to follow the precautions and instructions when using Chlorine based cleanser. As wrong use may cause the deformation and deterioration of the parts, make sure not to exceed the manufacturer's specification on immersion time and concentration in well ventilated area. Rinse well after using Chlorine based cleanser. Please note that if the machine is damaged without complying the instructions for use, the machine will be repaired at your expense even within the warranty period.

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.



Do not press the sushi rice.

Do not press the sushi rice into the **Hopper**.

This prevents the machine from feeding sushi rice correctly to the forming part and could result in faulty forming.



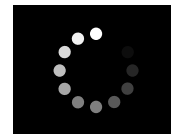


CAUTION

■ Use and handling

During initialization, do not touch the machine.

- During initialization, you cannot operate the Start Switch or the switches on the Control Panel.
- During initialization, do not turn off the power supply or cause an error.



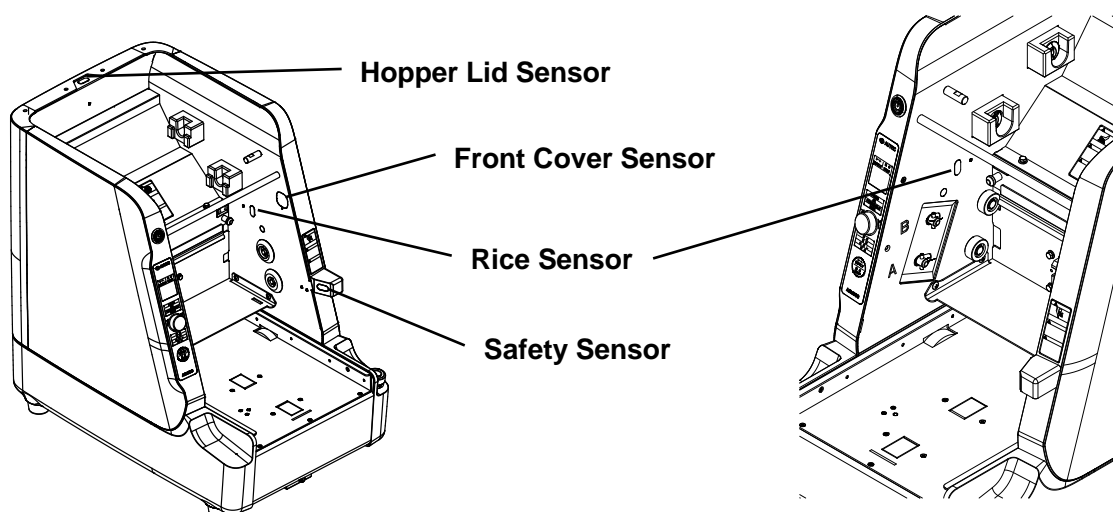
<Note> If you touch the machine during initialization, it will become impossible to start the machine.

Keep the sensors clean.

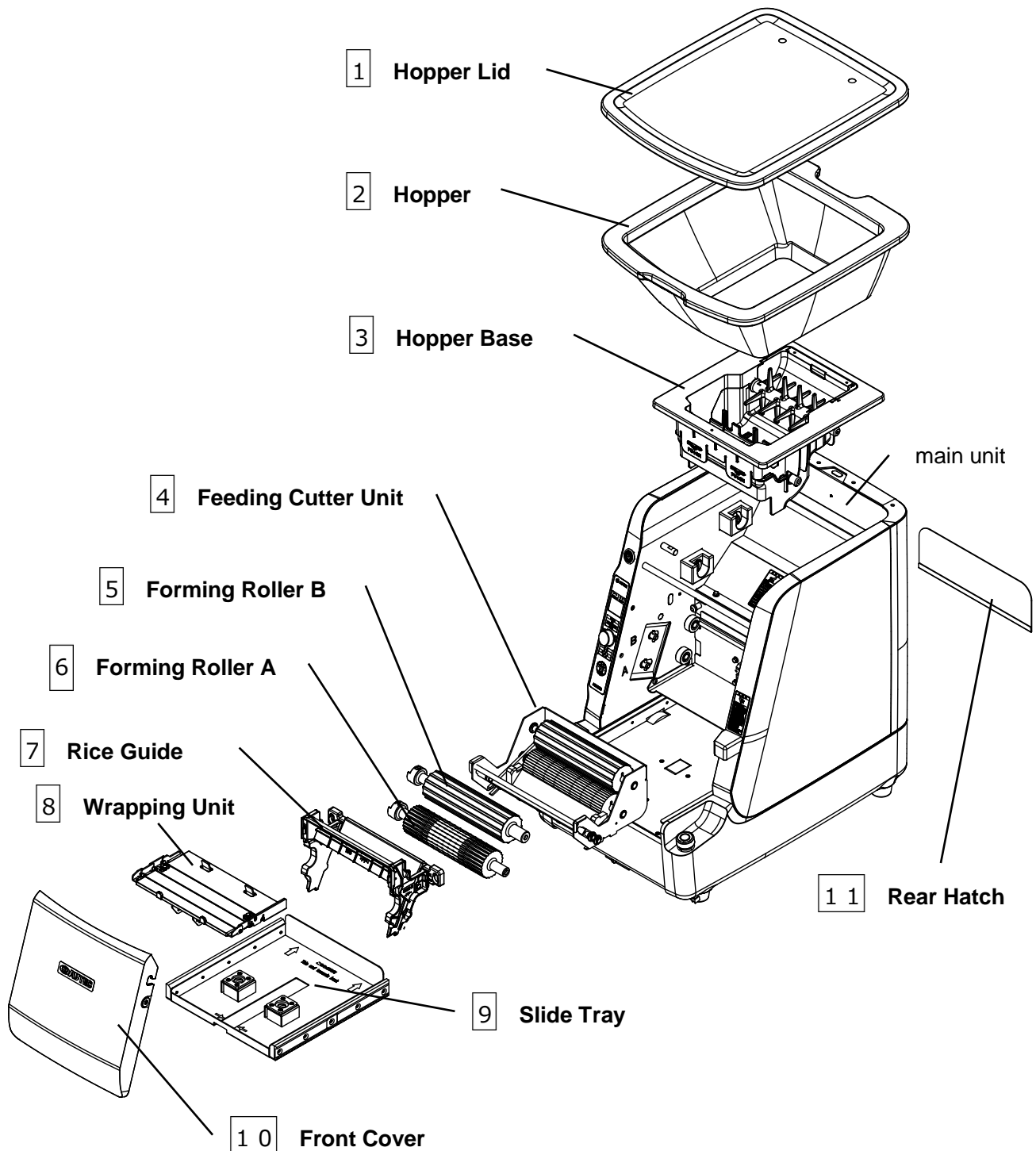
Always keep the sensors free of water, oil, and rice.

Dirty sensors cause malfunction and faulty forming.

If a sensor is dirty, clean it with a soft cloth as the face of its lens is vulnerable.



Names of Each Component and Consumable Parts List



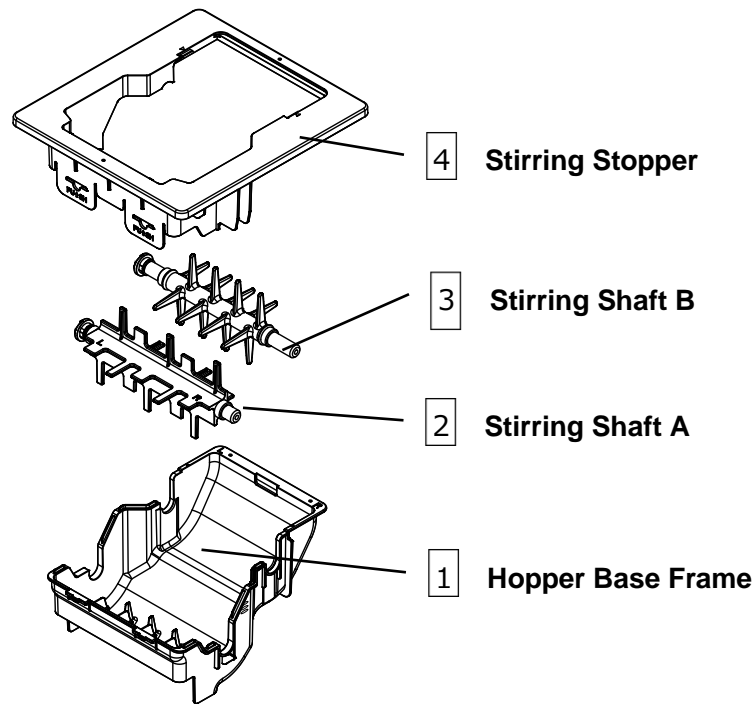
* Components 4 to 7 in the figure are for 185 for vertical rolls type.

Names of Each Consumable Parts

No.	Name	Application
1	Hopper Lid	Prevents the Sushi rice from drying out or cooling and avoids hand, dust, items, or insects from touching the rice. Place the Hopper Lid as the clamp faces toward rear side. <Note> When the Front Cover is not attached, the safety device disables machine operation.
2	Hopper	A certain amount of rice is kept warm and stocked.
3	Hopper Base	Loosen the rice in the Hopper and transport it to the Forming Roller .
4	Feeding Cutter Unit	Conveys the rice transported from the Hopper Base by means of the Feeding Roller , and cuts rice mats.
5	Forming Roller B	It is a roller that forms a rice mat and is attached to the upper side. The larger roller shaft end is on the left side, and the shaft diameter on the right side is greater than the diameter of Forming Roller A .
6	Forming Roller A	It is a roller that forms a rice mat and is attached to the lower side. The larger roller shaft end is on the left side, and the shaft diameter on the right side is thinner than the diameter of Forming Roller B .
7	Rice Guide	Guides the rice transported from the Hopper Base as well as both sides of the rollers.
8	Wrapping Unit	The unit for forming norimaki. There are 3 kinds of norimaki: slim roll, medium roll, thick roll.
9	Slide Tray	Slides forward and backward to allow a formed rice mat to be placed in the predetermined location of the Wrapping Unit .
1 0	Front Cover	It covers the entire molded part and prevents the rice from drying and lowering the temperature. It is also a safety cover for the Stirring part. * If the Hopper Base is not installed to the Rice Guide properly, the Front Cover cannot be installed. The machine does not operate without the Cover because of the Sensors .
1 1	Rear Hatch	It is a cover of the opening on the back of the main unit.

Names of Each Consumable Parts

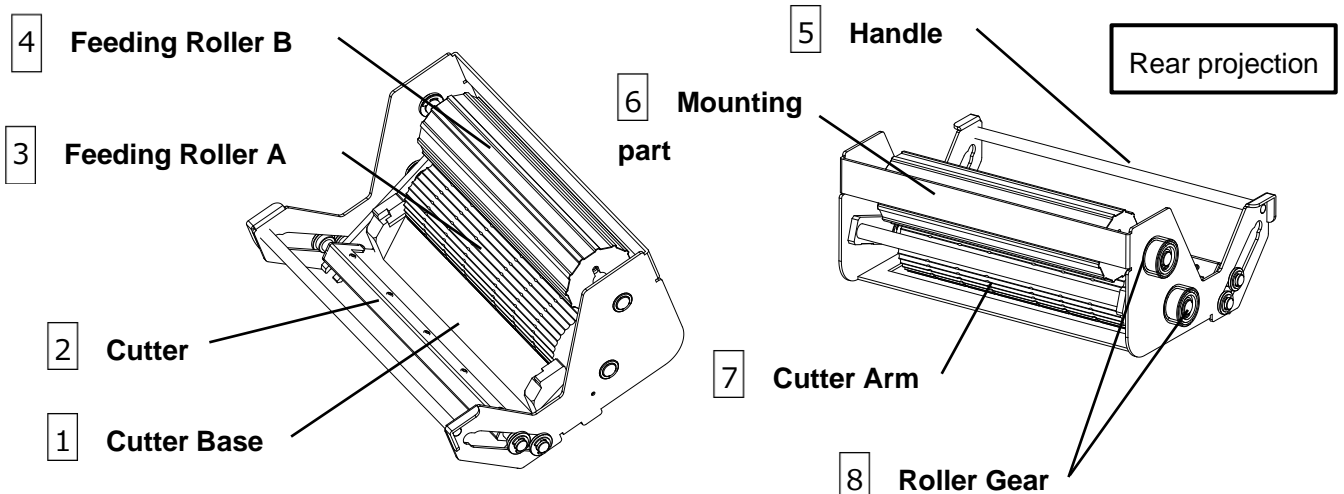
■ Hopper Base



No.	Name	Application
1	Hopper Base Frame	This is the base onto which Stirring Shafts A and B are mounted.
2	Stirring Shaft A	These roller-feed rice in the Hopper to the Forming Roller while loosening the rice.
3	Stirring Shaft B	
4	Stirring Stopper	This secures Stirring Shafts A and B as well as serves as the base for mounting the Hopper .

■ Feeding Cutter Unit

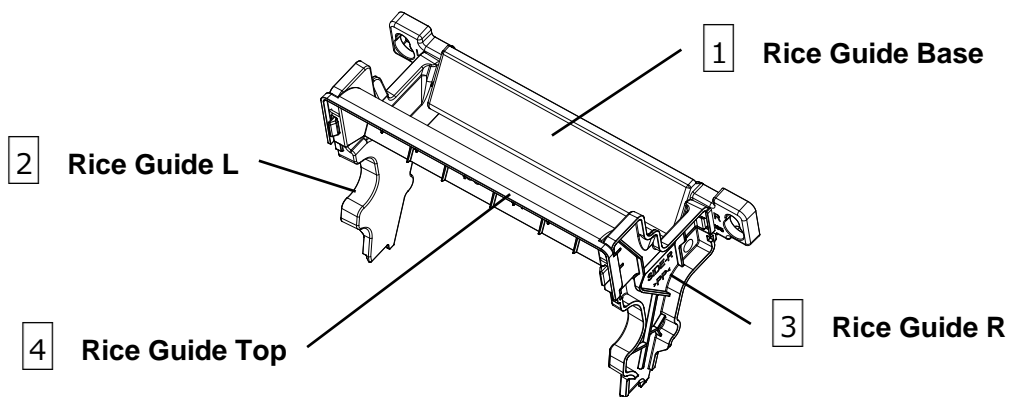
* The figure shows 185 for vertical rolls type.



No.	Name	Application
1	Cutter Base	Cut the molded rice mat.
2	Cutter	
3	Feeding Roller A	Form the rice mat together with the Forming Roller .
4	Feeding Roller B	
5	Handle	It is a Handle to hold when attaching and removing the Feeding cutter unit .
6	Mounting part	Insert it into the Feeding Cutter Unit Holder of the main unit.
7	Cutter Arm	Connect to the Cutter Lifter of the main unit and move the Cutter up and down.
8	Roller Gear	Connect to the Feeding Roller Drive Gear of the main unit to rotate the Feeding Roller .

■ Rice Guide

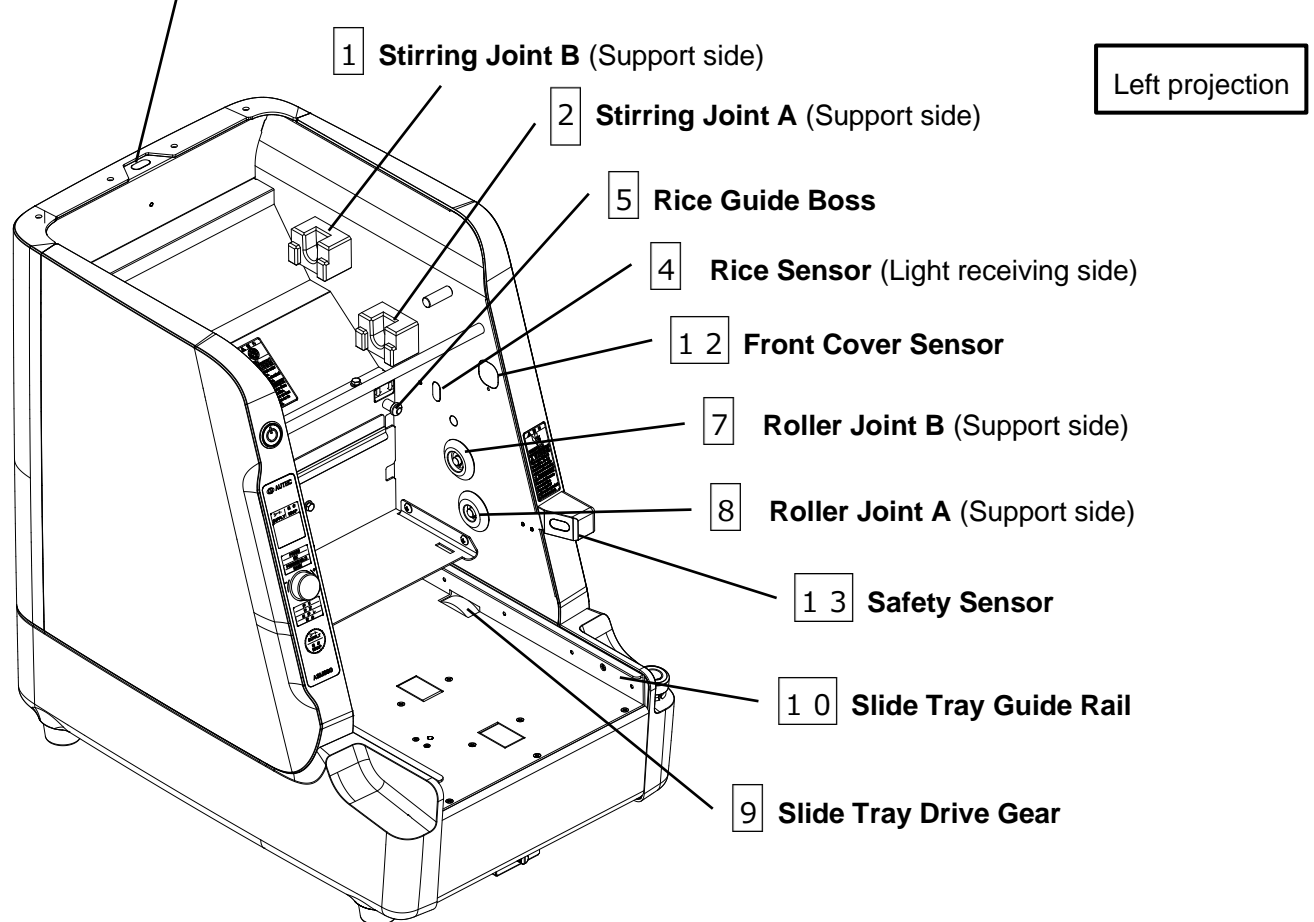
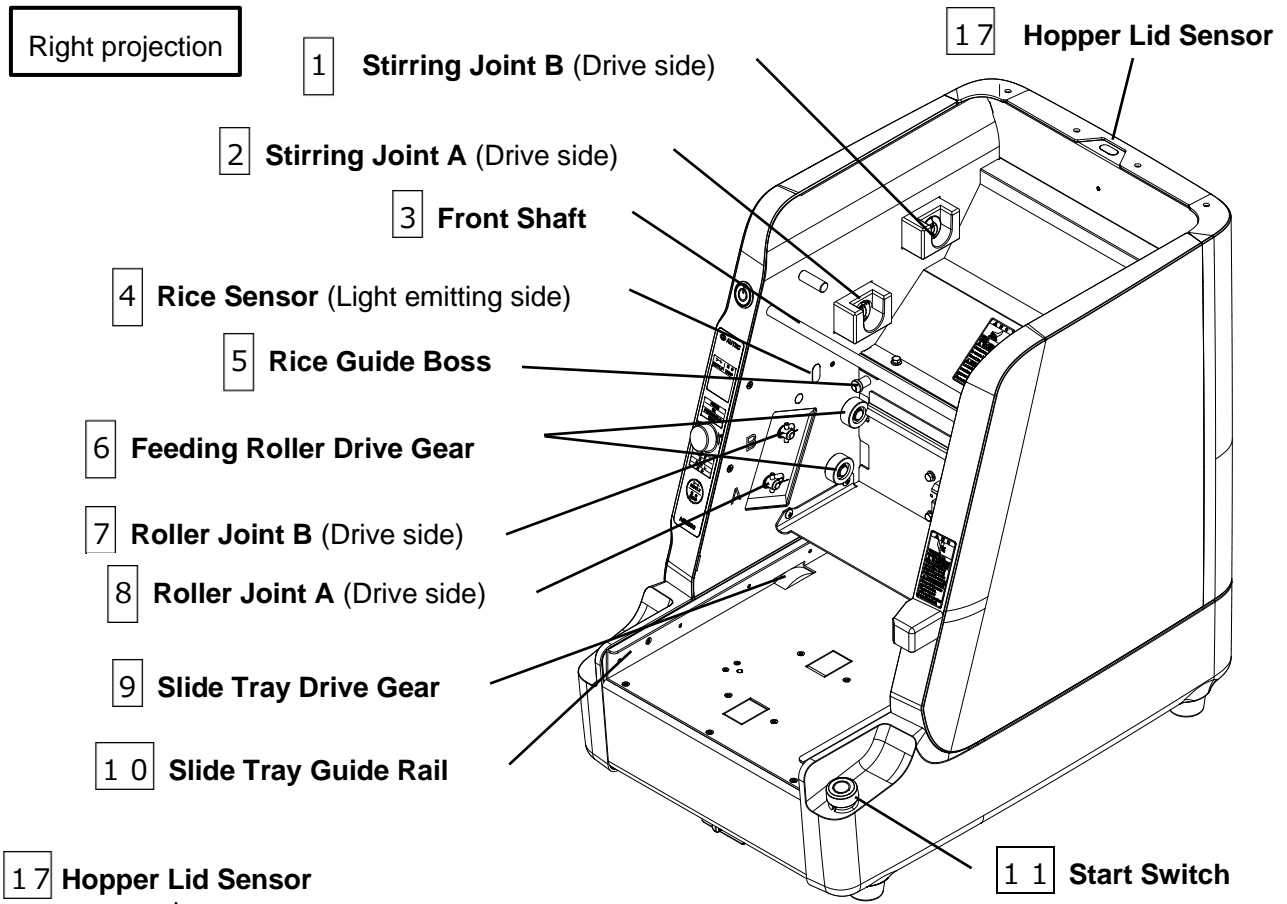
* The figure shows 185 for vertical rolls type.

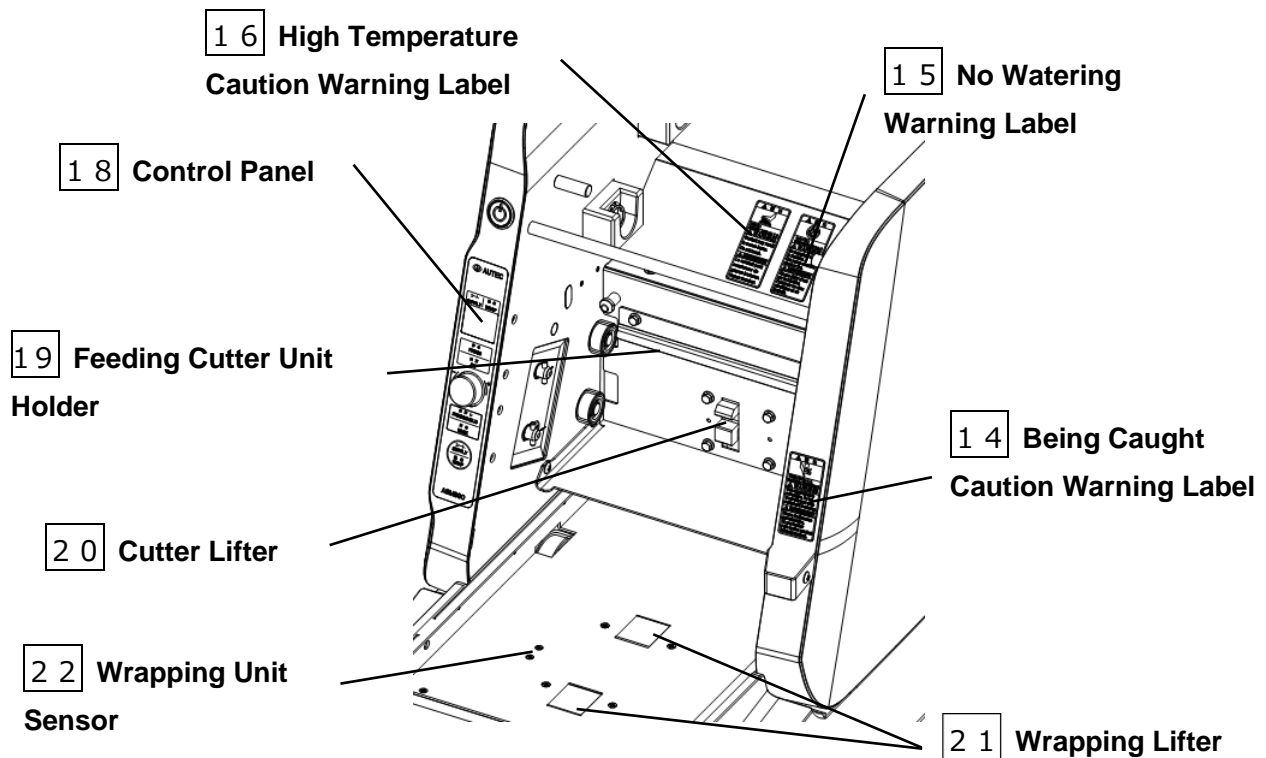


No.	Name	Application
1	Rice Guide Base	Guides the rear surface of the rice transported from the Hopper Base . The mounting holes on the right and left of the base are to be inserted into the Rice Guide Mounting Bosses of the main unit.
2	Rice Guide L	Guides both sides of the rice transported from the Hopper Base .
3	Rice Guide R	
4	Rice Guide Top	Guides the front part of the rice transported from the Hopper Base .

* For how to disassemble and assemble the **Rice Guides**, see Step 7 “How to Disassemble and Care for Parts” (Page 19) and Step 5 “How to Reassemble Parts” (Page 24).

Part Names of the Main Unit

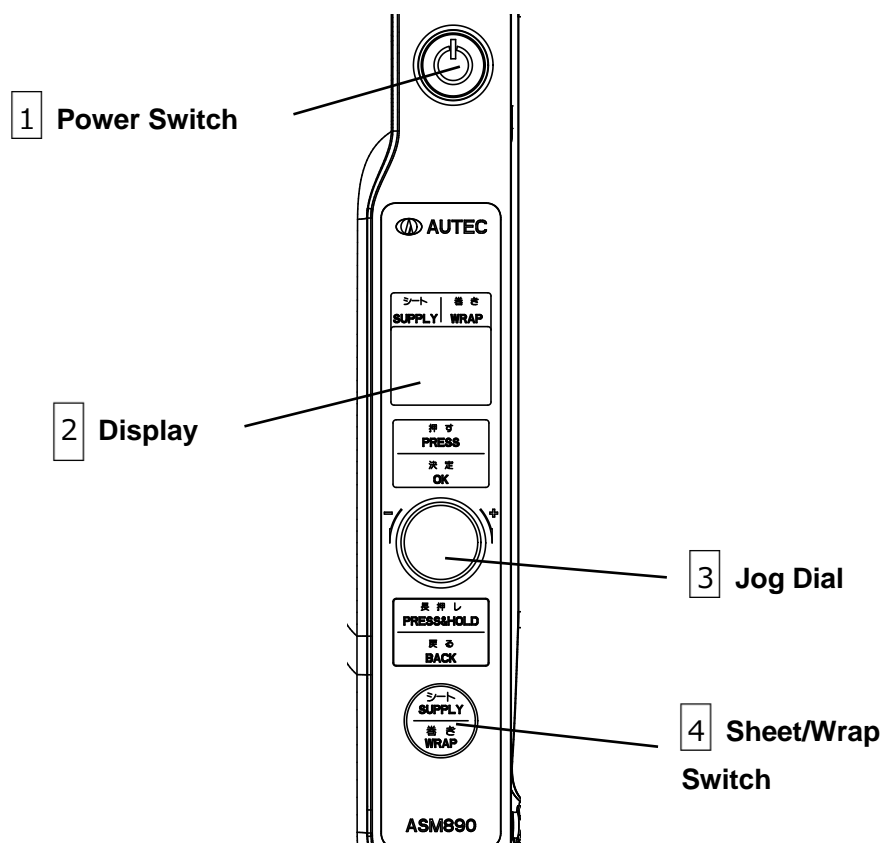




No.	Name	Application
1	Stirring Joint B L: Drive side, R: Support side	A bearing that attaches and rotates the Stirring Shaft B .
2	Stirring Joint A L: Drive side, R: Support side	A bearing that attaches and rotates the Stirring Shaft A .
3	Front Shaft	Install the Front Cover .
4	Rice Sensor L: Light emitting side R: Light receiving side	Detects rice transported from the Stirring part and controls the rice amount.
5	Rice Guide Boss	Install the Rice Guide .
6	Feeding Roller Drive Gear	A drive gear for rotating the Feeding Roller of the Feeding Cutter Unit .
7	Roller Joint B L: Drive side, R: Support side	Install the Forming Roller B .
8	Roller Joint A L: Drive side, R: Support side	Install the Forming Roller A .
9	Slide Tray Drive Gear	The gear for driving the Slide Tray .
10	Slide Guide Rail	A rail that guides the Slide Tray .
11	Start Switch	Starts the operation of supplying and wrapping.

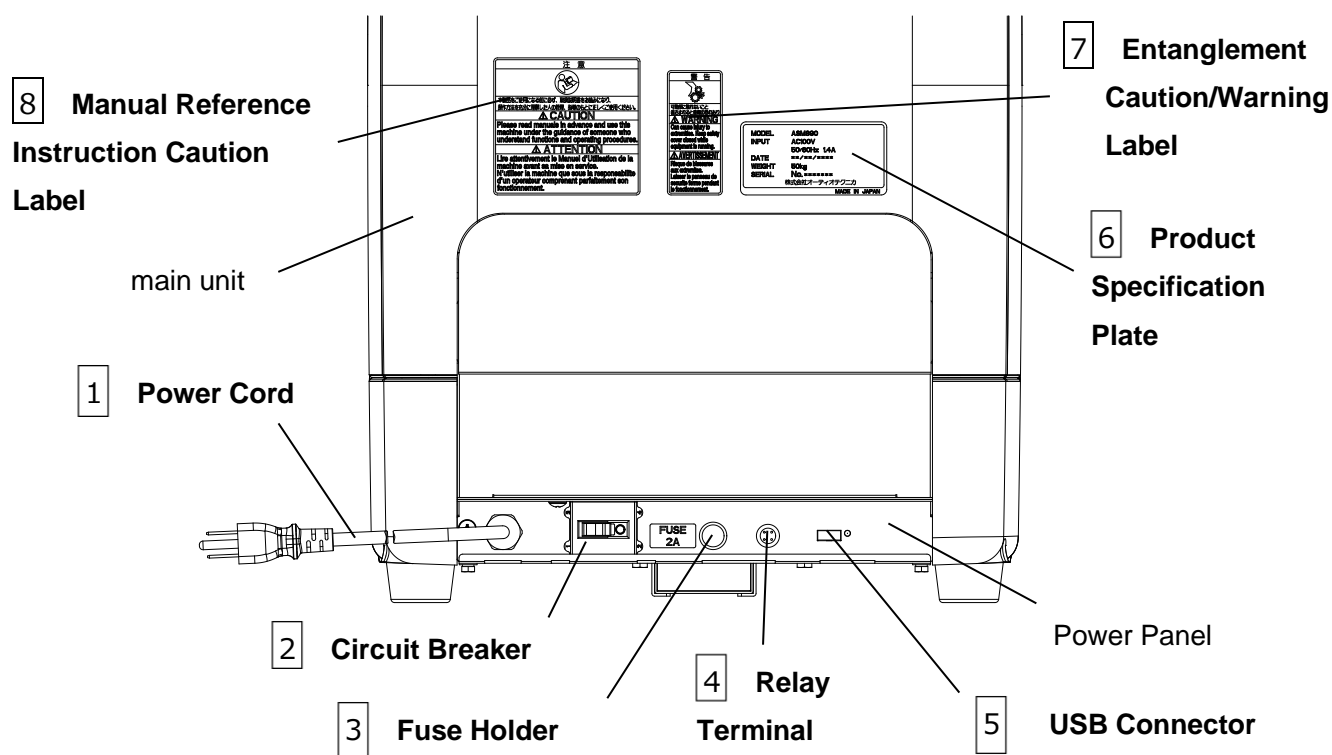
12	Front Cover Sensor	Detects the presence/absence of the Front Cover for hazard prevention. Operation can only be started when the Front Cover is correctly mounted.
13	Safety Sensor L: Light emitting side R: Light receiving side	Detects a hand or object that has come near the area over the Wrapping Unit during operation and stops operation for hazard prevention.
14	Being Caught Caution Warning Label	To ensure safety, warns you not to touch the Slide Base and Forming Rollers during operation.
15	No Watering Warning Label	Warns you not to splash water or other liquids on the machine because doing so may cause a short circuit or machine failure.
16	High Temperature Caution Warning Label	To ensure safety, warns you not to touch the heater for rice heat insulation.
17	Hopper Lid Sensor	To prevent danger, the presence or absence of the Hopper Lid is detected, and if it is not installed correctly, it cannot be operated.
18	Control Panel	Used to configure various settings and perform operations, including switching between supplying and wrapping.
19	Feeding Cutter Unit Holder	Attach the Feeding Cutter Unit .
20	Cutter Lifter	Used to connect with the Cutter Arm of the Feeding Cutter Unit and to move the Cutter up and down.
21	Wrapper Lifter	The drive lifter for opening/closing the Wrapping Unit .
22	Wrapping Unit sensor	This sensor identifies the size of the mounted Wrapping Unit .

Names of Operation part



No.	Name	Application
1	Power Switch	Turn the Power ON/OFF. When the power is turned on, the power mark lights up.
2	Display	The setting items and setting values are displayed in the Display section. The number of moldings is displayed during operation. An error details is displayed when a trouble occurs.
3	Jog Dial	Select a setting item by turning the dial to the right or left, and press the dial to set the selection. To return the display to the previous screen, hold down the dial.
4	Sheet/Wrap Switch	Use to switch between Sheet and wrap. Holding down the Sheet/Wrap Switch causes a beeping sound to be emitted and sets the machine to supplying mode. <Note> Note that once the mode has been switched to supplying mode, it is not possible to perform wrapping actions. Holding down the Sheet/Wrap Switch again returns the operation mode to normal operation. When the power supply is turned off and then on again, the operation mode returns to normal operation.

Part Names of the Main Unit Backside

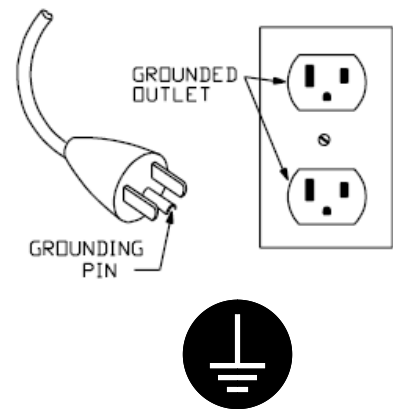


No.	Name	Application
1	Power Cord	A power cord with a grounding plug to supply power to this product. <Note> Connect this cord to a grounding outlet. * See “How to hook up the power cord and grounding wire. (Page. 15).”
2	Circuit Breaker	Breaker used to shut off the power if there is a ground fault current. <Note> Regularly inspect its operation. * For more information, please see “How to handle a Circuit breaker (Page. 44).”
3	Fuse Holder	It houses Fuses that shut down the power supply when an abnormality occurs such as a short circuit in the machine. * For details about replacing the Fuse, see (How to replace a Fuse on page 44).
4	Extension Switch Relay Terminal	The provided Extension Switch is connected to this terminal. The Extension Switch can also be used as a foot switch by connecting the provided Extension Cable .
5	USB Connector	Not used. * For maintenance use only. Do not connect other USB-compatible products to the unit.
6	Product Specification Plate	The specification and production No. and other data of this product are indicated on this plate.
7	Entanglement Caution/Warning Label	This label warns the user not to touch the Slide Tray during operation to ensure safety.
8	Manual Reference Instruction Caution Label	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 Disassemble and Care for Parts

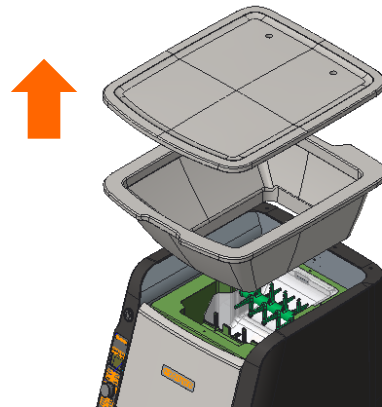
1. Remove a part following the steps below.

<Note> Before removing or assembling 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.

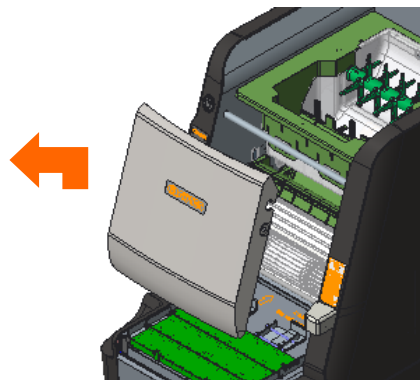
1. Remove the Hopper Lid and the Hopper.

Remove the **Hopper Lid** and the **Hopper** by pulling them up.



2. Remove the Front Cover.

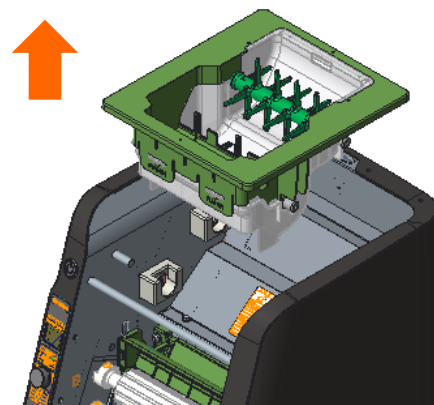
Remove the **Front Cover** by pulling it up and toward the front.



3. Remove the Hopper Base.

Remove the **Hopper Base** by pulling it up.

<Note> If it is difficult to remove the **Hopper Base**, remove it by turning the **Stirring Shafts**.



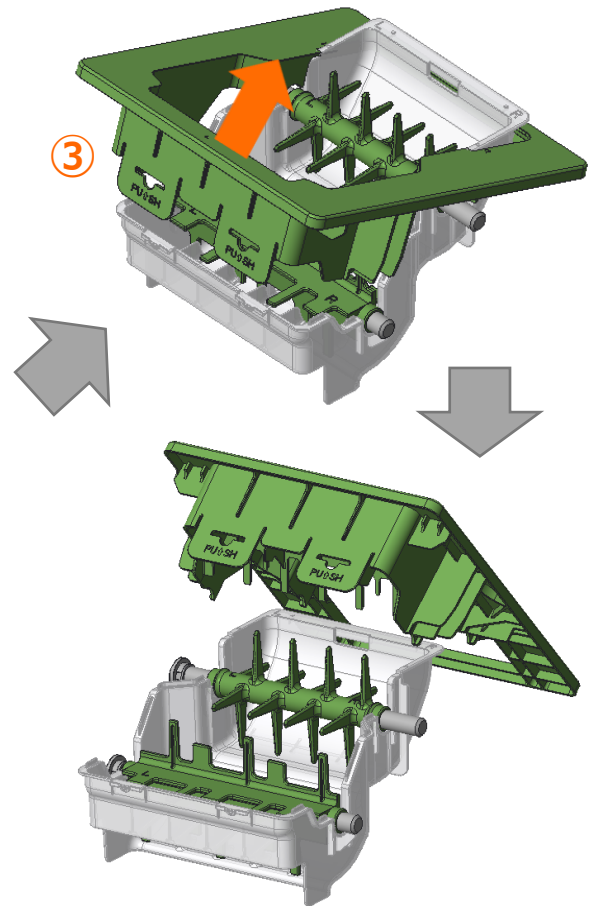
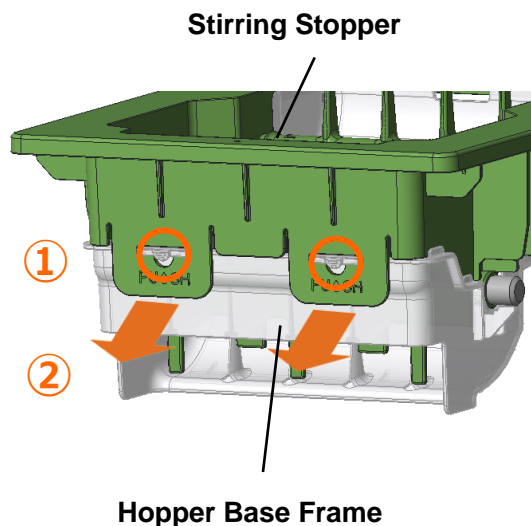
4. Disassemble the Hopper Base.

4-1. Remove the Stirring Stopper.

While pressing the hooks at the “PUSH” parts ① on the right and left of the **Hopper Base Frame** with your thumbs, use your fingertips to pull up toward you the portions of the **Stirring Stoppers** beneath “PUSH” ② in order to disengage them from the hooks.

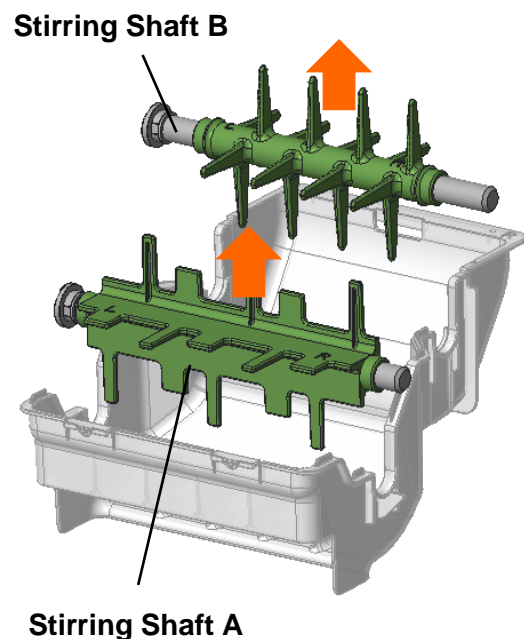
Then, pull up the **Stirring Stoppers** ③ to remove them from the **Hopper Base Frame**.

<Note> Bending or pulling the above parts with a force greater than necessary may bend or break those parts.



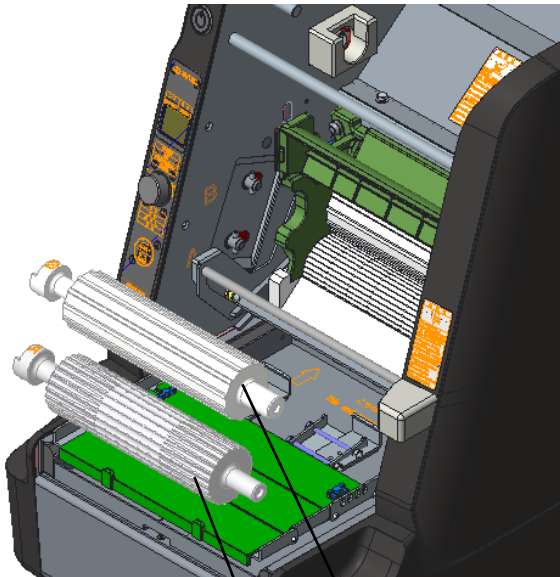
4-2. Remove the Stirring Shaft A and B.

Remove the Stirring Shafts A and B from the Hopper stand base to the upper side.



5. Remove the Forming Rollers A and B.

While pressing rightward **Roller Joint B** (support side) ① on the left side of the main unit, pull **Forming Roller B** ② toward you to remove it. Next, remove **Forming Roller A** in the same manner.

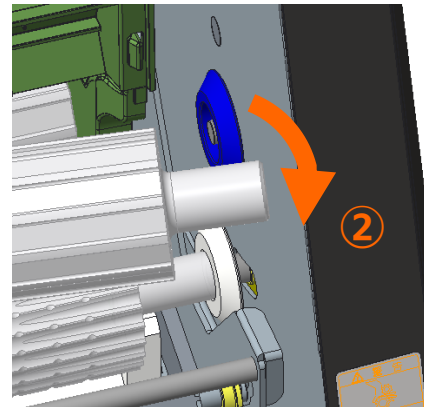
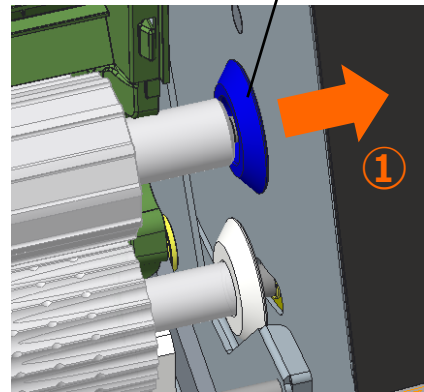


Forming Roller B

Forming Roller A

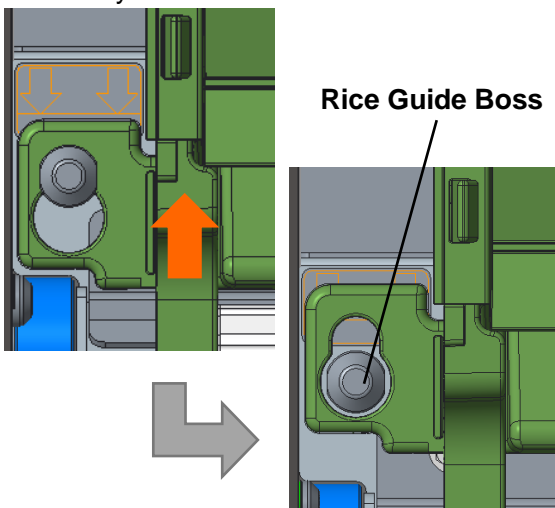
* The figure shows 185 for vertical rolls type.

Joint B (Support side)

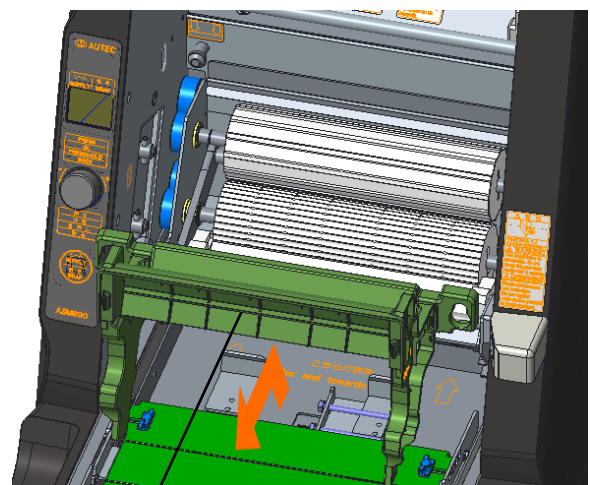


6. Remove the Rice Guide.

Lift the **Rice Guide** upward, then pull it away from the **Rice Guide Boss** of the main unit and take it out toward you.



Rice Guide Boss

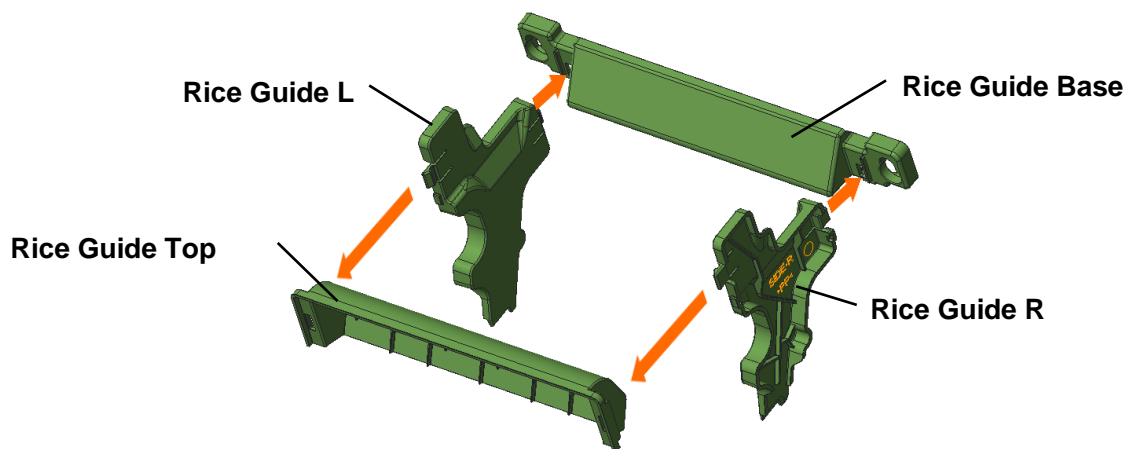
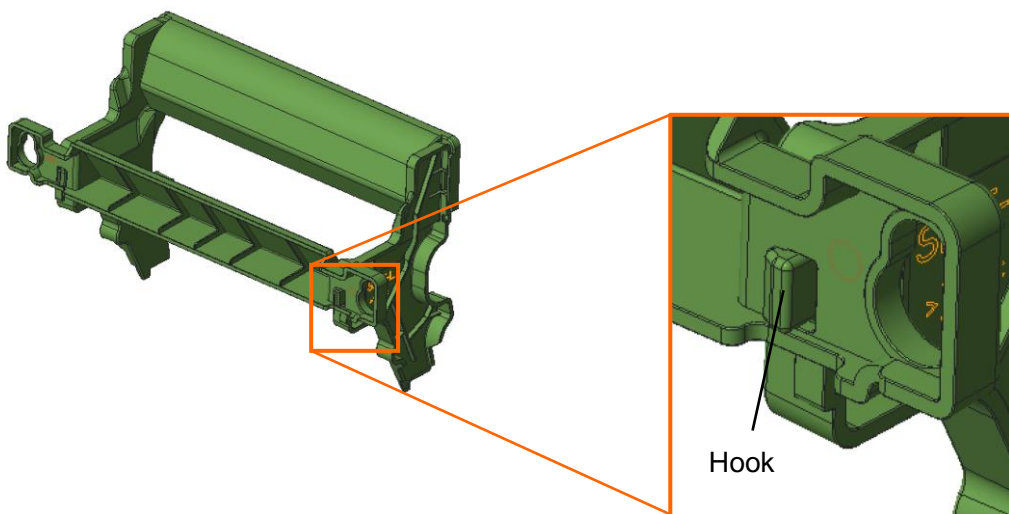
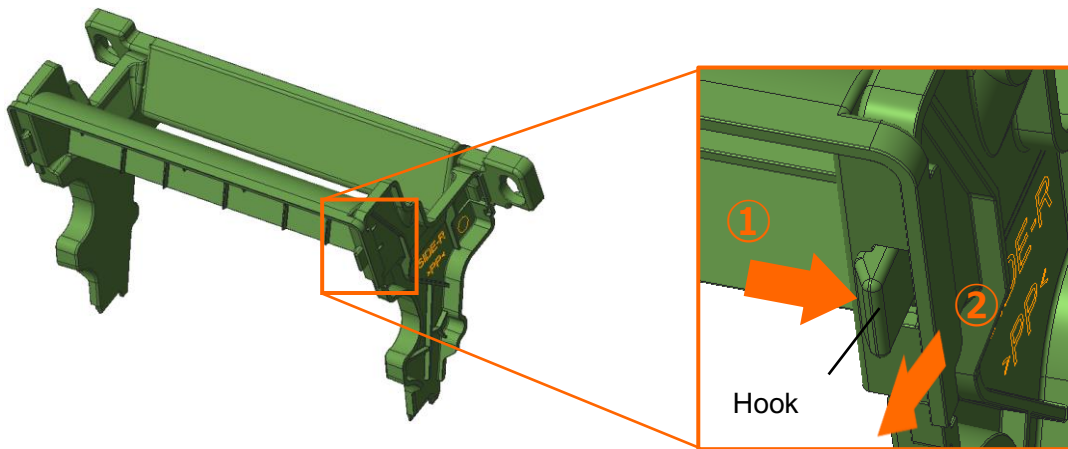


Rice Guide

* The figure shows 185 for vertical rolls type.

7. Disassemble the Rice Guide.

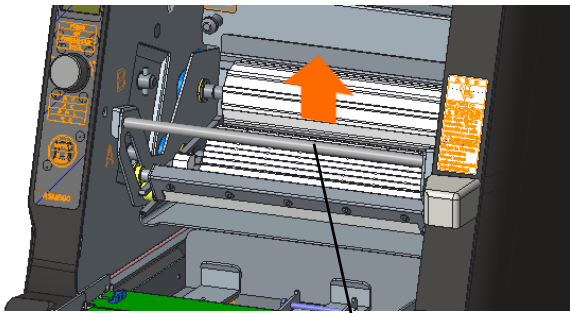
As shown in the figure, press the **Hooks** ① of **Rice Guides L and R** outward in order to disengage the lock. Then take out the **Rice Guide Top** ② toward you. Remove the **Rice Guide Base** in the same manner.



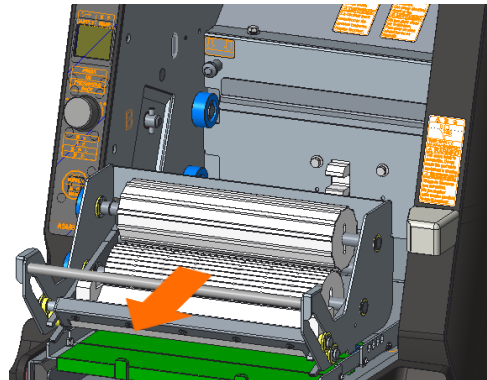
* The figure shows 185 for vertical rolls type.

8. Remove the Feeding Cutter Unit.

To remove the **Feeding Cutter Unit**, while lifting it slightly by holding the **Handle** ① on the front, pull the unit toward you ②.



① Handle

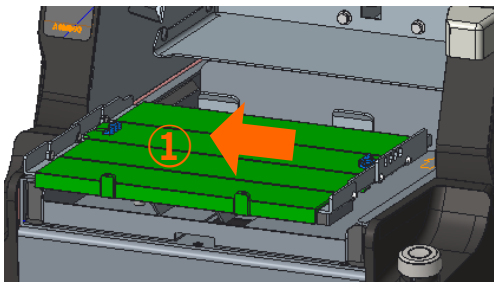


②

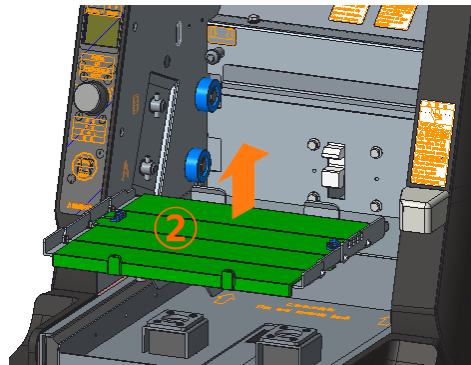
* The figure shows 185 for vertical rolls type.

9. Remove the Wrapping Unit.

Move the **Wrapping Unit** to the left ① and then remove it by lifting it ②.



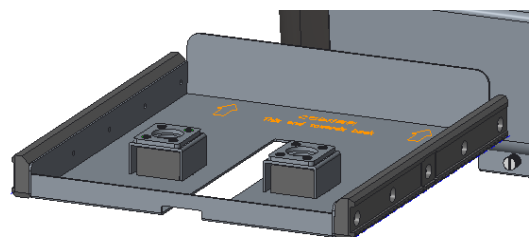
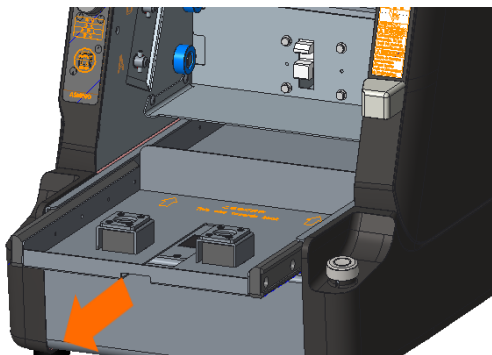
①



②

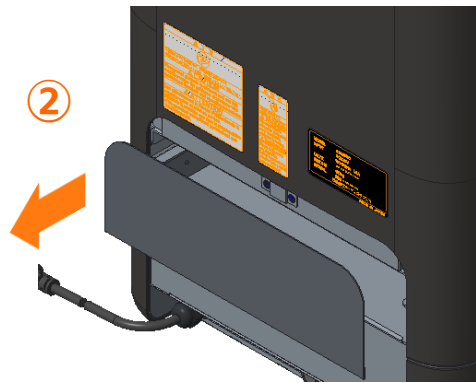
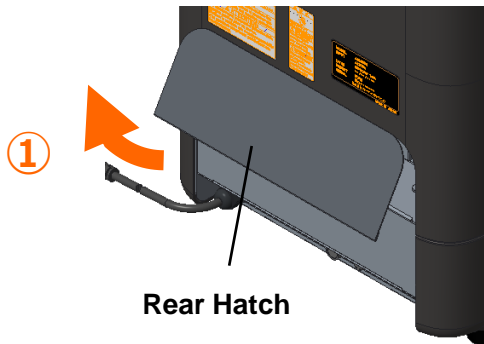
10. Remove the Slide Tray.

Remove the **Slide Tray** by pulling it toward the front.



11. Remove the Rear Hatch.

Lift the lower side of the **Rear Hatch** ① and then remove the **Rear Hatch** by pulling it toward you ②.



2. Clean each part according to the instructions below.

<Washable Parts>

【Slide Tray, Wrapping Unit, Feeding Cutter Unit, Rice Guide, Forming Roller A and B, Hopper Base, Stirring Stopper, Hopper, Hopper Lid】

Soak them in lukewarm water with neutral detergent when washing to remove dirt and oil.

<Main Unit, Cover Parts>

【Main Unit, Front Cover, Rear Hatch】

Clean the main unit with a moistened cloth to remove dirt and oil.

<Note>

- Read “Safety Precautions (Pages 1 to 5)” carefully for the precautions for washing and cleaning.
- Dry off the cleaned washable parts and the cleaned main unit thoroughly and keep them clean.

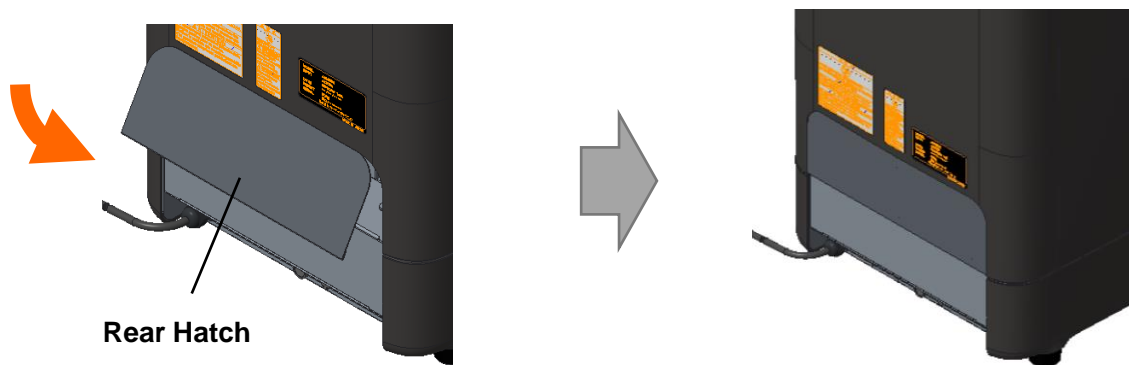
How to Reassemble Parts

- Install parts following the procedure 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 Rear Hatch.

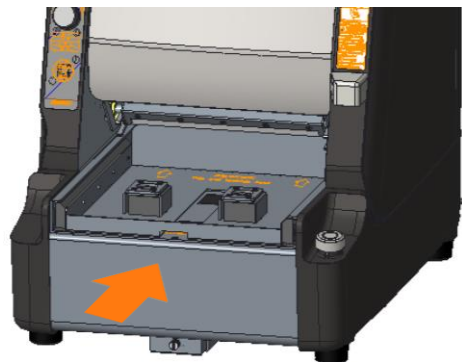
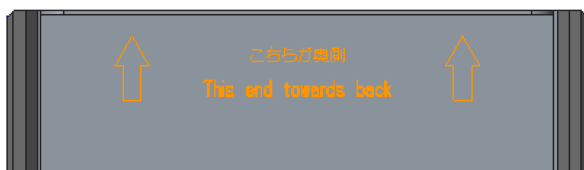
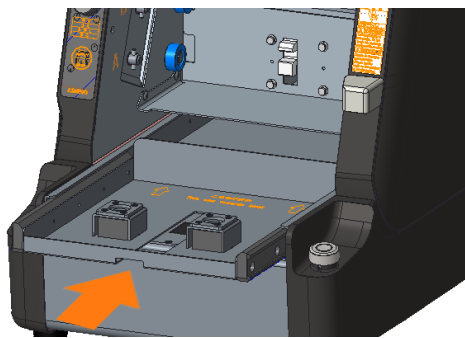
Align the upper side of the **Rear Hatch** with the main unit and attach it to the main unit side magnet.



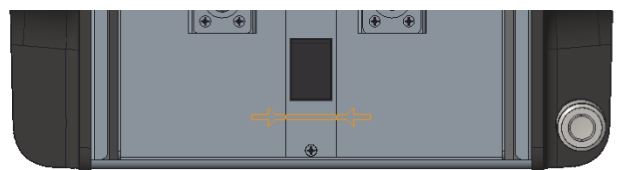
2. Install the Slide Tray.

Insert the **Slide Tray** onto the main unit's **Slide Tray Guide Rail** in accordance with the arrow symbols on the **Slide Tray**.

<Note> Insert the **Slide Tray** slowly to prevent damage to the **Drive Gear**.

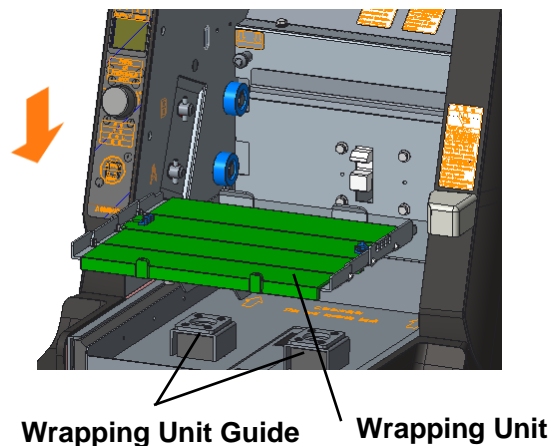
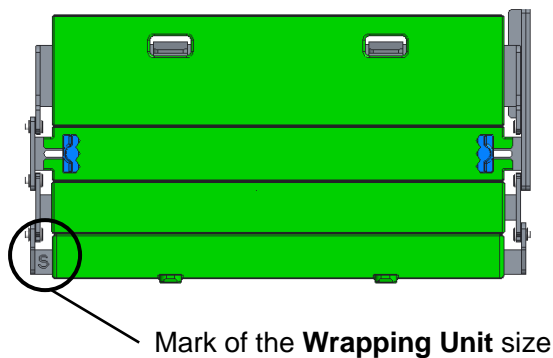


Align the right and left arrow symbols on the **Slide Tray** with the horizontal line on the main unit.



3. Install the **Wrapping Unit**.

After positioning the **Wrapping Unit's** size mark that you want to use on the left front, insert the **Wrapping Unit** onto the **Wrapping Unit Guide**.



4. Install the **Feeding Cutter Unit**.

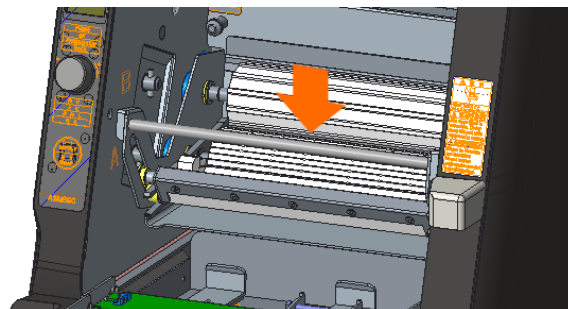
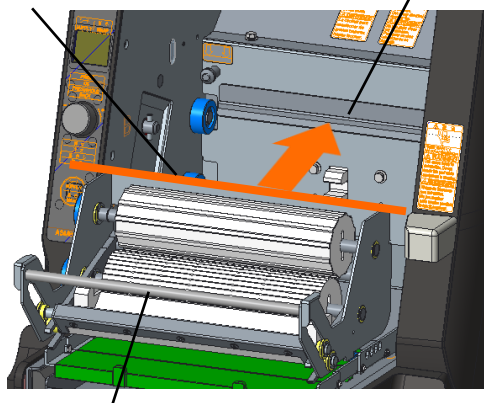
To mount the unit, while holding the **Feeding Cutter Unit's Handle** in your hand at an incline, insert the **Mounting Part's** upper end located in the rear into the main unit's **Feeding Cutter Unit Holder** from below.

<Note> • Install the **Cutter** part on the lower side.

• Confirm that the **Drive Gear** on the main unit is engaged with the **Roller Gear**.

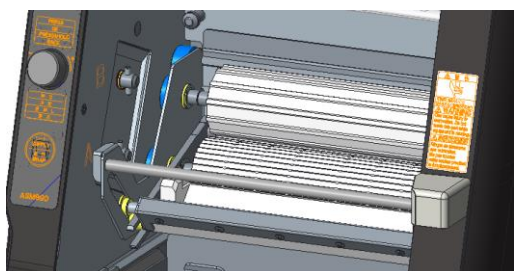
Mounting Part's

Feeding Cutter Unit Holder



Handle

properly installed

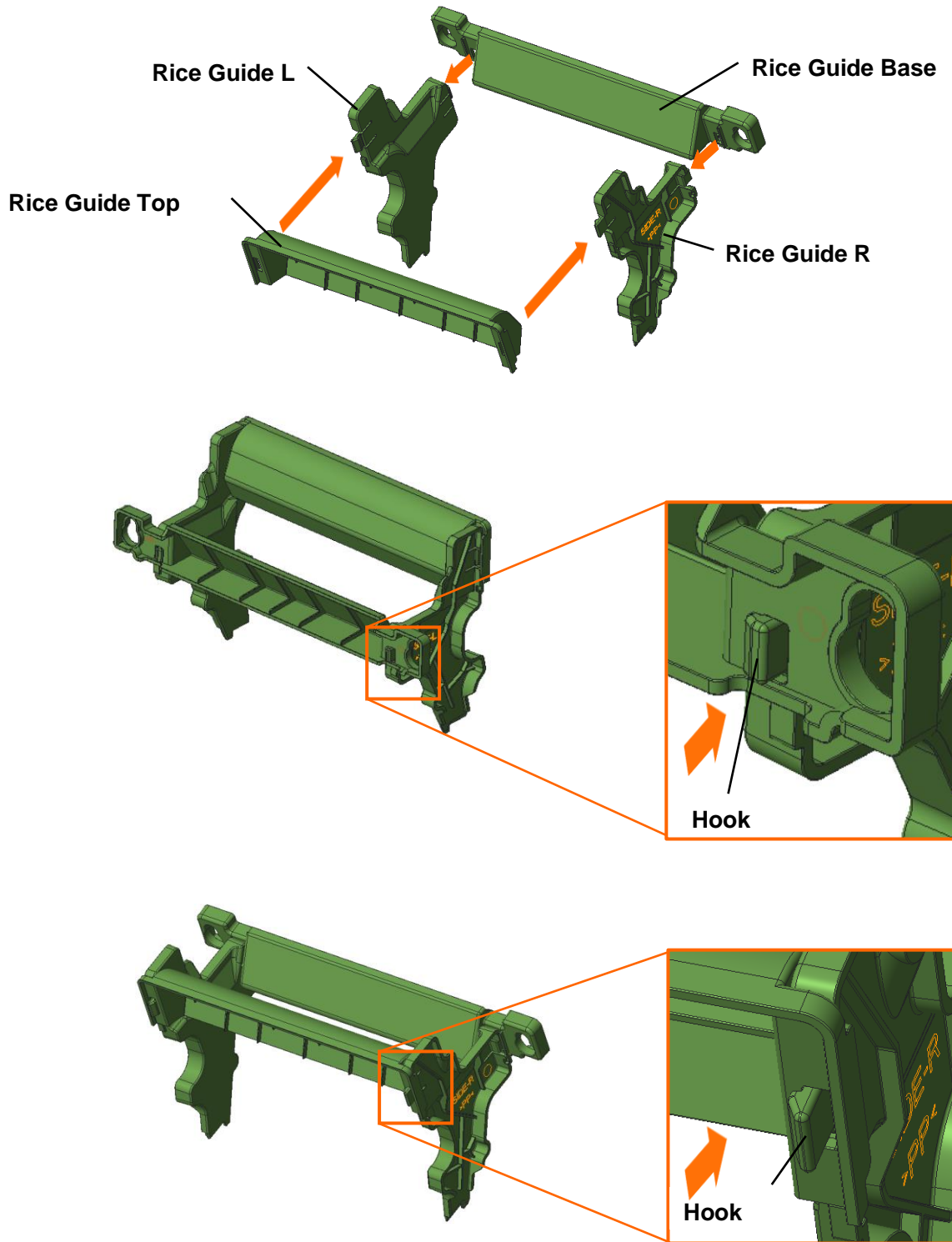


* The figure shows 185 for vertical rolls type.

5. Assemble the Rice Guide.

To mount the **Rice Guide Base**, as shown in the figure, insert the Hooks on the rear of **Rice Guides L and R** into the holes on the right and left of the **Rice Guide Base** until the hooks lock with a clicking sound. Mount the **Rice Guide Top** using the **Hooks** on the front of **Rice Guides L and R** in the same manner.

<Note> Check the L and R indications on the **Rice Guide**, and then assemble the **Rice Guide**.

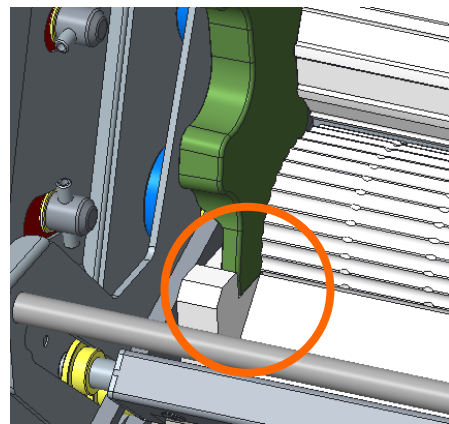
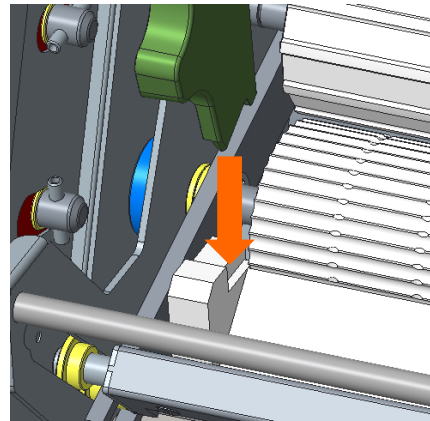
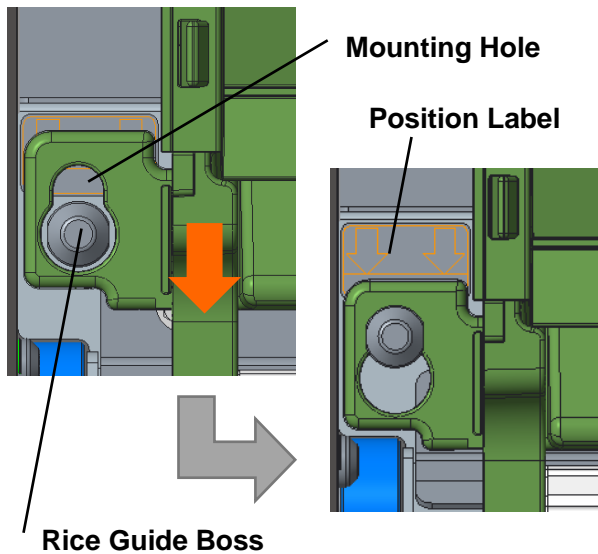


* The figure shows 185 for vertical rolls type.

6. Install the Rice Guide.

Insert the **Rice Guide Bosses** into the mounting holes on the right and left of the **Rice Guide**. Then, press the guide downward while inserting the lower side of **Rice Guides L and R** into the right and left grooves of the **Cutter Base** of the **Feeding Roller Unit**.

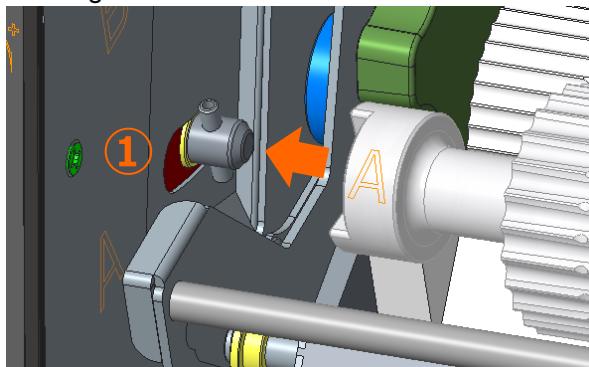
<Note> As shown in the figure, confirm that the upper part of the **Mounting Hole** is positioned lower than the line connecting the tips of the arrows of the **Position Label**.



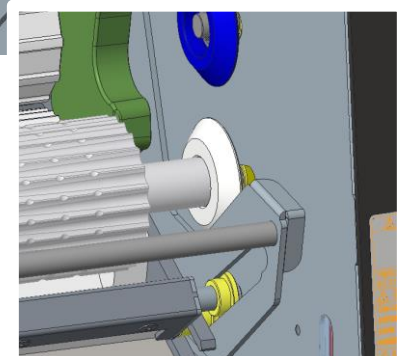
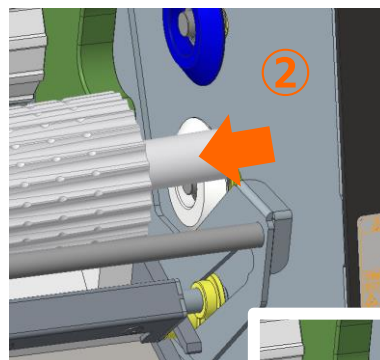
* The figure shows 185 for vertical rolls type.

7. Install the Forming Roller A.

Insert the side of the roller shaft with indication A into **Roller Joint A** (driving side) at the lower left of the main unit ①. Then, insert the roller shaft into the center hole of **Roller Joint A** (supporting side) on the right side of the main unit ②.

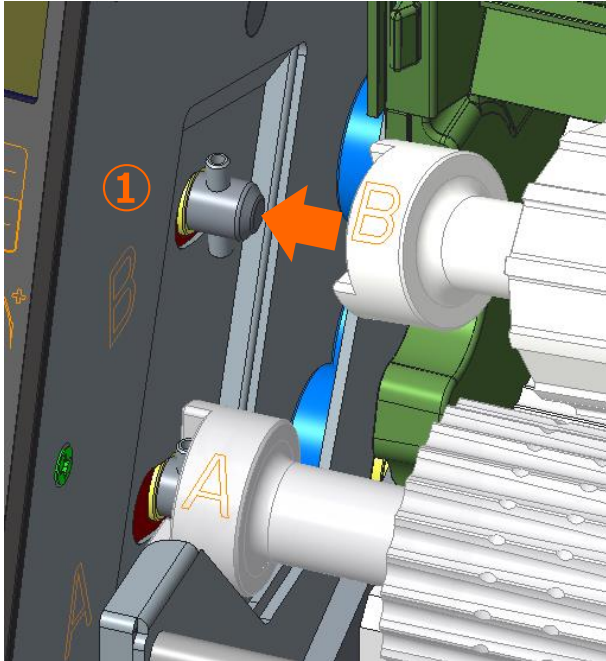


* The figure shows 185 for vertical rolls type.



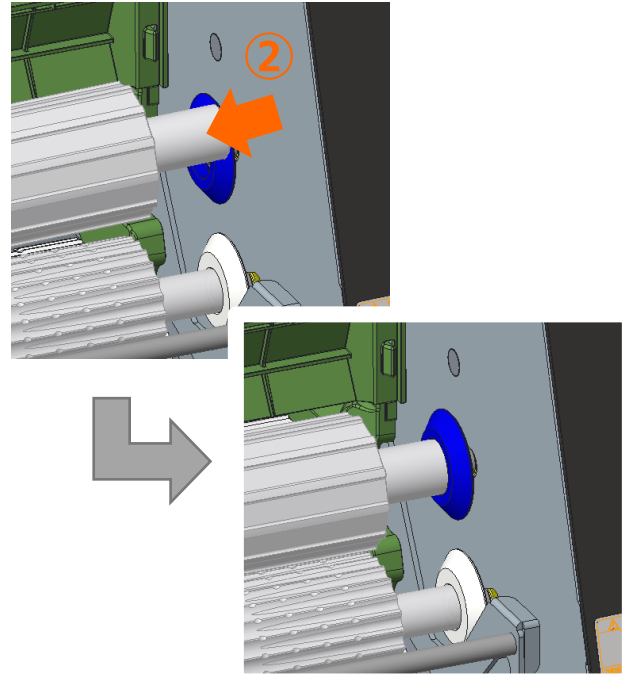
8. Install the Forming Roller B.

Insert the side of the roller shaft with indication B into **Roller Joint B** (driving side) at the upper left of the main unit ①. Then, insert the roller shaft into the center hole of **Roller Joint B** (supporting side) on the right side of the main unit ②.



* The figure shows 185 for vertical rolls type.

<Note> That when installing **Forming Roller B** onto the Joint on the right side of the main unit, the **Rice Guide** may become displaced from its installation position. If so, restore the **Rice Guide** to the correct position.

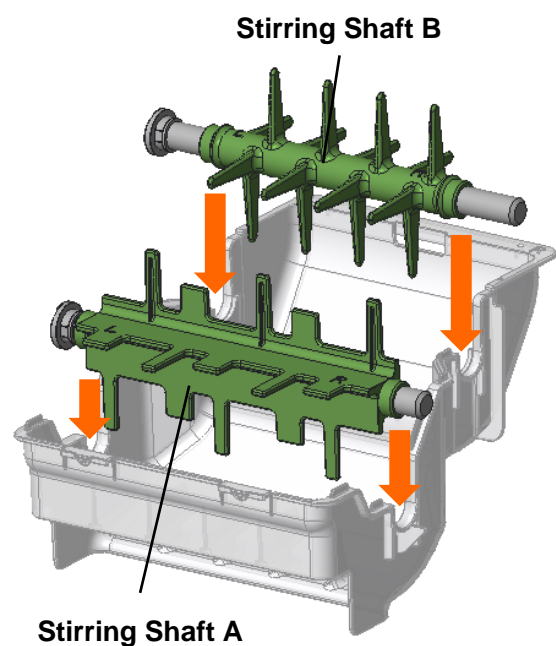


9. Assemble the Hopper Base.

9-1. Attach Shaft A and B to Hopper Stand Base.

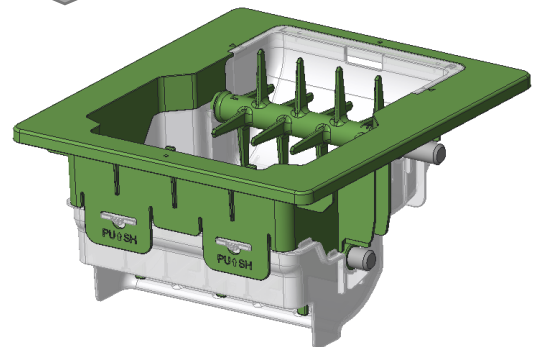
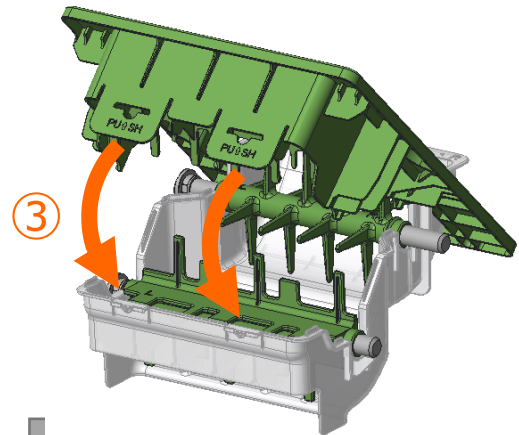
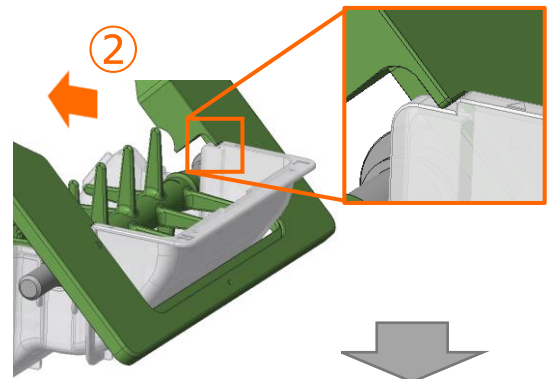
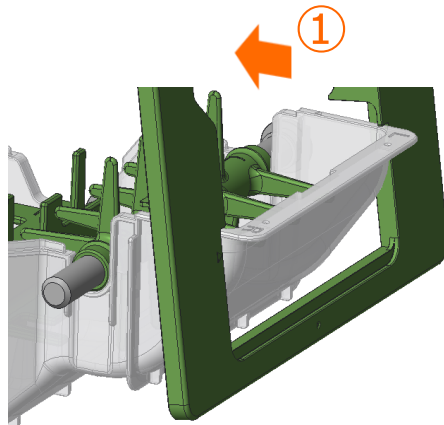
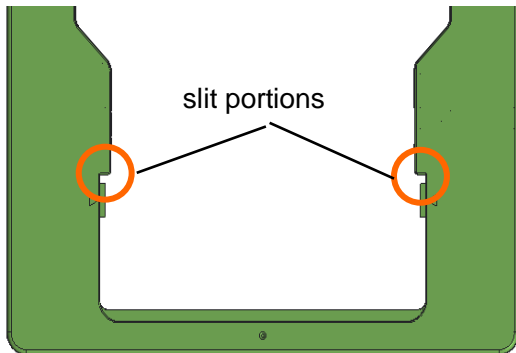
With the “L” indication of **Stirring Shaft A** on the left side and the “R” indication on the right side, insert **Stirring Shaft A** into the U-shaped groove on the front of the **Hopper Base Frame** to mount the shaft.

In the same manner, with the “L” indication of **Stirring Shaft B** on the left side and the “R” indication on the right side, insert **Stirring Shaft B** into the U-shaped groove on the rear of the **Hopper Base Frame** to mount the shaft.



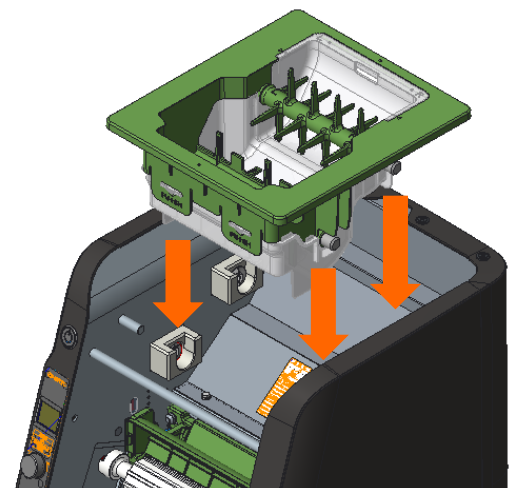
9-2. Attach the **Stirring Stopper** to the **Hopper Base**.

As shown in the figure, insert the slit portions ① at the rear of the **Stirring Stopper** upper face into the rear part of the **Hopper Base Frame** from its rear face. Once you have inserted the slit portions up to step part ②, push the slit portions toward the two hooks ③ on the front until they close with a clicking sound to mount the stopper.



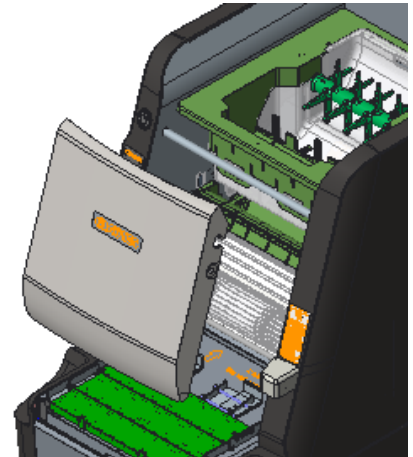
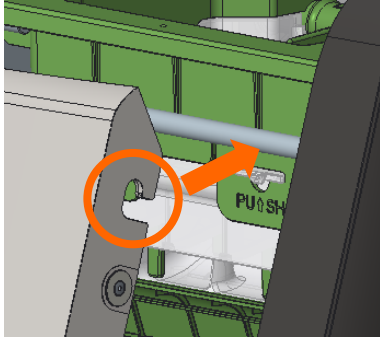
10. Install the **Hopper Base**.

Insert the **Hopper Base** from the top of the main unit, and then insert the shaft portions of **Stirring Shafts A and B** into the bearings of the four **Stirring Joints A and B** on the right and left of the main unit to mount the **Hopper Base**.



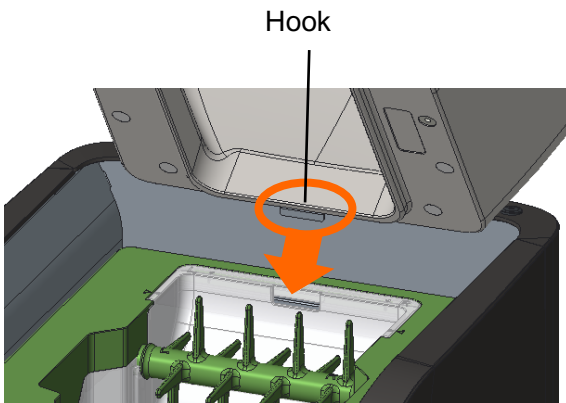
11. Attach the **Front Cover**.

Insert the left and right hooks of the **Front Cover** into the **Front Shaft** of the main unit and pull down to attach.

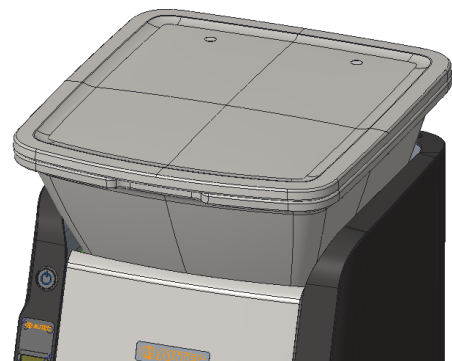
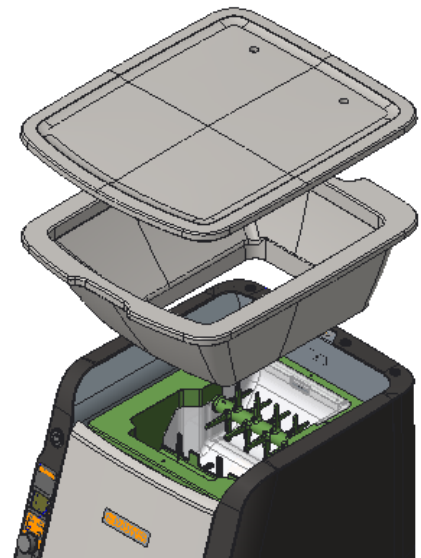


12. Install the **Hopper** and the **Hopper Lid**.

Install the **Hopper** by inserting the hook at the lower rear of the **Hopper** into the slit hole at the rear of the **Hopper Base**.



Install the **Hopper Lid** according to the shape of the opening atop the **Hopper**.



Display Screen Description

■ Main Display

Display	Name	Contents
	Initial Screen	This screen appears when the Power Switch is turned on. It displays the machine model name and the program version.
	Initial Operation in Progress Screen	This screen indicates that the machine is performing initialization after the Start Switch has been pressed. When initialization completes, the screen automatically changes to the Molding Pattern screen.
	Counter Screen	This screen displays the molding pattern of the operation in progress and the number of molded pieces. This screen automatically appears about 50 seconds after the Molding Pattern screen is displayed. Holding down the Jog Dial resets the counter to zero.

■ Molding pattern display

- During initialization, the machine automatically checks the **Wrapping Unit**. After initialization is complete, the **Wrapping Unit** and various setting items are displayed on the screen.

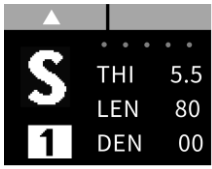
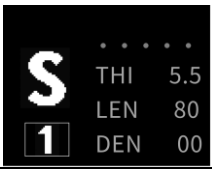
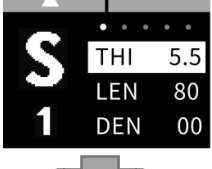

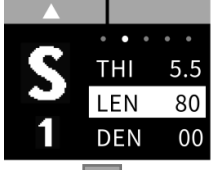
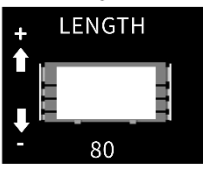
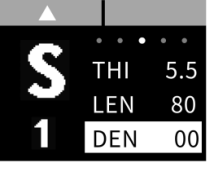
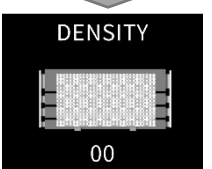
Setting item display screen	<input type="checkbox"/> Contents in frame	Name	Contents
<p>Inside the frame, information is displayed according to the Wrapping Unit.</p>		Small	Select to mold a rise mat for Small Rolling
		SM	Select to mold a rise mat for SM Rolling
		SMA	Select to mold a rise mat for SMA Rolling
		Medium	Select to mold a rise mat for Medium Rolling
		MA	Select to mold a rise mat for MA Rolling
		Large	Select to mold a rise mat for Large Rolling
		LL	Select to mold a rise mat for LL Rolling

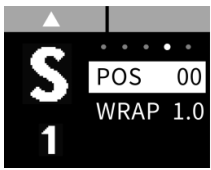
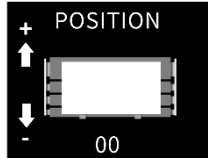


■ Setting Item Display

Select the item that you want to change by turning the **Jog Dial** to the right or left.




Pressing the **Jog Dial** while the desired item is selected transitions the screen to the Change Screen.

After changing the desired items, pressing the **Jog Dial** or Start Switch reflects the change.





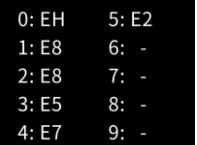

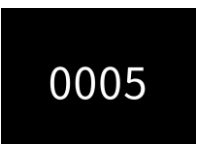

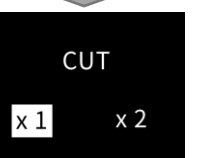
Display	Name	Contents
	Program Item	For each Wrapping Unit , it is possible to save up to three programs (1, 2, and 3).
	Program Setting Screen	Turning the Jog Dial to either the right or left changes the program value. The program value that is selected is enclosed by a rectangle.
	THICKNESS Item	Select to set the molding thickness of the rice mat. Once decided, the setting screen will be displayed.
	THICKNESS Setting Screen	By turning the Jog Dial to the right or left, the setting value in the lower middle of the screen can be changed to the desired thickness. Press the Jog Dial to confirm and return to the item screen.
	LENGTH Item	Select to set the molding length of the rice mat in the depth direction. Once decided, the setting screen will be displayed.
	LENGTH Setting Screen	By turning the Jog Dial to the right or left, the setting value in the lower middle of the screen can be changed to the desired length. Press the Jog Dial to confirm and return to the item screen.
	DENSITY Item	Select to set the molding compression of the rice mat. Once decided, the setting screen will be displayed.
	DENSITY Setting Screen	By turning the Jog Dial to the right or left, the setting value in the lower middle of the screen can be changed to the desired compression. Press the Jog Dial to confirm and return to the item screen.


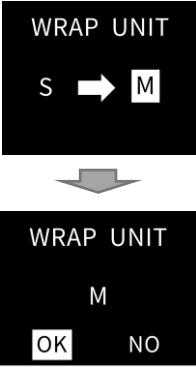
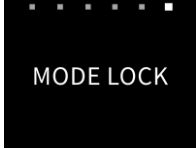
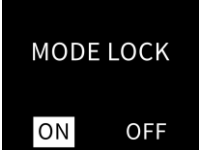
	POSITION Item	Select to set the position of the rice mat. Once decided, the setting screen will be displayed.
	POSITION Setting Screen	By turning the Jog Dial to the right or left, the setting value in the lower middle of the screen can be changed to the desired position. Press the Jog Dial to confirm and return to the item screen.
	wrapping retention time Item	Select this item when setting the wrapping retention time. Once decided, the setting screen will be displayed.
	wrapping retention time Setting Screen	Turning the Jog Dial to either the right or left changes the setting value in the lower center of the screen. Thus, you can change the value to the desired wrapping time. Press the Jog Dial to confirm and return to the item screen.

■ Operation/setting item display

Display	Name	Contents
	Setting Item Display Screen	Holding down the Jog Dial selects “Operation” or “Setting.”
	Operation Selection Screen	On the Setting Item Display Screen, holding down the Jog Dial displays the Operation Selection Screen. Press the Jog Dial to confirm and return to the item screen.
	Setting Selection Screen	On the Operation Selection Screen, turning the Jog Dial to either the right or left displays the Setting Selection Screen. Press the Jog Dial to confirm and return to the item screen. To return from the Setting Selection Screen, hold down the Jog Dial .

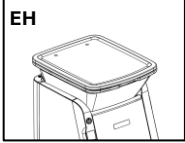

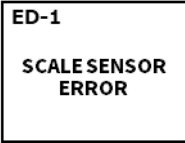
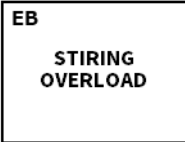
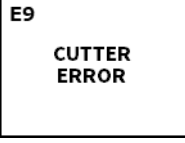
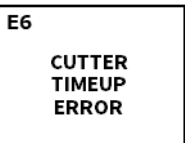
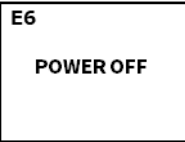
■ **Function Setting Item Display**

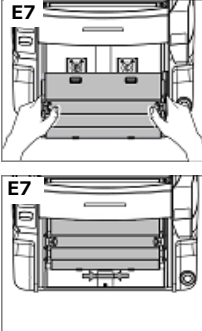
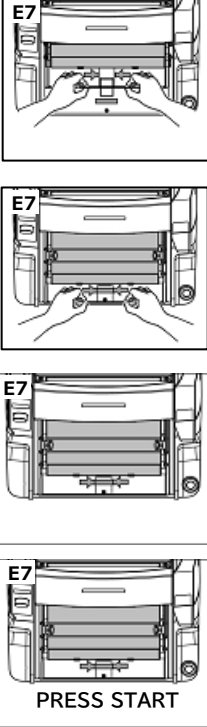
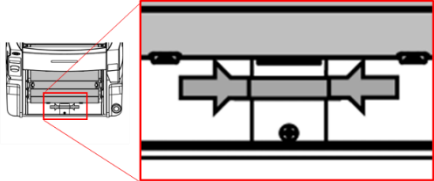

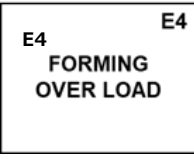
Display	Name	Contents
  	MEINTENANCE Item	Select to change or adjust the program settings. Once decided, the setting screen will be displayed.
	AYTEC ONLY Setting Screen	This screen becomes operable once a special operation is executed. This screen can be operated only by the manufacturer or agent.
 	ERROR LOG Item	Displays the error history of the past 10 times. Once decided, the setting screen will be displayed.
	ERROR LOG Setting Screen	The values will be overwritten with the latest information in order starting from No. 0 in the upper left.
 	TORQUE MONITOR Item	This screen displays the maximum operating torque of the stirring motor. The load of rice in use can be checked. Once decided, the setting screen will be displayed.
	TORQUE MONITOR Confirmation Screen	Display 1 to 15. When the value is 13 or higher, operation will be stopped due to an EB Stirring Error. The value can be reset by holding down the Jog Dial.
 	CUTTER OPERATION Item	The cutter action can be changed.
	CUTTER OPWRATION Selection Screen	By default, "x1" is selected. Selecting "x2" causes the cutter to perform a double-cutting operation. * When performing a double-cutting operation, molding performance is degraded.


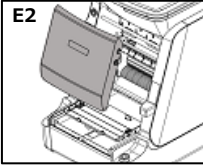
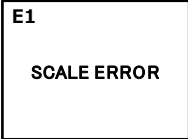
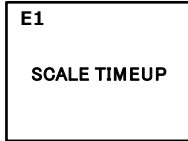

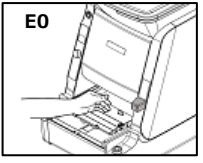
	WRAPPING UNIT SWITCHING Item	This screen enables you to manually change the Wrapping Unit. Once a Wrapping Unit has been determined, the Wrapping Unit Change Screen is displayed. Should the automatic reading function of the Wrapping Unit perform an erroneous detection, use this function.
	WRAPPING UNIT SWITCHING Screen	The screen on the left appears if the M (Medium) Wrapping Unit has been installed and the S (Small) Wrapping Unit has been erroneously detected. Turn the Jog Dial to the right or left to select the correct Wrapping Unit. Once the Wrapping Unit selection has been determined, an OK/NO selection screen appears. To proceed with the change, select “OK.” To redo the change, select “NO.”
	MODE LOCK Item	Select to prevent changing the molding pattern setting items. Once decided, the setting screen will be displayed.
	MODE LOCK Setting Screen	By turning the Jog Dial to the right or left, it is possible to select “ON” or “OFF” for the setting value lock function. When the Jog Dial is pressed, the selection will be set, a key mark will be displayed in the lower left of the screen, and it will become impossible to change the settings for the molding pattern items.

■ Error Display

- The machine has a self-checking function. When any trouble occurs, the machine stops automatically, and error numbers are shown on the display.
- When trouble occurs, a buzzer sounds continuously, and the error number and the error condition image (no image may be shown depending on the error content) in accordance with the trouble content described in the table below is displayed in the Display of the Control Panel.
- When several errors occur simultaneously, each error number is shown alternately every second.
- You cannot operate the machine until all errors are resolved.
- If the following measures cannot solve your problems, contact the distributor where you purchased this product.

Display	Name	Contents	Troubleshooting
 	EH Hopper Lid Error	The Hopper and Hopper Lid is not attached.	Reinstall the Hopper Lid correctly. If the sensor part or the reflecting part is dirty, clean it.
	ED-1 Scale Sensor Error	The Forming Roller position sensor did not perform detection normally, and operation was stopped.	Contact your retail store where the machine was purchased.
	EB Stirring Error	An overload was applied to the Stirring Shaft , and operation was stopped.	Power OFF Remove the rice from the Hopper , loosen the rice, and then put it back in the Hopper .
	E9 Cutter Error	The Cutter Lifter stopped outside the origin.	Press the Start Switch .
 	E6 Cutter Time Up Error	The Cutter Lifter cannot detect the Origin even after operating for some time.	Power OFF Contact your retail store where the machine was purchased.

	<p>E7 Slide Error</p>	<p>The Wrapping Unit was dismantled while the machine was stopped.</p>	<p>Reinstall the Wrapping Unit correctly. * This screen also appears during Wrapping Unit replacement.</p>
		<p>The Wrapping Unit stopped outside the origin.</p>	<p>Confirm that the Slide Tray and Wrapping Unit are correctly mounted on the main unit, and then manually move the Wrapping Unit to its origin position.</p> <p>Adjust the origin position in accordance with the “⇒ ⇐” guides.</p> 
	<p>E5 Wrapping Error</p>	<p>An abnormality occurred during a wrapping operation and the machine was stopped.</p>	<p>Press the Start Switch. If the Wrapping Lifter is dirty, clean it.</p>
	<p>E4 Forming Error</p>	<p>An overload was applied to the Forming Roller, and operation was stopped.</p>	<p>Remove the rice from the Forming Roller.</p>

 	<p>E2 Front Cover Error</p>	<p>The Front Cover is not installed correctly.</p>	<p>Reinstall the Front Cover correctly.</p>
 	<p>E1 Scale Error</p>	<p>The Rice Thickness Adjustment positioning action or the Sensor did not operate normally, and operation was stopped.</p>	<p>The Rice Thickness Adjustment origin setting action did not finish normally. Correctly reinstall the forming part components, and then turn on the power again. Power OFF Contact your retail store where the machine was purchased.</p>
 	<p>E0 Safety Sensor Error</p>	<p>The Safety Sensor was activated and stopped.</p>	<p>Perform the origin return operation by means of the Start Switch. Clean the Safety Sensors on the right and left, and remove the object detected between the sensors.</p>

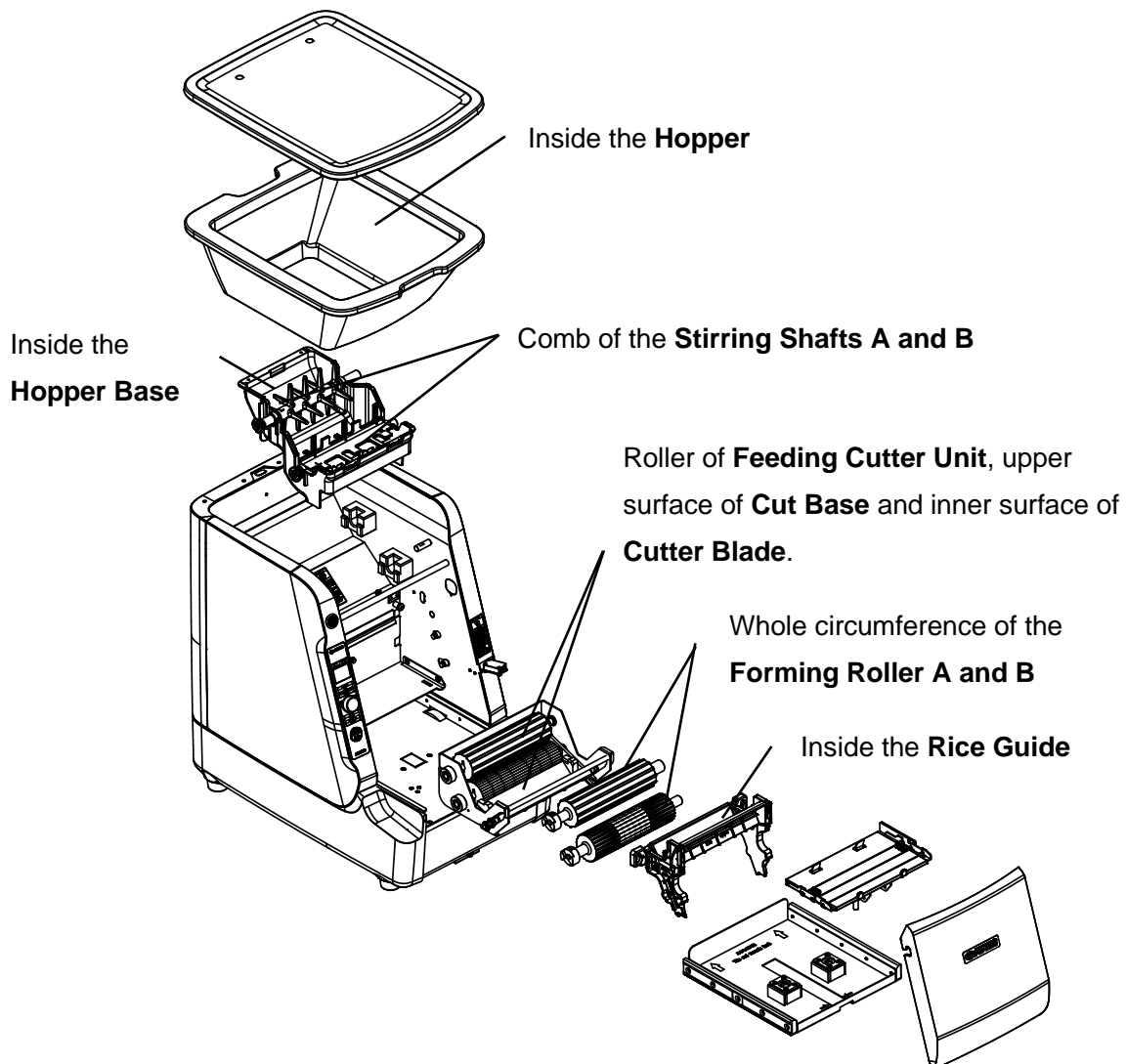
How to Use the Machine

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

Apply vegetable oil for use with food machinery ("AUTEX") evenly to the specified area of the parts shown below.

<Note>

- Application of a large amount of vegetable oil may cause faulty forming, so apply a small amount of vegetable oil evenly.
- Forming without applying the vegetable oil may cause faulty forming or malfunction. However, application of the vegetable oil can be omitted when using sushi rice containing some oil.
- If any sushi rice adheres to the parts during forming, remove the parts and clean them. Then re-apply vegetable oil to the parts.
- 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 parts properly.

Assemble the parts according to “How to Reassemble Parts (Page 22 to 28).”

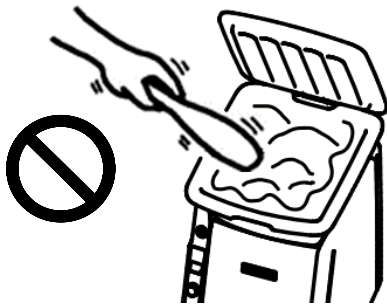
At this point in time, mount the **Wrapping Unit** for the desired molding size.

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

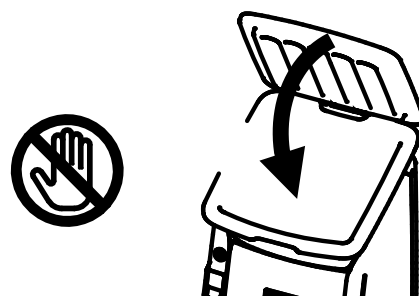
3. Place some sushi rice into the Hopper and agitate it to loosen.

Under certain conditions when sushi rice decreasing, some rice may be left behind in the **Hopper**.

In this case, add more sushi rice, or stop the operation and loosen the sushi rice remaining in the **Hopper**.



<Note> Do not press the rice into the **Hopper**. This may prevent the machine from feeding rice to the **Forming Roller** correctly and cause faulty forming.

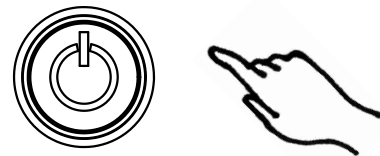


<Note> After placing the sushi rice in the **Hopper**, make sure the **Hopper Lid** is placed on the **Hopper** in order to prevent accidents. If the **Hopper Lid** is not placed correctly, there is a risk of injury from moving parts.

4. Turn the Power Switch ON.

The initial screen is displayed on the display.

If an error number is displayed in the display, see “Error Display (Page 34)” to solve the trouble and then start operation.

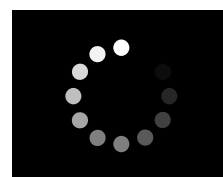
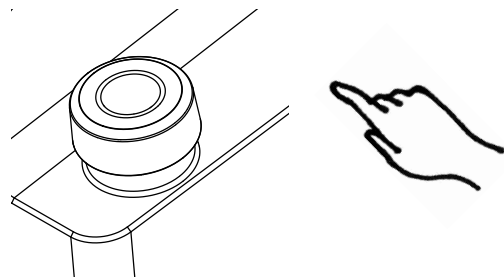


5. Turn the Start Switch ON.

While the Initial Screen is displayed, pressing the Start Switch causes the machine to perform initialization. During initialization, the screen shown on the right appears.

After initialization is complete, the Wrapping Unit is displayed, the Δ mark points to “SUPPLY,” and the machine enters the sheet supply operation-ready state.

<Note> Do not touch the machine during the origin setting action. Failure to follow this instruction may cause the origin setting action to finish improperly, making it impossible to operate the machine.



6. Start trial supplying.

Perform a trial sheet supply operation without placing a sheet of dried laver seaweed, and then adjust the thickness, length, and position of the rice mat.

- ① Press the Sheet/Wrap Switch and confirm that the Δ mark points to "SUPPLY."
- ② Press the Start Switch.

Perform adjustment by repeating steps ① to ② until rice mats are supplied stably.

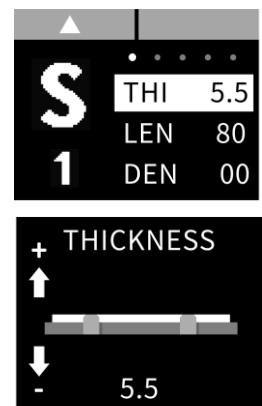


7. How to Set Modes

On the Molding Pattern Screen, pressing the **Jog Dial** displays the Setting Item Display Screen. Turn the **Jog Dial** to the right or left to select the following setting items.

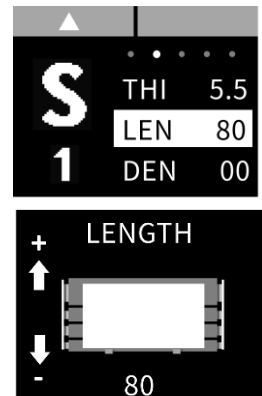
A) How to set the rice mat thickness

- Turn the Jog Dial to place the cursor on THICKNESS and then press the **Jog Dial**.
- Turn the **Jog Dial** to the right or left. You can set the thickness within the range of 5.0 to 13.0 in 0.5 increments.
- Turning the **Jog Dial** in the "+" direction makes the rice mats thickness increases.
- Turning the **Jog Dial** in the "-" direction makes the rice mats thickness decreases.
- The settings are stored for each program for each wrapping unit.



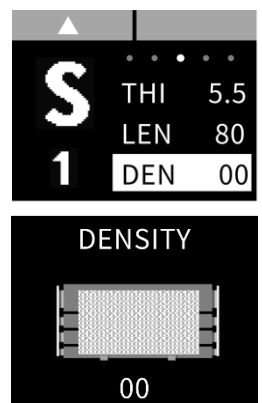
B) How to set the Rice Mat Length

- Turn the Jog Dial to place the cursor on LENGTH and then press the **Jog Dial**.
- By operating the **Jog Dial**, you can set the standard values for the Wrapping Units: "Wrapping Unit S: 80," "Wrapping Unit SM: 100," "Wrapping Unit M: 120," and "Wrapping Unit L/LL: 165."
- Turning the **Jog Dial** in the "+" direction makes the rice mats length increases.
- Turning the **Jog Dial** in the "-" direction makes the rice mats length decreases.
- The settings are stored for each program for each wrapping unit.



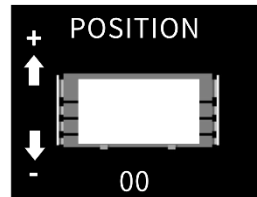
C) How to set the Rice Density

- Turn the Jog Dial to place the cursor on Density and then press the **Jog Dial**.
- Turn the Jog Dial to the right or left. You can set the density within the range of -10 to 10.
- Turning the **Jog Dial** in the "+" direction makes the rice mats density increases.
- Turning the **Jog Dial** in the "-" direction makes the rice mats density decreases.
- The settings are stored for each program for each wrapping unit.



D) How to Set the Rice Mat Position

- Turn the Jog Dial to place the cursor on Position and then press the **Jog Dial**.
- By operating the Jog Dial, you can configure the setting in the range of “-15 to 15” (“-10 to 10” for Wrapping Unit LL).
- The settings are stored for each program for each wrapping unit.



E) Wrapping retention time

- Turn the Jog Dial to place the cursor on Wrapping and then press the **Jog Dial**.
- Turning the Jog Dial in the "+" direction lengthens the wrapped condition retention time in 0.5-second increments.
- Turning the Jog Dial in the "-" direction lengthens the wrapped condition retention time in 0.5-second shortened.
- Between 0 seconds and 0.5 seconds only, it is possible to set “0.2 seconds.”
- The setting range is 0 to 5.0 seconds.
- The settings are stored for each program for each wrapping unit.



<Note>

- Even when the set values are the same for a mode, the actual volume and position differs depending how the rice is cooked, the rice temperature, etc. Therefore, it is recommended that you adjust the settings to your needs.
- From the next time, the memorized previous set values are automatically called up only by attaching a Wrapping Unit to the Main Unit.
- The figure is an image of the changes.

8. Start to form norimaki.

A) Place a sheet of dried laver seaweed on the **Wrapping Unit**.

<Note> Fit the side of the sheet of dried laver seaweed to the front tab of the **Wrapping Unit**.

B) After confirming that the Δ mark points to “SUPPLY,” press the **Start Switch**.

C) Place ingredients on the formed rice mat.

D) After confirming that the Δ mark points to “WRAP,” press the **Start Switch**.

E) Remove the finished norimaki.

Repeat the procedure of A) to E) to form more norimaki.



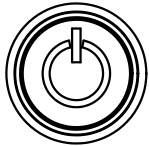
9. When no more Sushi rice in Hopper add Sushi rice to the Hopper.

When the **Hopper** is emptied of Sushi rice, the buzzer sounds.

- To continue operation, add Sushi rice to the **Hopper**.
- To stop operation, proceed as follows: Hold down the **Start Switch** for several seconds to restart the supply and take out the rice left in the **Forming Roller**.

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

10. Press the Power Switch to stop during operation.




The machine stops by turning off the **Power Switch**.

《Release method》

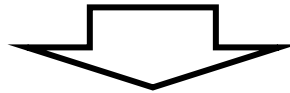
Eliminate the cause of the problem, confirm safety, and then press the Power switch to perform a recovery operation.

Troubleshooting Checklist

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

Problems	Check Items	Troubleshooting	Reference Page
The machine does not operate. (The power does not go on.)	Is the Power Switch turned ON?	Turn on the Power Switch and make sure that the Lamp is on.	P 3 8
	Is the Power Cord plugged in?	Plug in the Power Cord .	P 2
	Has the Fuse blown out?	Solve the problem and then replace the Fuse .	P 4 4
	Is the Circuit Breaker on?	Solve the problem and turn on the Circuit Breaker .	P 4 4
The Rice Mat does not come out. (Norimaki are hard to make.)	Is there any sushi rice in the Hopper ?	<ul style="list-style-type: none"> ● Add rice if there is not much left. ● Stir and add an appropriate amount of rice. ● If the rice clumps and creates a jam, turn off the Power Switch and remove the rice. 	P 3 8
	Has vegetable oil been applied to the specified forming parts?	Apply the vegetable oil to the specified forming parts.	P 3 7
	Are the Modes set?	Set the Modes to form a desired rice mat.	P 3 9
	Are the Rice Guide installed?	Set the Rice Guide properly.	P 2 5
Rice is not fed.	Are the Stirring Shafts installed?	Set the Stirring Shafts properly.	P 2 6
	Are the Rice Sensors clean?	Clean the Rice Sensor .	P 5
	Are the Rice Guide installed?	Set the Rice Guide properly.	P 2 5
	Is there any rice adhered to the Stirring Shafts ?	Remove any rice having adhered and apply vegetable oil suitable for cooking.	P 3 7
	Is a large amount of rice adhered to the Rollers?	Clean the Rollers and apply an appropriate amount of vegetable oil to the Forming Rollers A and B .	P 3 7

Problems	Check Items	Troubleshooting	Reference Page
The Forming Rollers cannot be attached.	Is the Feeding Cutter Unit attached properly?	Assemble the parts properly.	P 2 3
The Slide Tray cannot be attached or operated.	Is the direction of the Slide Tray reversed?	Set the Slide Tray properly to make sure that its anteroposterior position is correct.	P 2 2
	Has any rice adhered to the Slide Gear part of both sides of the Slide Tray ?	Remove any rice having adhered and set the Slide Tray properly.	P 2 2
	Has any rice adhered to the Guide Rail of the main unit?	Remove the adhered rice and set the Slide Tray properly.	P 2 2
	Has any rice adhered to the Drive Gear of the main unit?	Remove the adhered rice and set the Slide Tray properly.	P 2 2
An error message is displayed.	Check the corresponding Error Display on the Error Display page.	Address the error by taking the measures for the corresponding Error Display .	P 3 4
No error is displayed, but sheet supply/wrapping operation is not performed.	Is there any sushi rice in the Hopper ?	Add an appropriate amount of sushi rice to the Hopper while breaking it up with your hands.	P 3 8
	Are the Safety Sensor clean?	Clean the Safety Sensor .	P 5
The Front Cover cannot be attached.	Is the Feeding Cutter Unit attached properly?	Assemble the parts properly.	P 2 3



Is still something wrong?

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

Recommended Inspection

Inspect the Machine Regularly!

Check the following items

- The **Power Cord** has cracks or is corroded.
- The **Power Cord and Plug** becomes hot.
- Operation is extremely slow.
- Burning smell emits from the main unit.
- Abnormal sound is heard from the main unit.
- Switches and Knobs are loose.
- Sometimes the machine does not operate.
- The **Circuit Breaker** is activated often.



Request

Turn off the Power Switch and unplug to prevent any accident or failure.
Contact the retail store or the distributor where the machine was purchased.

Fuse and Circuit Breaker

How to Replace a Fuse

1. The **Fuse** is located in the **Fuse Holder** of the **Power Panel** on the back 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 of the **Fuse Holder** counterclockwise and pull it out.
4. After replacing the **Fuse**, insert the knob into the **Fuse Holder** firmly and turn it clockwise.

<<Precautions for use>>

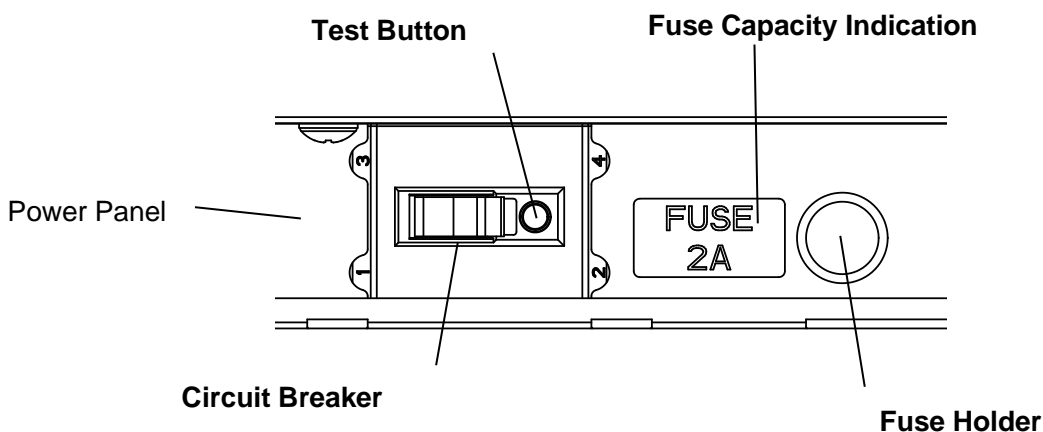
- If the **Fuse** is blown, eliminate the cause and then replace it with the **Fuse** specified (Fuse capacity 2A).
- If the **Fuse** blows soon after turning the Power ON, there is an abnormality inside the machine, such as a short circuit. Contact your retail store or the distributor where the machine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

How to Handle a Circuit Breaker

- The **Circuit Breaker** is located in the **Power Panel** on the back of the main unit.
- Before handling the **Circuit Breaker**, turn the **Power Switch** off.

<<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 **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.



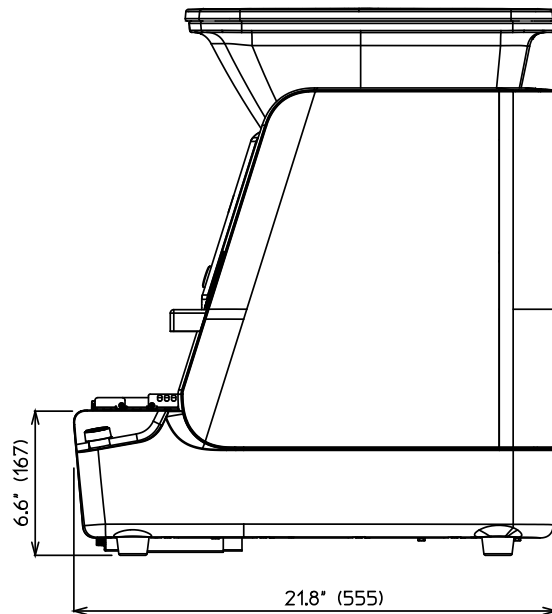
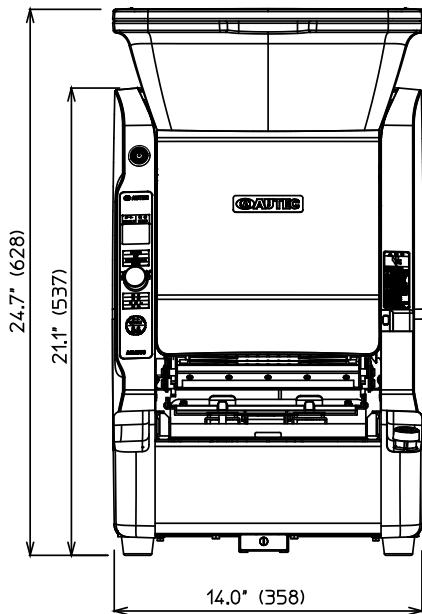
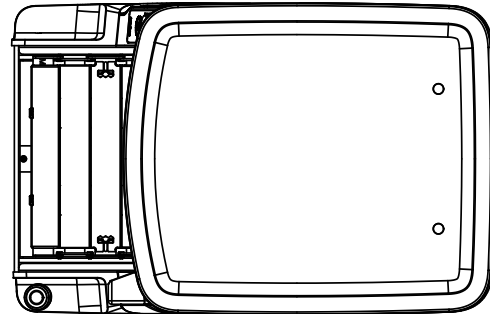
Warranty & Repairs

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	Norimaki Maker for Commercial Use		
Machine Name	MAKI MAKER		
Model Name	ASM890A		
Power Source	AC110V - 120V, 50/60 Hz		
Power Consumption	135W		
External Dimensions	W 14.0 in. x D 21.8 in. x H 24.7 in. (W 358 mm x D 555 mm x H 628 mm) * Excluding the Power Cord and salient of the Screws.		
Weight	94.8 lbs. (43 kg.)		
Norimaki Forming Size			
	Finished Norimaki Dimensions	Applicable Dried Laver Seaweed Size	Amount of Finished Norimaki (Rough)
Small (S)	<input type="checkbox"/> 0.9 x 7.4 in. (25mm x 185mm)	4.1 x 7.4 in. (103mm x 185mm)	2.4 to 3.1 oz. (70 to 90 g)
Small Medium (SM)	<input type="checkbox"/> 1.1 x 7.4 in. (30mm x 185mm)	5.6 to 6.2 x 7.4 in. (140 to 155mm x)185mm	3.1 to 4.2 oz. (90 to 120 g)
Medium (M)	<input type="checkbox"/> 1.3 x 7.4 in. (35mm x 185mm)	6 to 6.6 x 7.4 in. (150 to 165mm x 185mm)	4.2 to 5.2 oz. (120 to 150 g)
Large (L)	<input type="checkbox"/> 1.7 x 7.4 in. (45mm x 185mm)	8 to 8.4 x 7.4 in. (200 to 210mm x 185mm)	7.0 to 9.8 oz. (200 to 280 g)
Extra Large (LL)	<input type="checkbox"/> 1.9 x 7.4 in. (50mm x 185mm)	8 to 8.4 x 7.4 in. (200 to 210mm x 185mm)	7.0 to 11 oz. (200 to 320 g)
Wide Medium (M)	<input type="checkbox"/> 1.3 x 8.2 in. (35mm x 205mm)	6 to 6.6 x 8.2 in. (150 to 165mm x 205mm)	4.5 to 5.6 oz. (130 to 160 g)
Wide Large (L)	<input type="checkbox"/> 1.7 x 8.2 in. (45mm x 205mm)	7.4 x 8.2 in. (185mm x 205mm)	7.7 to 10.5 oz. (220 to 300 g)
Forming Capacity (Supply/Wrapping)			
Small (S)	1 cycle operation time: Approx. 6.0 seconds		
Medium (M)	1 cycle operation time: Approx. 7.0 seconds		
Large (L)	1 cycle operation time: Approx. 7.5 seconds		
Hopper Capacity (Rice Amount)	Standard: Approx. 14.5 lbs. (6.6kg) Option: Approx. 22.0 kg (10.0 kg)		
Wrapping Unit Identification Method	Sensor automatic identification function		
Fuse Capacity	2 amperes (A)		
Power Cord	Grounding type Plug (9.8 ft. (3m) Cord)		

External Diagrams



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

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