

Rice Mat Maker for Commercial Use

Maki Maker ASM895A

Operation Manual

Thank you for purchasing our MAKI MAKER ASM895A.

- 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.

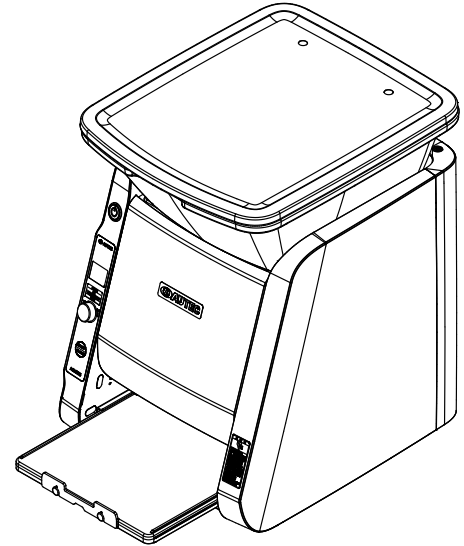




Table of Contents	Page
Safety Precautions (Read this instruction before using.)	1
Names of Each Component and Consumable Parts List	6
Names of Each Consumable Parts	8
Part Names of the Main Unit	1 0
Part Names of the Control Panel	1 3
Part Names of the Main Unit Backside	1 4
Installation and Settings Before Use	1 5
How to Disassemble and Care for Parts	1 6
How to Reassemble Parts	2 2
Display Screen Description	2 8
How to Use the Machine	3 4
Troubleshooting Checklist	3 9
Recommended Inspection	4 0
Fuse and Circuit Breaker	4 1
Warranty & Repairs	4 2
Product Specifications	4 3
External Diagrams	4 4

Accessory List	
1. Hopper Lid	1
2. Hopper	1
3. Operation Manual (This Book)	1
4. Assembly Guide	1
5. Warranty Card	1
6. Cover (Optional parts)	1
7. Spare Fuse (2A)	1
















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.

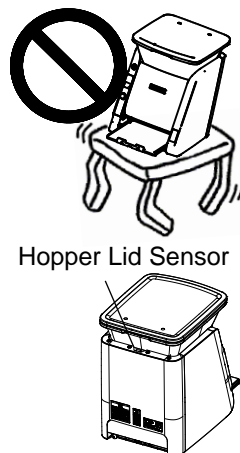
- Cautions that must be observed are identified by the following symbols:

<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>	  

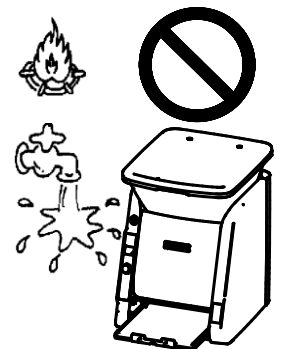
WARNING

■ Installation

This machine weighs about 66.0 lbs. (30 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 32°F and 104°F (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.

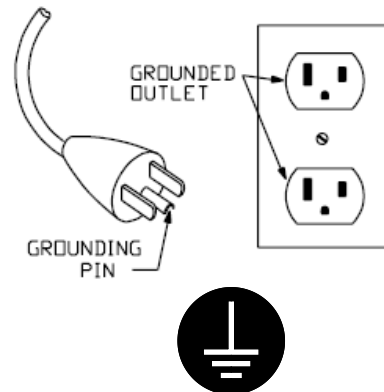


WARNING

■ **Power Cord and Plug**

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

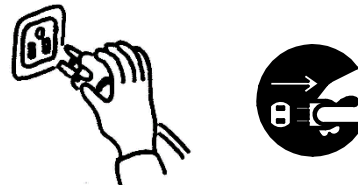
There is a risk of electric shock due to damage or a short circuit of the machine. Please ask the delivery agent from whom you purchased the machine to ensure it is grounded. It is prohibited to attach the grounding wire to a gas pipe, water pipe, telephone or lightning rod. When changing the machine's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



Do not use the machine at any voltage other than AC110 - 120V.

- 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**.

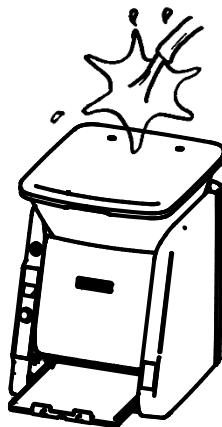
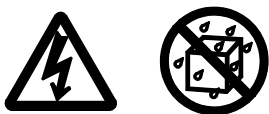


Please turn it OFF and unplug the Power Cord when not in use.

■ **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

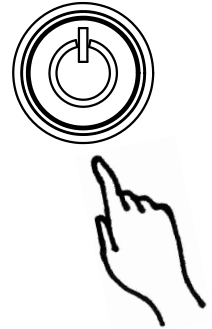
Be sure to read the operation manual!

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



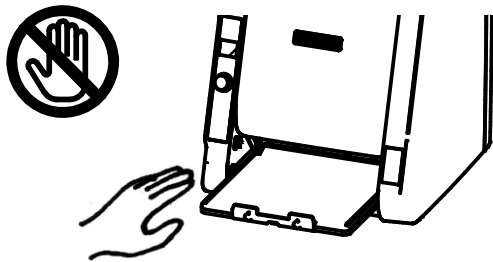
Check safety before operation!

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.

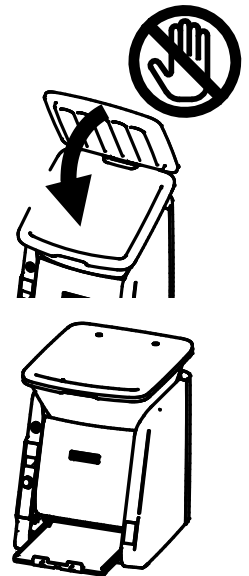


Cover the Hopper with the Hopper Lid.

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.

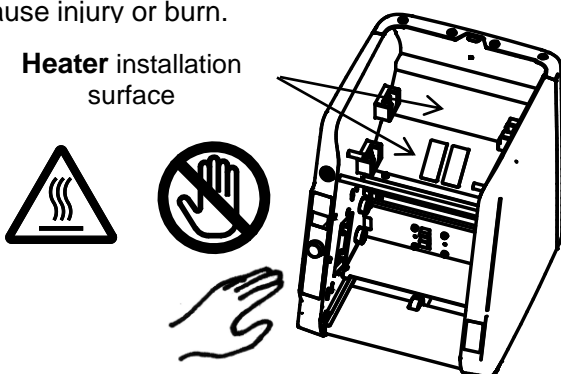
If you fail to close the lid, the safety device activates to disable operation.



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 (maximum 158°F (70°C)).

* 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).





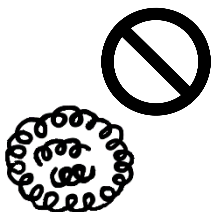
CAUTION

■ 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.

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

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 34).
- If vegetable oil is applied improperly, the forming function may not work properly.

Use cleansers properly.

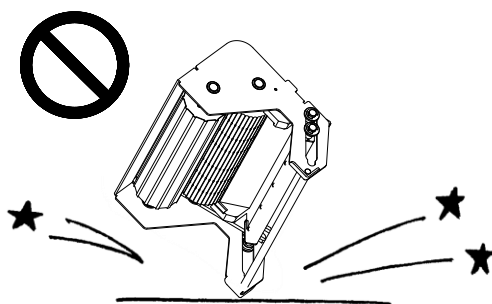
Be sure to follow the precautions and instructions when using Chlorine based cleanser. As wrong use may cause the deformation and deterioration of the parts, make sure not to exceed the manufacturer's specification on immersion time and concentration in well ventilated area. Rinse well after using Chlorine 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.



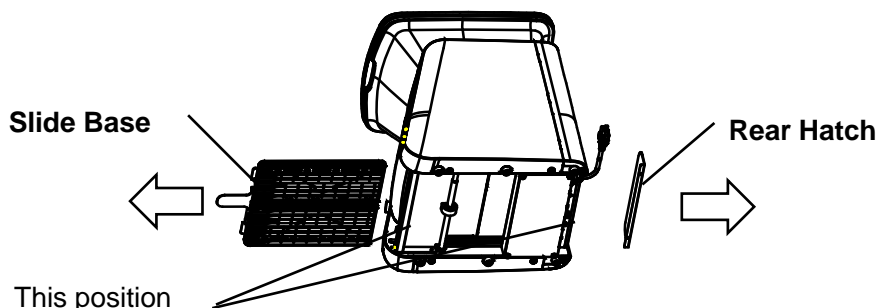


CAUTION

■ Use and handling

Precautions when installing!

When carrying, remove the Slide Base and Rear Hatch, and carry the front and back frames.

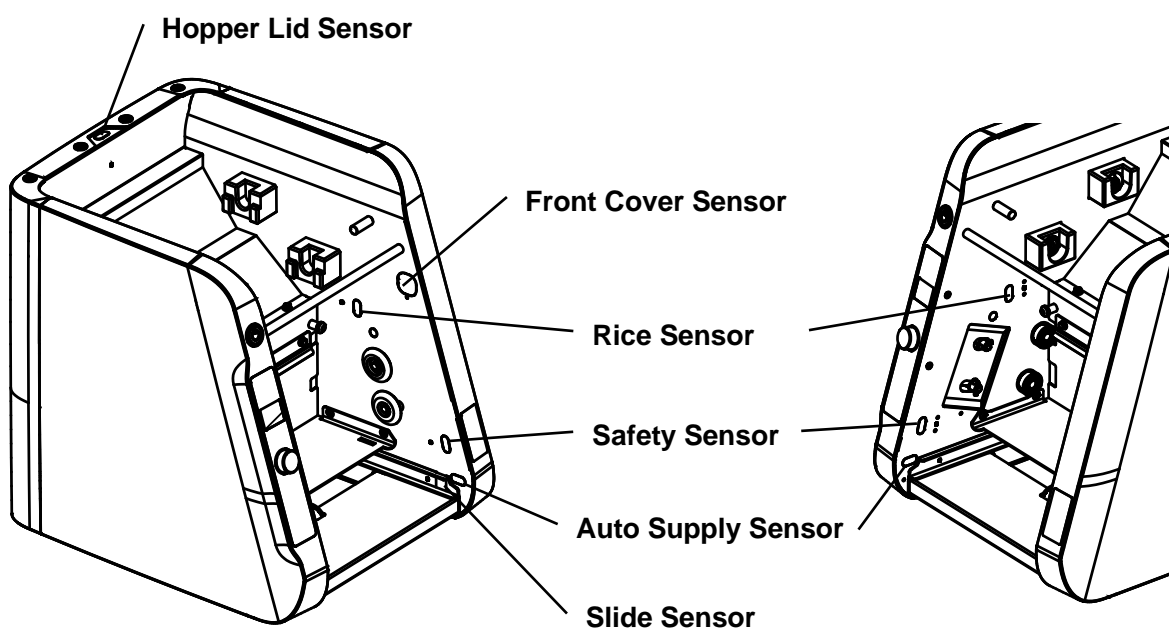


Keep the sensors clean.

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

Dirty sensors cause malfunction and faulty forming.

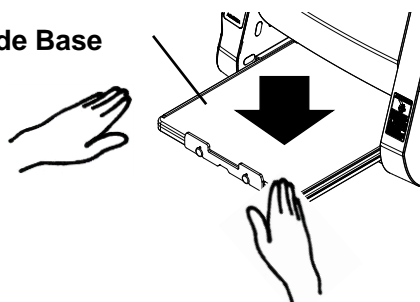
If a sensor is dirty, clean it with a soft cloth as the face of its lens is vulnerable.



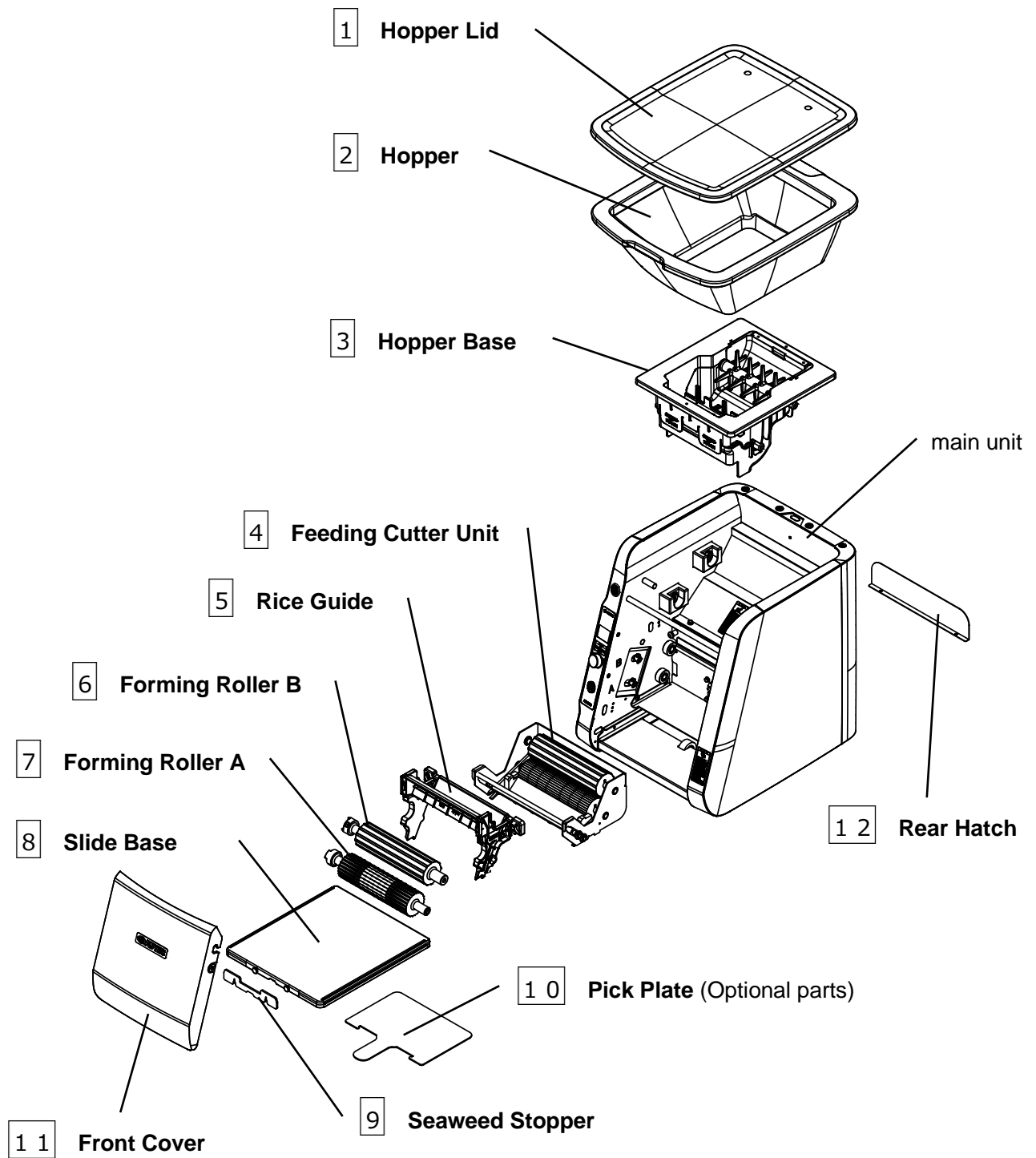
Do not use a Slide Base as a working table.



Slide Base



Names of Each Component and Consumable Parts List

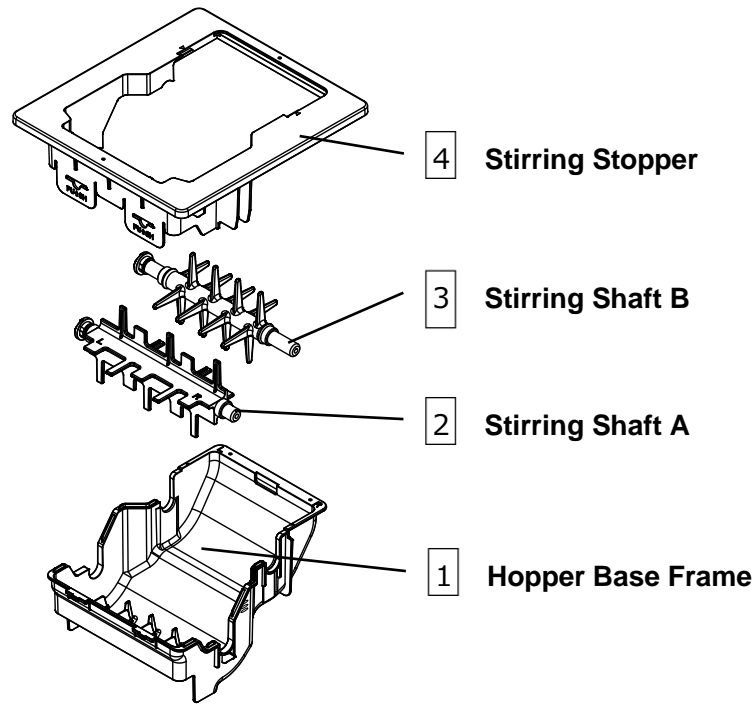


Consumable Parts List

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.
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. There are two types: 185 for vertical rolls and 205 for horizontal rolls.
5	Rice Guide	Guides the rice transported from the Hopper Base as well as both sides of the rollers. There are two types: 185 for vertical rolls and 205 for horizontal rolls.
6	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 . There are two types: 185 for vertical rolls and 205 for horizontal rolls.
7	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 . There are two types: 185 for vertical rolls and 205 for horizontal rolls.
8	Slide Base	It moves back and forth to place the formed rice mat in the fixed position.
9	Seaweed Stopper	This is installed before the Slide Base in order to hold down seaweed so that the seaweed does not move toward you.
1 0	Pick Plate (Optional parts)	This plate is placed on the Slide Base so that a rice mat can be placed on it and taken out. A rice mat can easily be carried on it with one hand using the Pick Plate .
1 1	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 2	Rear Hatch	It is a cover of the opening on the back of the main unit.

Names of Each Consumable Parts

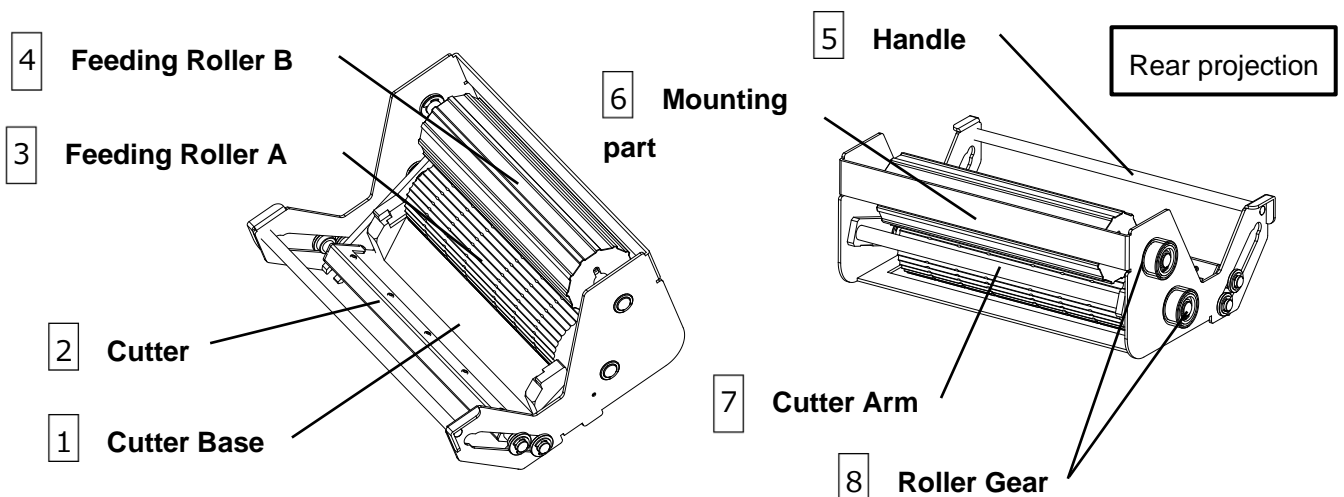
■ Hopper Base



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

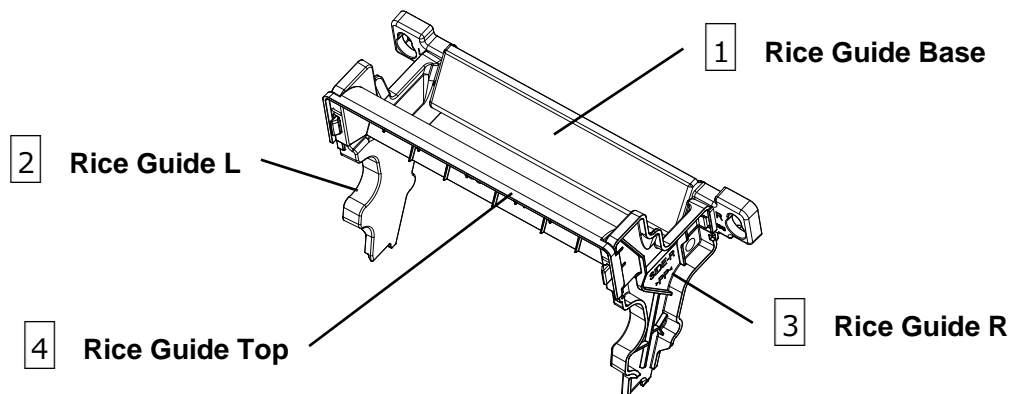
* The figure shows 185 for vertical rolls type.



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

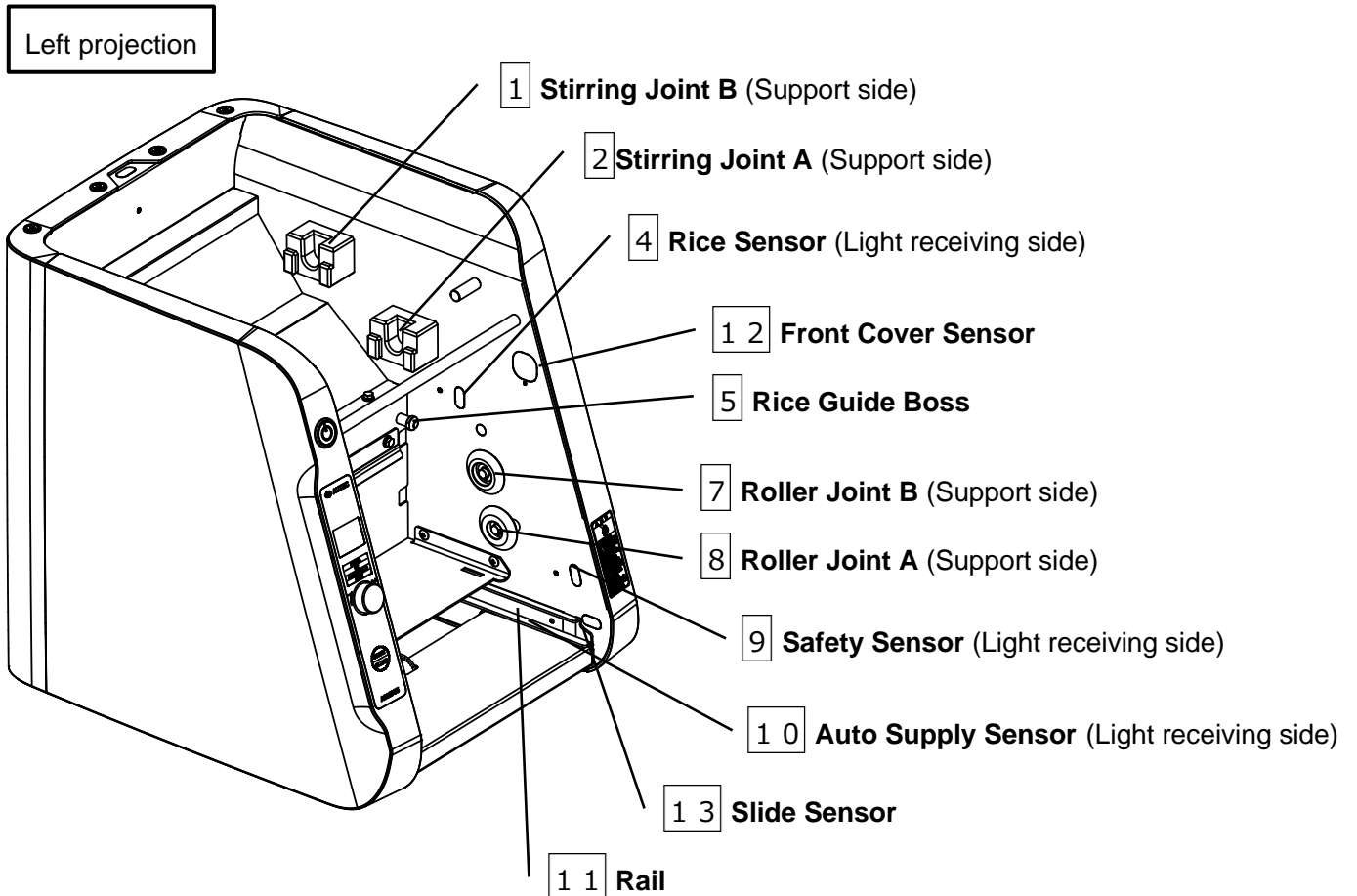
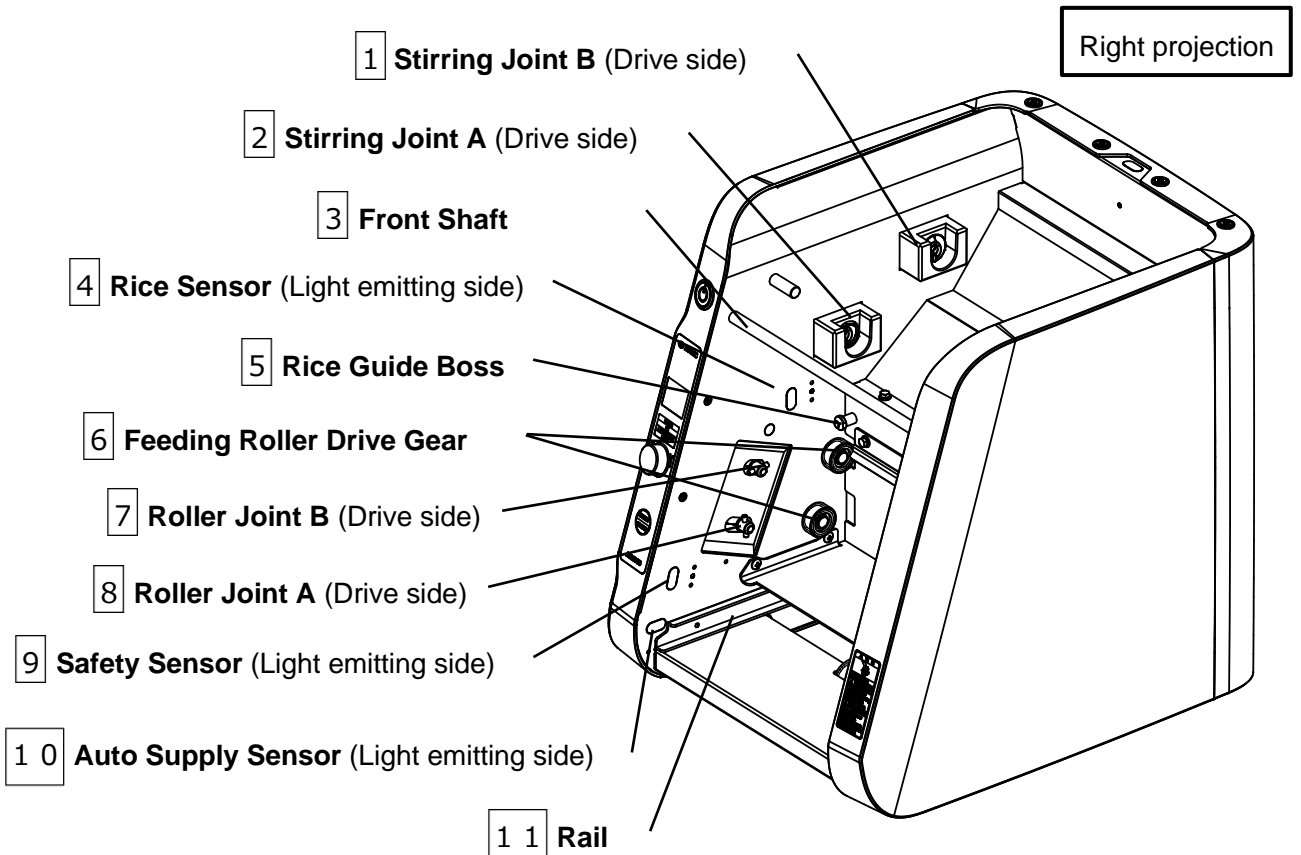
* The figure shows 185 for vertical rolls type.

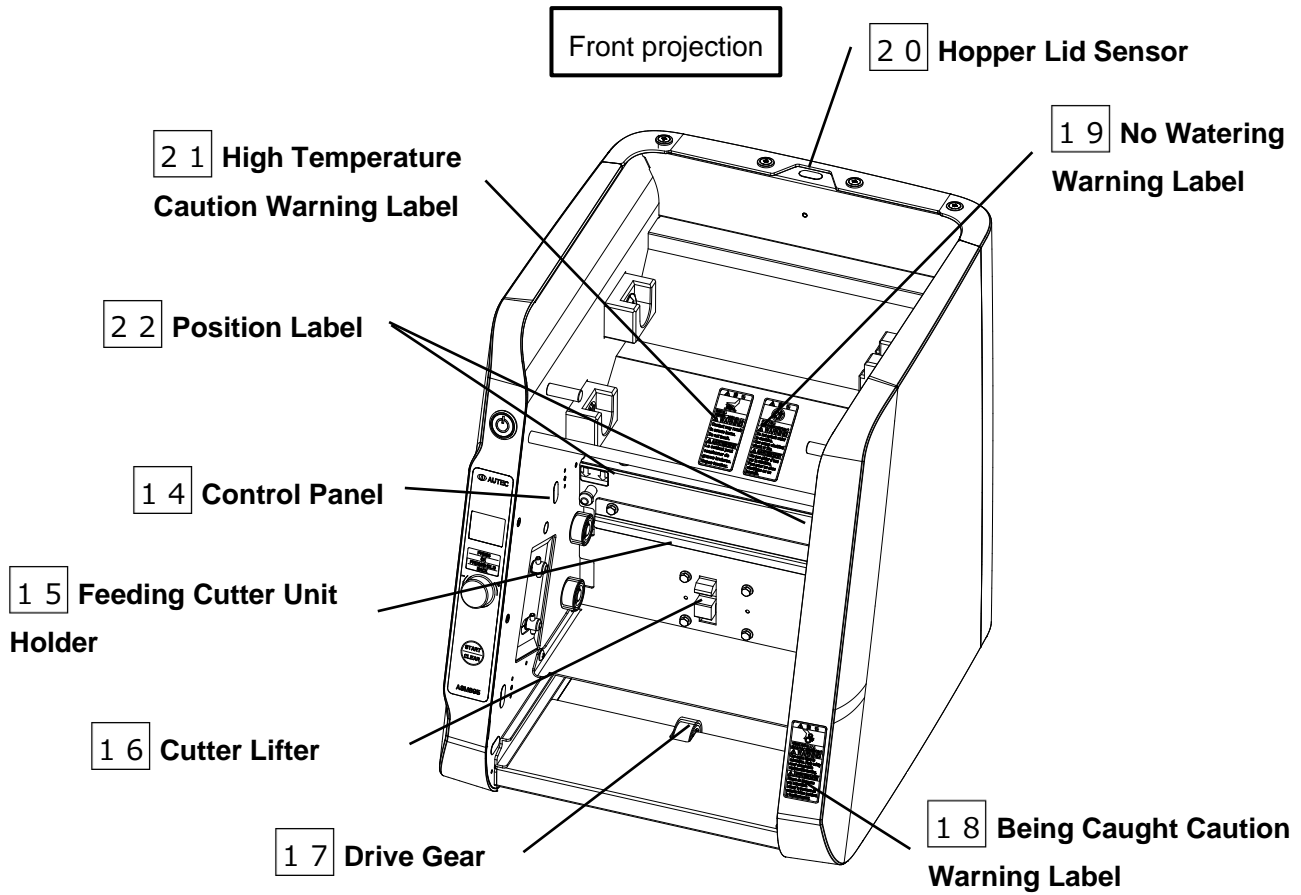


No.	Name	Application
1	Rice Guide Base	Guides the rear surface of the rice transported from the Hopper Base . The mounting holes on the right and left of the base are to be inserted into the Rice Guide Mounting Bosses of the main unit.
2	Rice Guide L	Guides both sides of the rice transported from the 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 23).

Part Names of the Main Unit

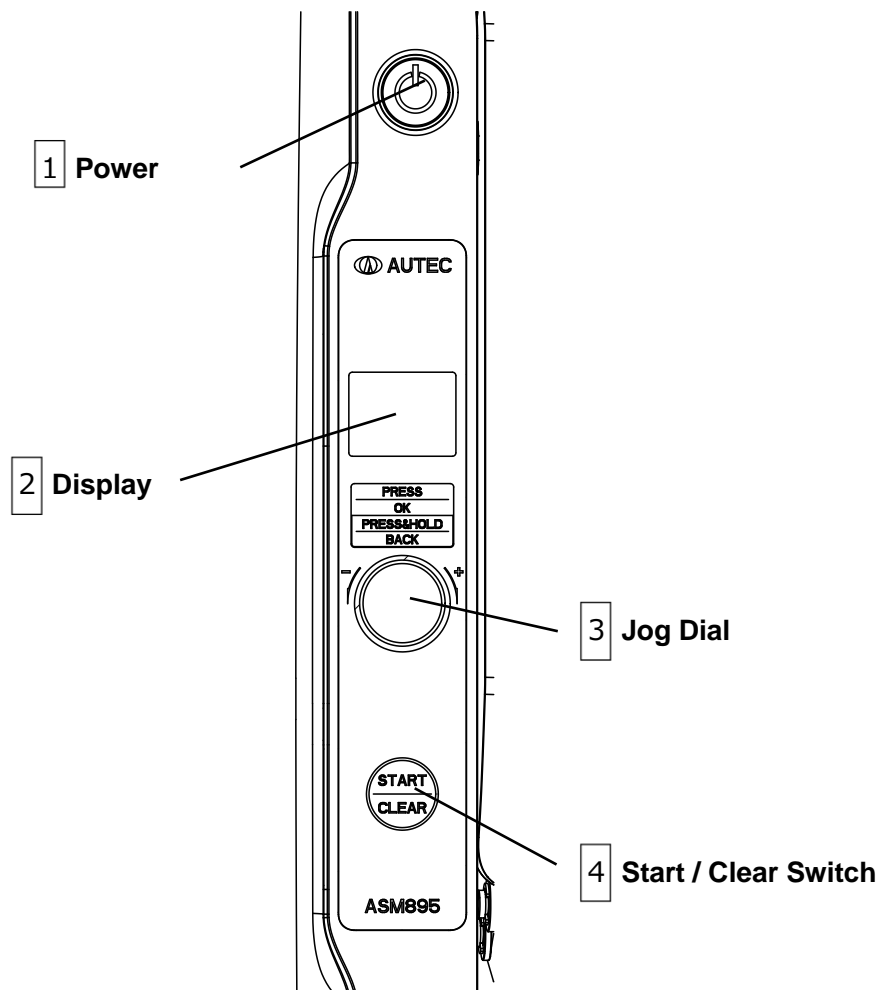




No.	Name	Application
1	Stirring Joint B L: Drive side, R: Support side	A bearing that attaches and rotates the Stirring Shaft B .
2	Stirring Joint A L: Drive side, R: Support side	A bearing that attaches and rotates the Stirring Shaft A .
3	Front Shaft	Install the Front Cover .
4	Rice Sensor L: Light 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	Safety Sensor L: Light emitting side R: Light receiving side	Detects a hand or object that has come near the area over the Slide Base during operation and stops operation for hazard prevention.

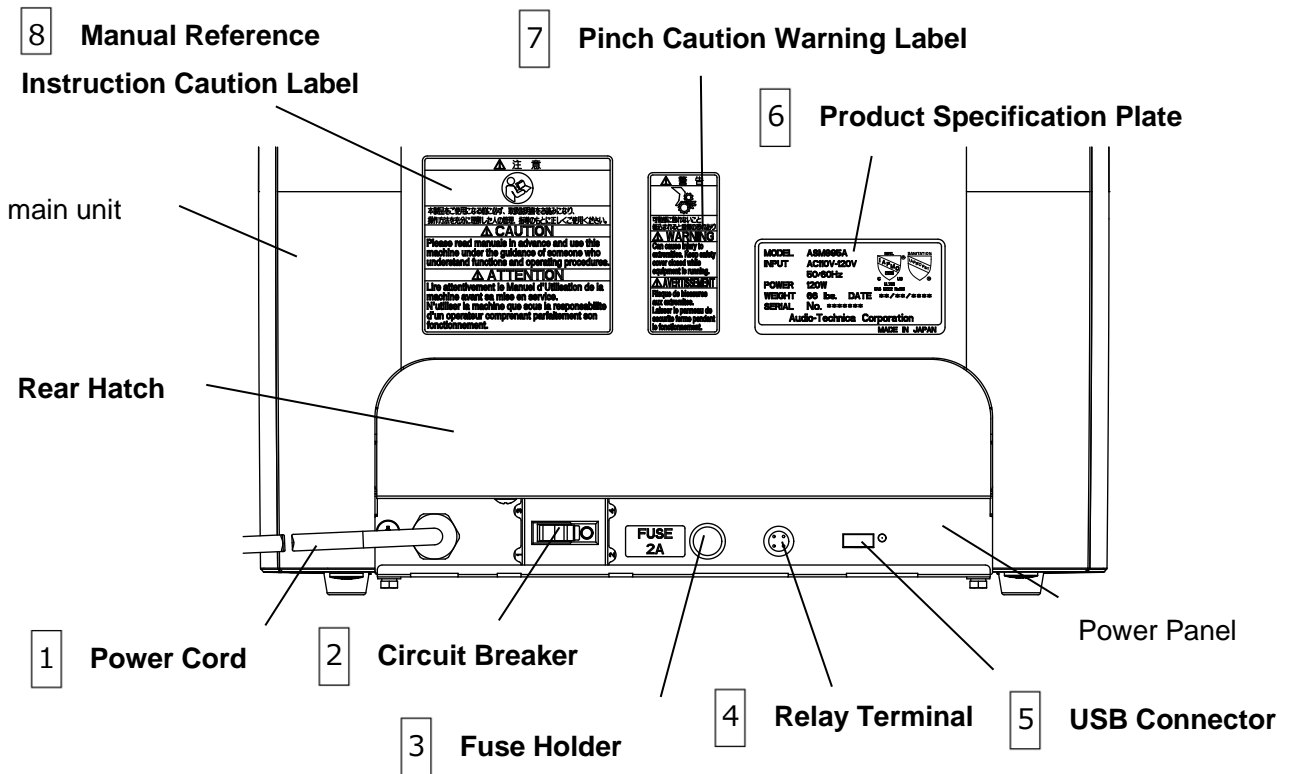
1 0	Auto Supply Sensor L: Light emitting side R: Light receiving side	Detects the presence/absence of a rice mat in continuous operation mode. When the rice mat is removed, operation automatically starts.
1 1	Rail	Guides the Slide Base .
1 2	Front Cover Sensor	Detects the presence/absence of the Front Cover for hazard prevention. Operation can only be started when the Front Cover is correctly mounted.
1 3	Slide Sensor	Detects the presence or absence of a Slide Base and the operating position.
1 4	Control Panel	Perform various settings and operations such as starting / clearing the operation.
1 5	Feeding Cutter Unit Holder	Attach the Feeding Cutter Unit .
1 6	Cutter Lifter	Connect the Cutter Arm of the Feeding Cutter Unit and move the Cutter up and down.
1 7	Drive Gear	Move the Slide Base back and forth.
1 8	Being Caught Caution Warning Label	To ensure safety, warns you not to touch the Slide Base and Forming Rollers during operation.
1 9	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.
2 0	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.
2 1	High Temperature Caution Warning Label	To ensure safety, warns you not to touch the heater for rice heat insulation.
2 2	Position Label	It indicates the mounting position when the Rice Guide is mounted.

Part Names of the Control Panel



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	Start / Clear Switch	Press the switch to start operation. When an error is displayed, pressing this switch after eliminating the cause of the error will clear (cancel) the error.

Part Names of the Main Unit Backside

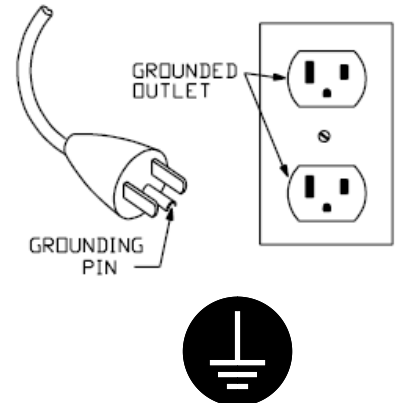


No.	Name	Application
1	Power Cord	A power cord with a grounding plug to supply power to this product. <Note> Connect this cord to a grounding outlet. * See “How to hook up the power cord and grounding wire. (Page. 15).”
2	Circuit Breaker	Breaker used to shut off the power if there is a ground fault current. <Note> Regularly inspect its operation. * For more information, please see “How to handle a Circuit breaker (Page. 41).”
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 41).
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	Pinch Caution Warning Label	To ensure safety, warns you not to touch the Slide Base during operation.
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

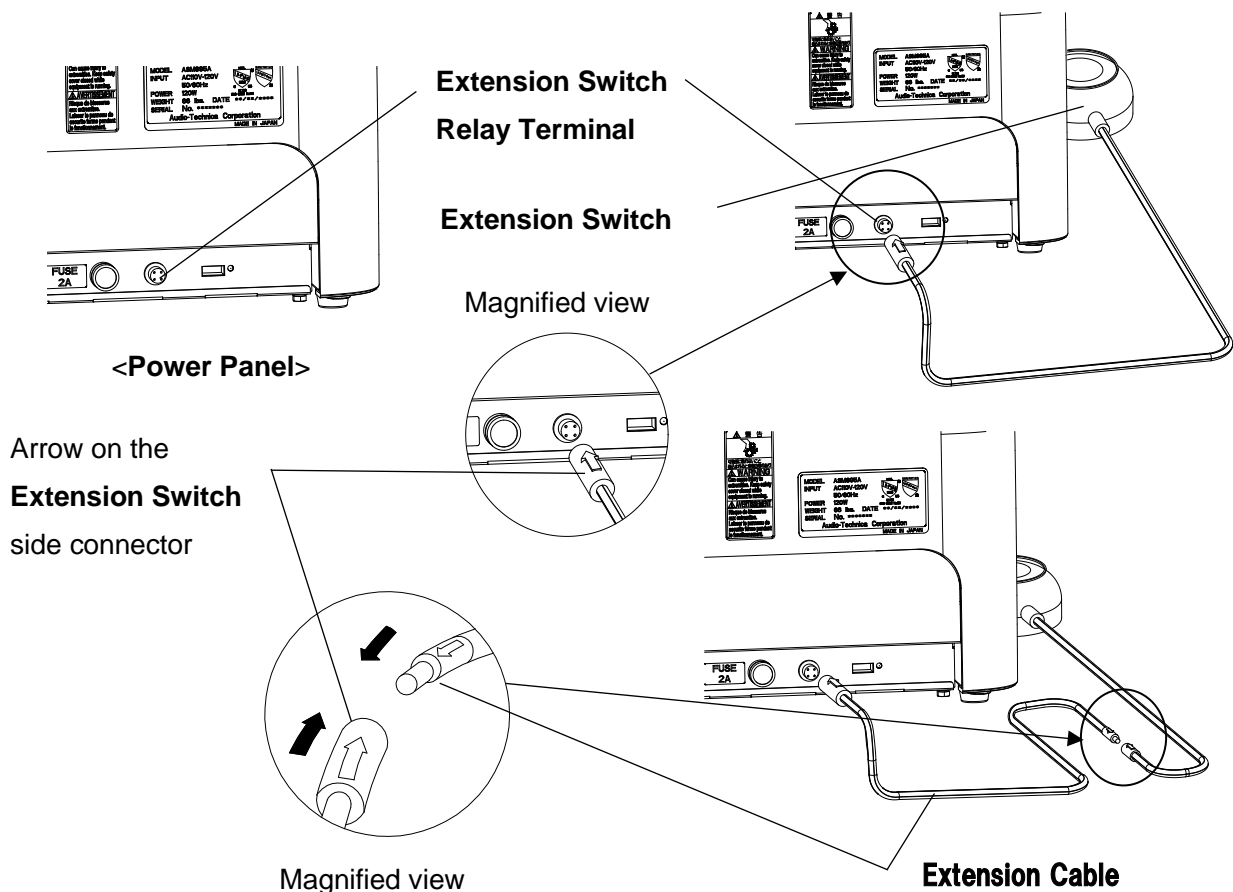
How to hook up the power cord and grounding wire

Connect to the specified voltage AC110 - 120V
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 Install the Extension Switch (Optional parts)


Before using the **Extension Switch**, connect it to the **Extension Switch Relay Terminal** on the **Power Panel**. Insert the **Extension Switch** side connector with the arrow pointing up. To use the **Extension Switch** as a foot switch, use the provided **Extension Cable**.

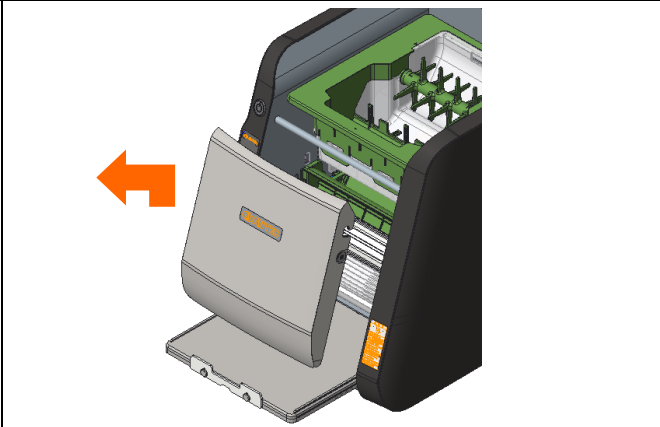


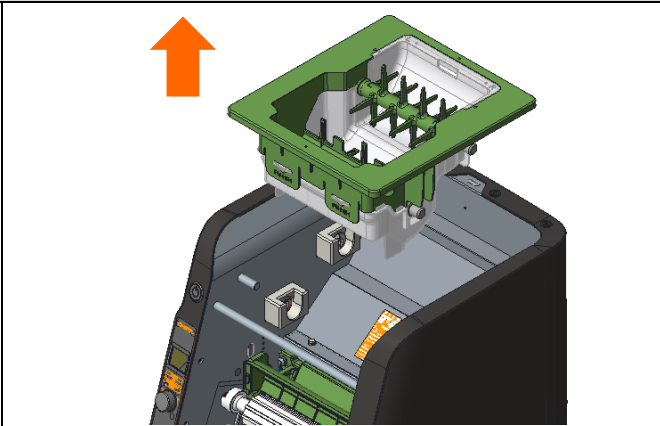
How to Disassemble and Care for Parts

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.	

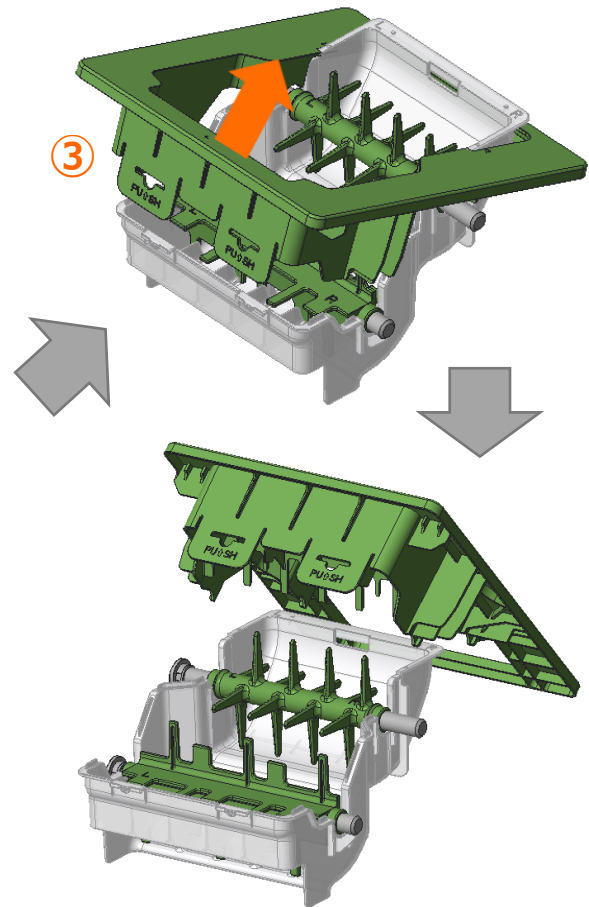
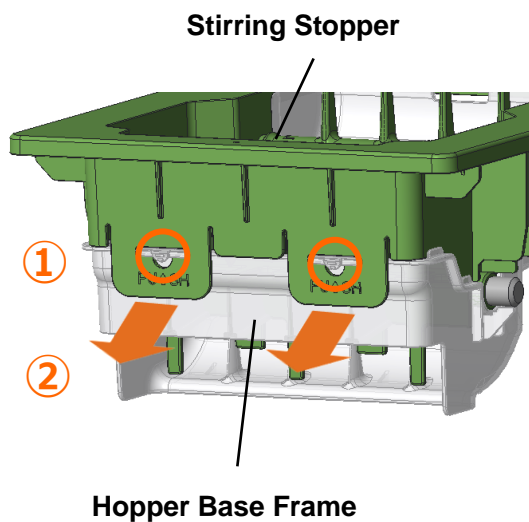
4. Disassemble the Hopper Base.

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.

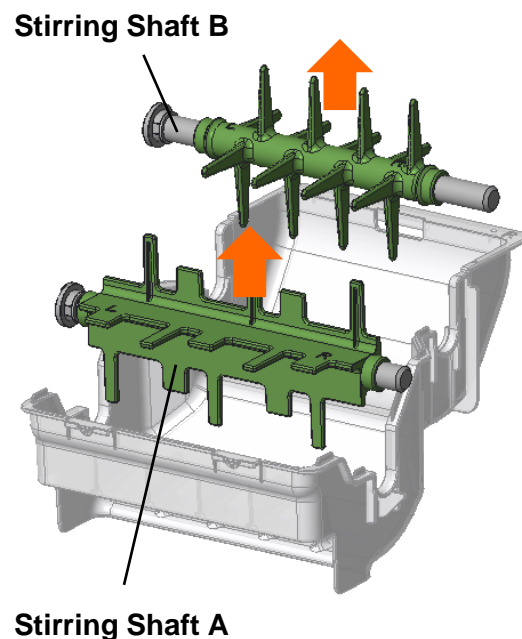
Then, pull up the **Stirring Stoppers** ③ to remove them from the **Hopper Base Frame**.

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



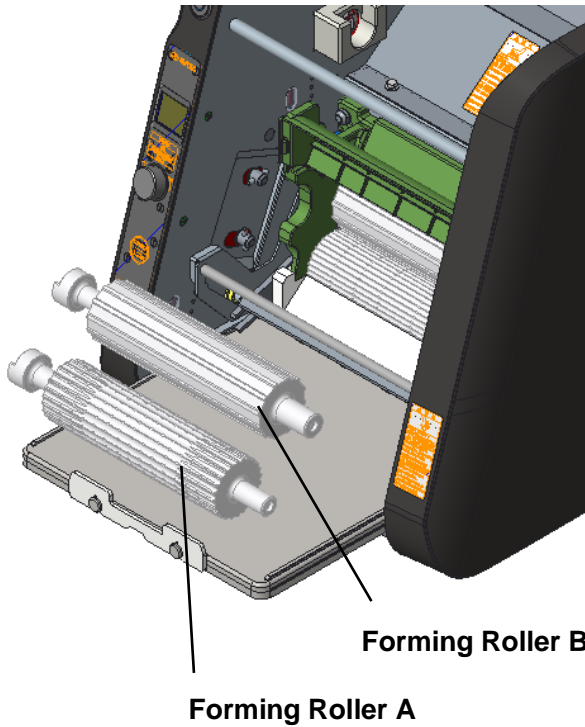
4-2. Remove the Stirring Shaft A and B.

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

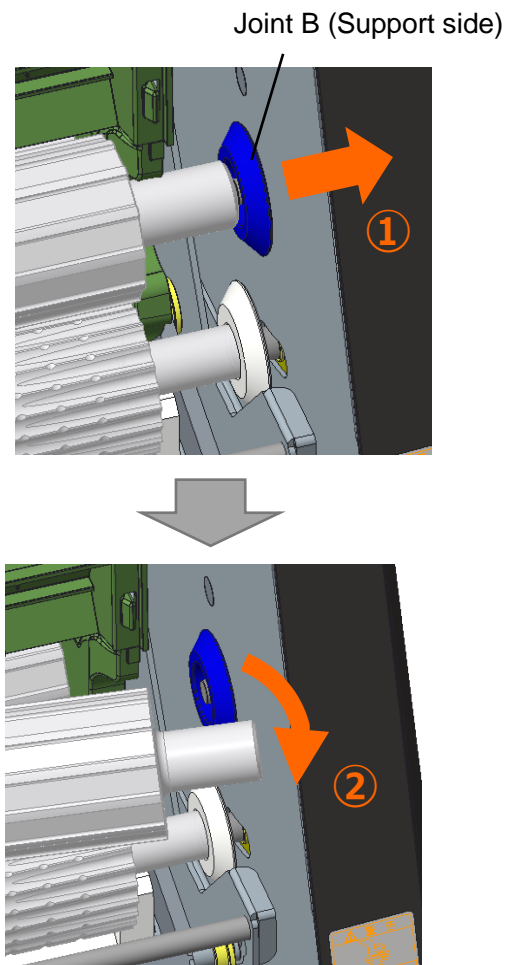


5. Remove the Forming Rollers A and B.

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.

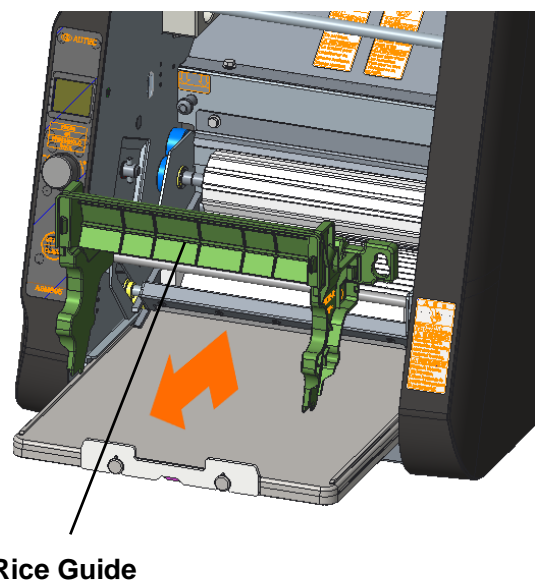
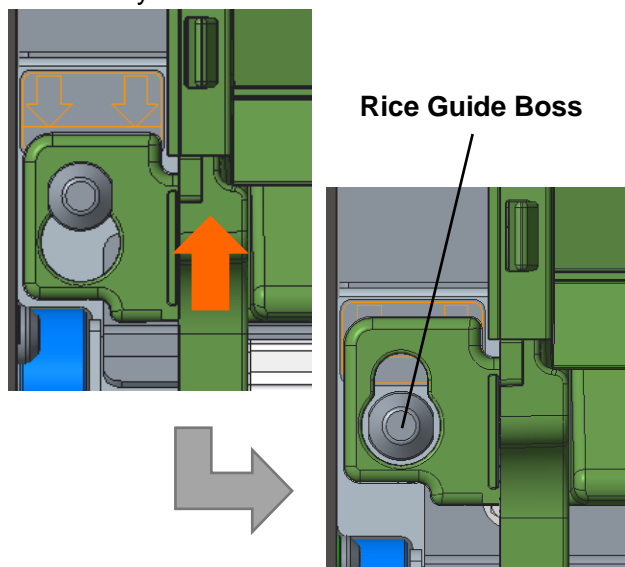


* The figure shows 185 for vertical rolls type.



6. Remove the Rice Guide.

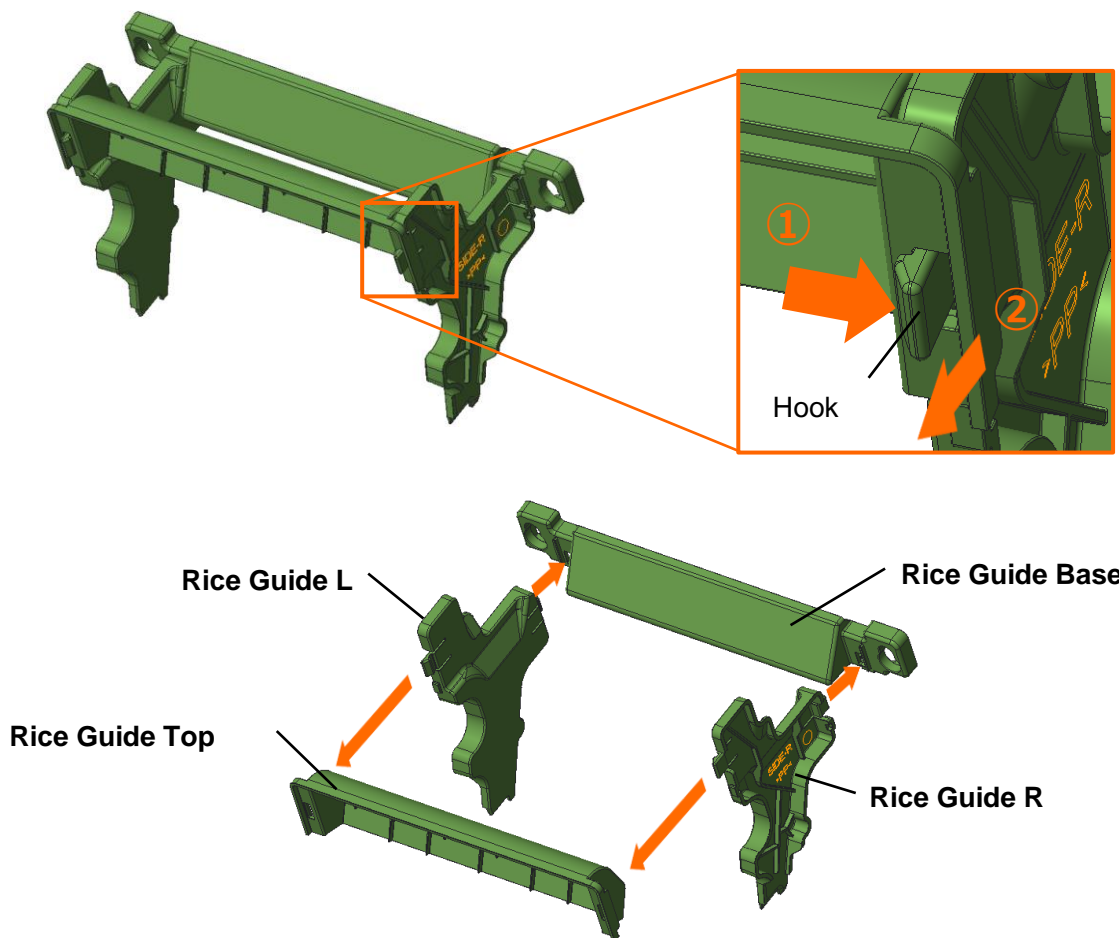
Lift the **Rice Guide** upward, then pull it away from the **Rice Guide Boss** of the main unit and take it out toward you.



* The figure shows 185 for vertical rolls type.

7. Disassemble the Rice Guide.

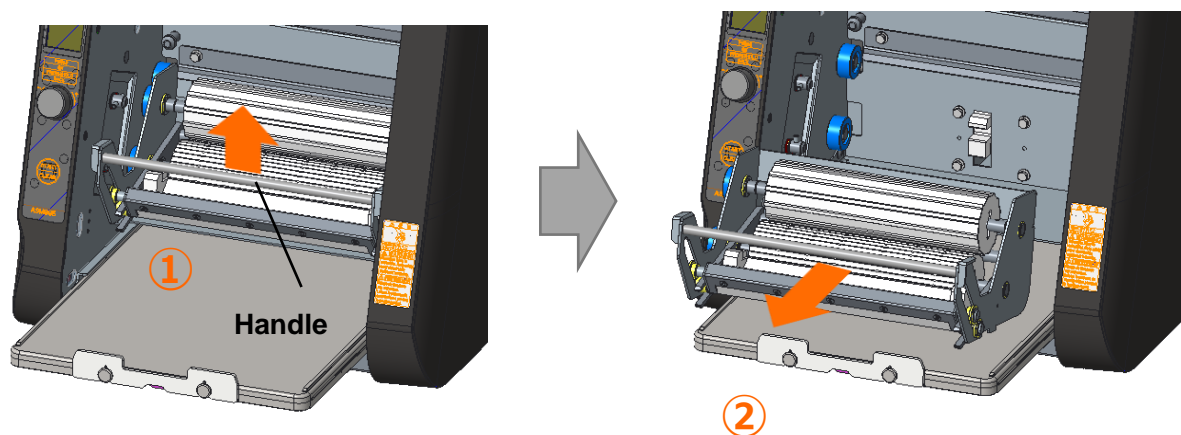
As shown in the figure, press the **Hooks** ① of **Rice Guides L and R** outward in order to disengage the lock. Then take out the **Rice Guide Top** ② toward you. Remove the **Rice Guide Base** in the same manner.



* The figure shows 185 for vertical rolls type.

8. Remove the Feeding Cutter Unit.

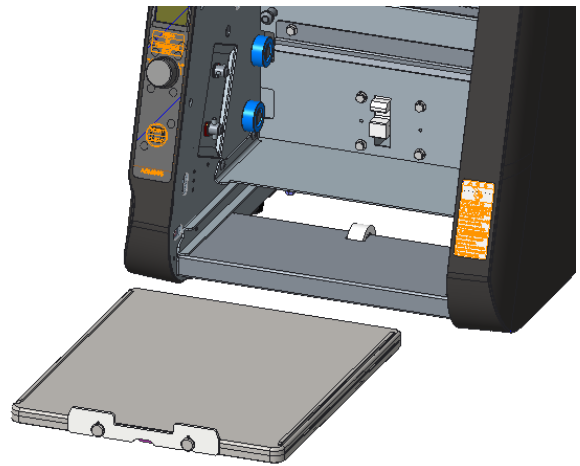
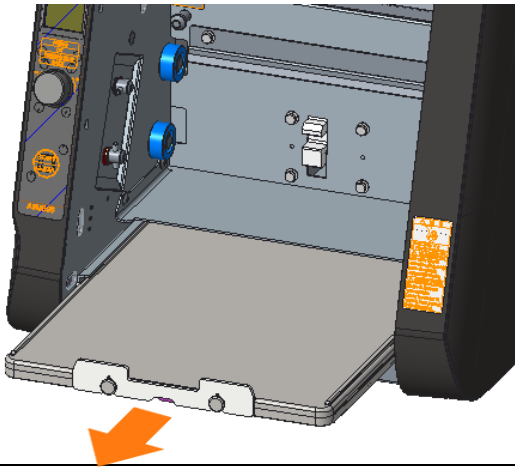
To remove the **Feeding Cutter Unit**, while lifting it slightly by holding the **Handle** ① on the front, pull the unit toward you ②.



* The figure shows 185 for vertical rolls type.

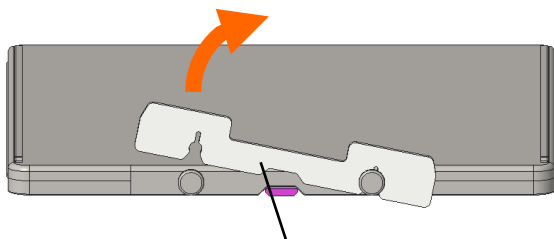
9. Remove the Slide Base.

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

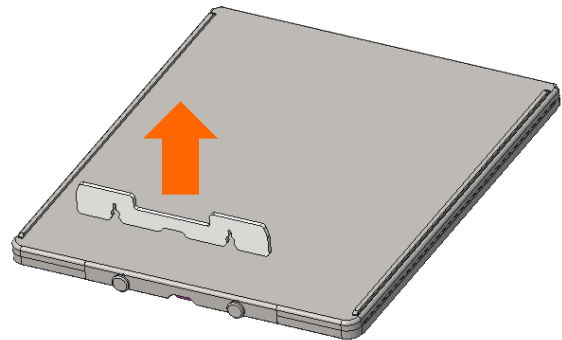


10. Remove the Seaweed Stopper.

Remove the **Seaweed Stopper** from the Slide Base by pulling it upward one side at a time.

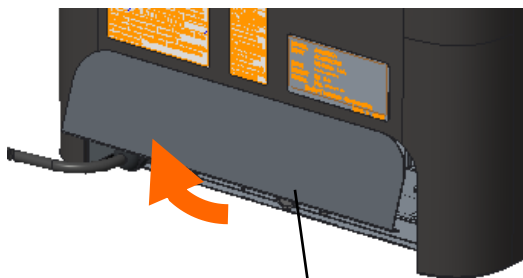


Seaweed Stopper

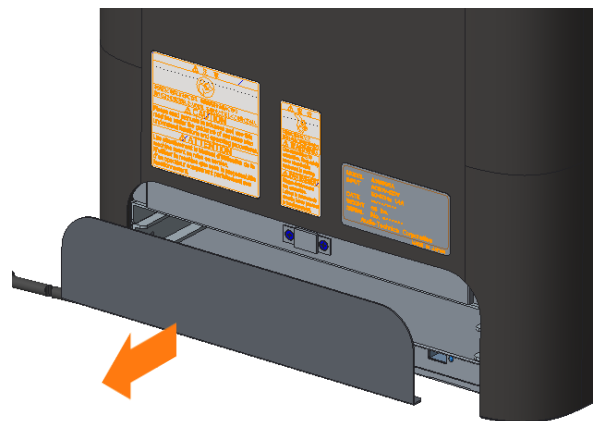


11. Remove the Rear Hatch.

Lift the underside of the **Rear Hatch** and remove it toward you.



Rear Hatch



2. Clean each part according to the instructions below.

<Washable Parts>

【Slide Base, Feeding Cutter Unit, Rice Guide, Forming Roller A and B, Hopper Base, Stirring Shaft A and B, 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.

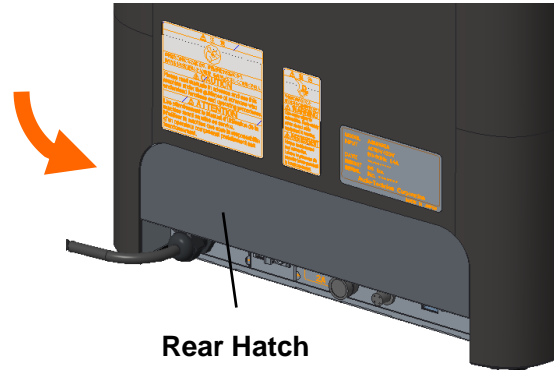
How to Reassemble Parts

■ 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.

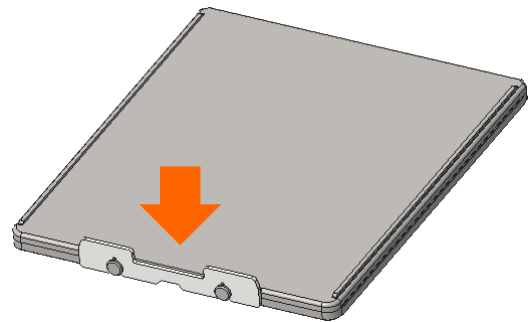
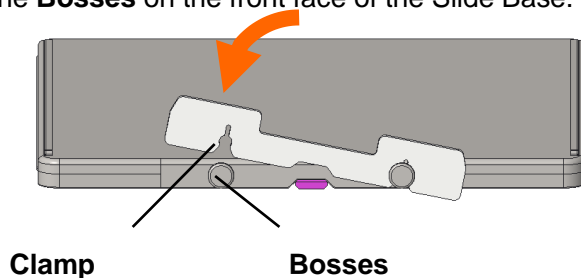
1. Install the Rear Hatch.

Align the upper side of the **Rear Hatch** with the main unit, and ensure the **Rear Hatch** is in close contact with the main unit.



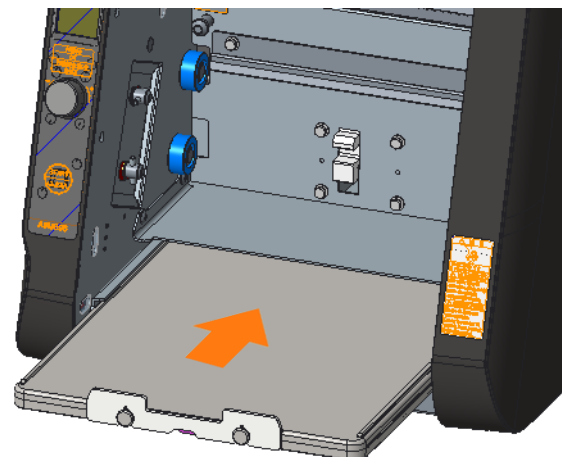
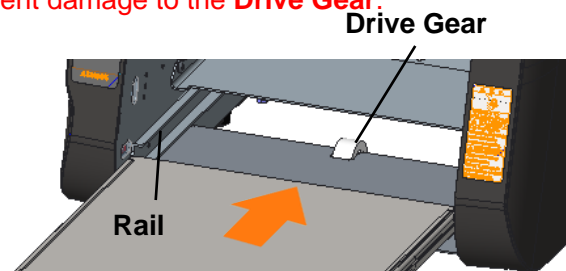
2. Install the Seaweed Stopper.

To mount the **Seaweed Stopper**, press the clamp parts of the **Seaweed Stopper** one by one onto the **Bosses** on the front face of the Slide Base.



3. Install the Slide Base.

With the **Seaweed Stopper** positioned in front of you, insert the **Slide Base** along the **Rails** on both sides, engage the **Slide Base** with the **Drive Gear**, and then further insert the Slide Base about 2.8 in. (70 mm). <Note> Insert the **Slide Base** slowly to prevent damage to the **Drive Gear**.



4. Install the Feeding Cutter Unit.

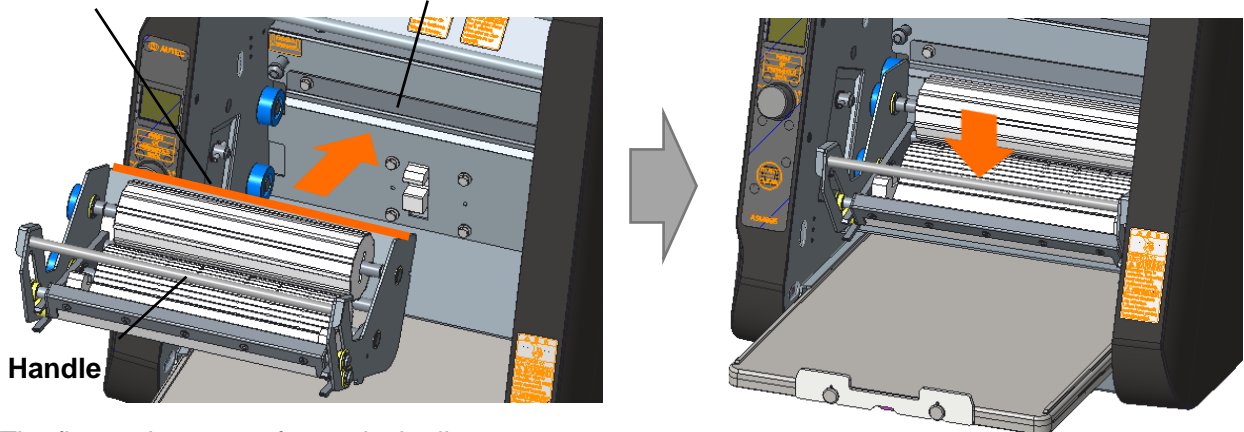
To mount the unit, while holding the **Feeding Cutter Unit's Handle** in your hand at an incline, insert the **Mounting Part's** upper end located in the rear into the main unit's **Feeding Cutter Unit Holder** from below.

<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

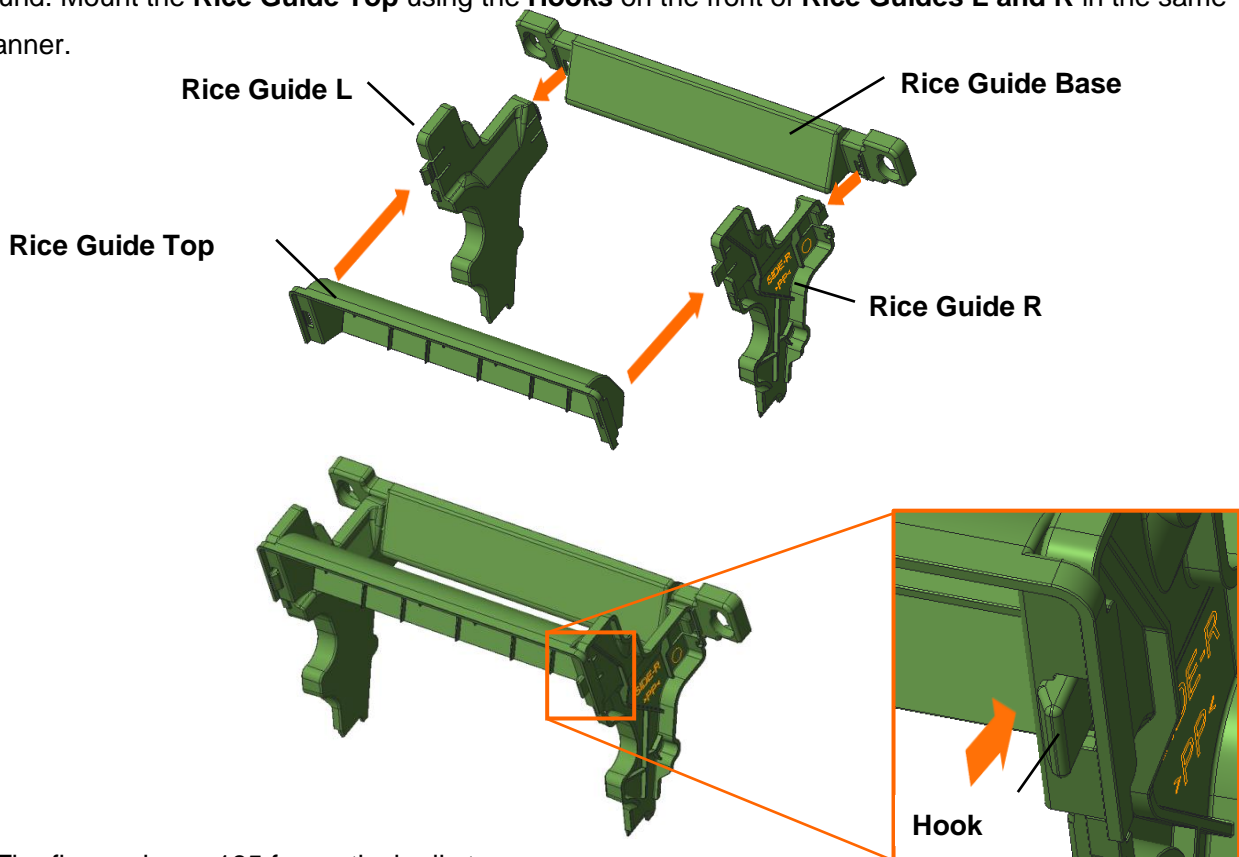
Feeding Cutter Unit Holder



* 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.

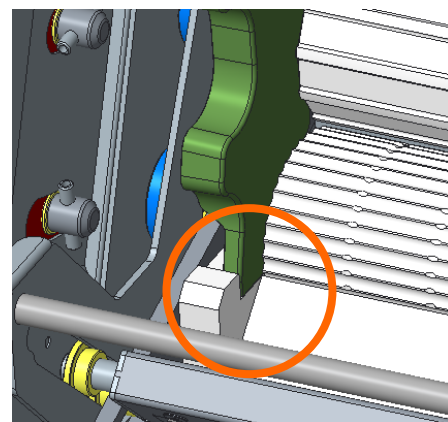
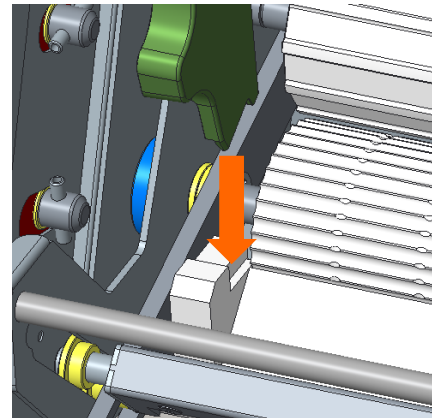
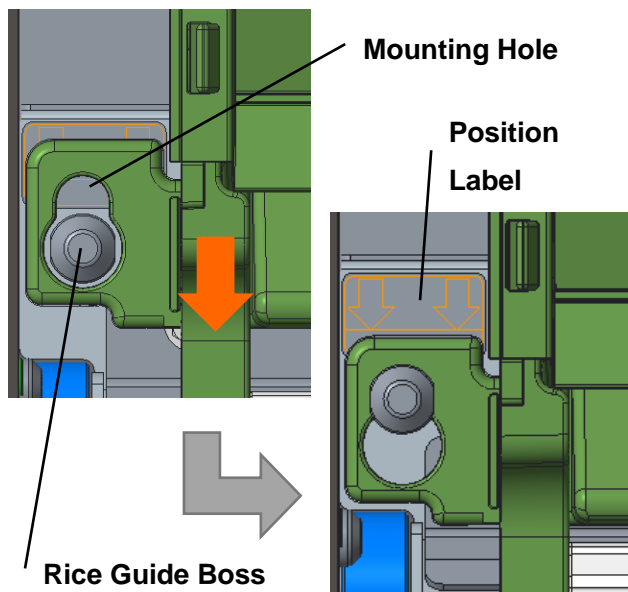


* The figure shows 185 for vertical rolls type.

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**.

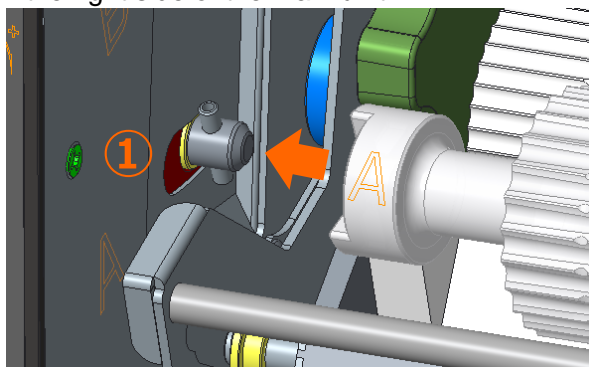
<Note> As shown in the figure, confirm that the upper part of the **Mounting Hole** is positioned lower than the line connecting the tips of the arrows of the **Position Label**.



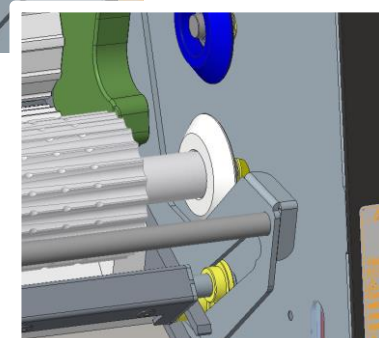
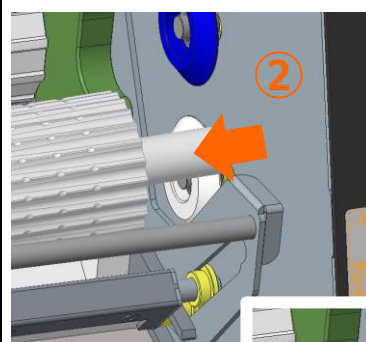
* The figure shows 185 for vertical rolls type.

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.

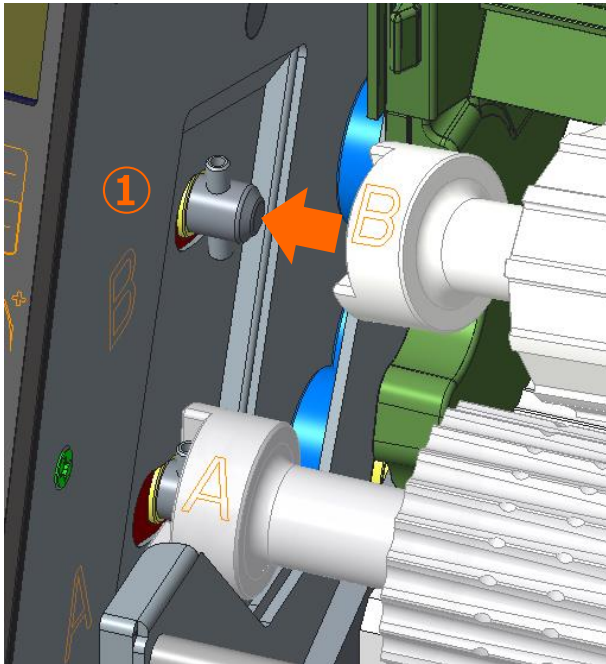


* The figure shows 185 for vertical rolls type.

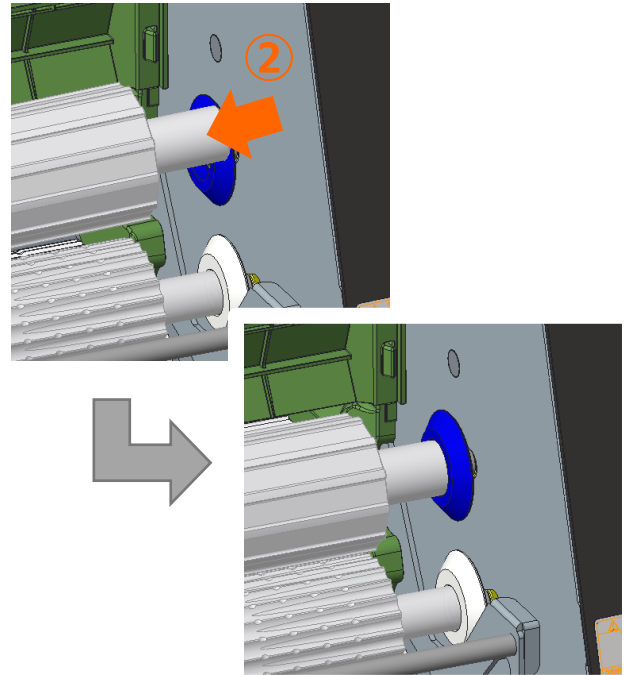


8. Install the Forming Roller B.

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.



<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.



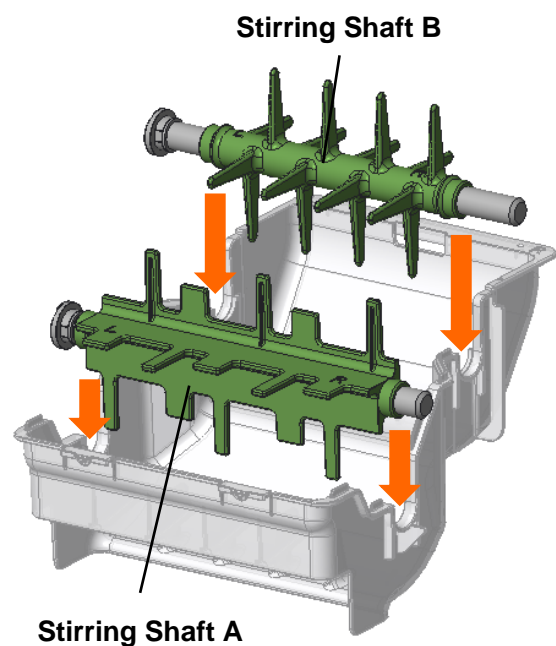
* The figure shows 185 for vertical rolls type.

9. Assemble the Hopper Base.

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

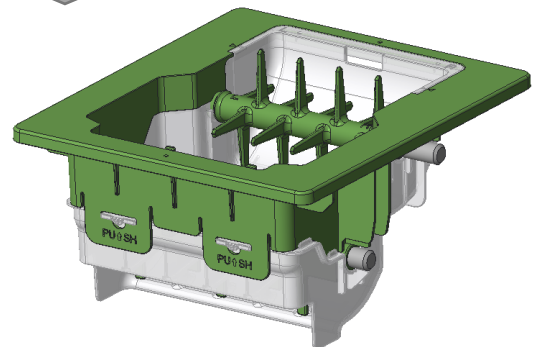
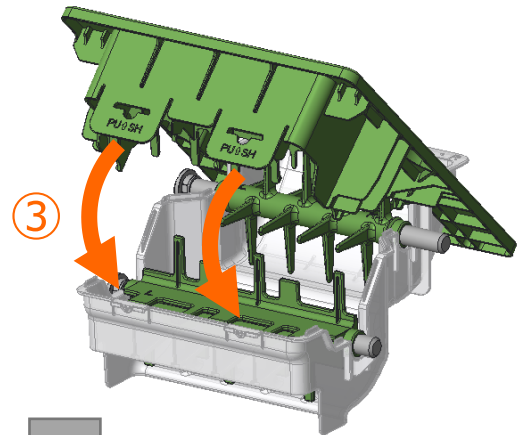
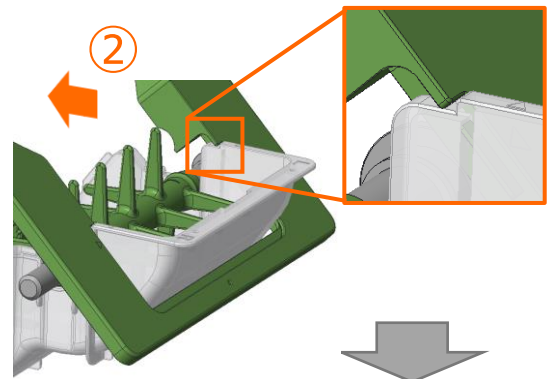
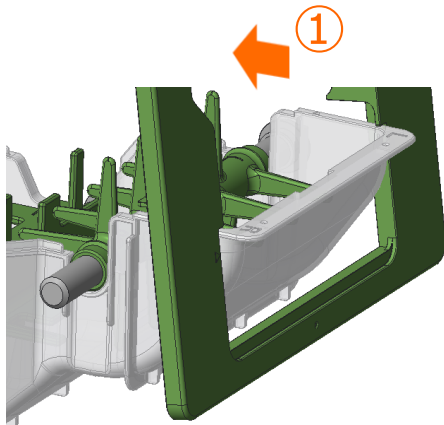
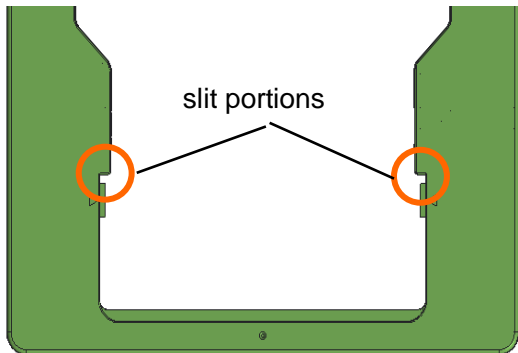
With the “L” indication of **Stirring Shaft A** on the left side and the “R” indication on the right side, insert **Stirring Shaft A** into the U-shaped groove on the front of the **Hopper Base Frame** to mount the shaft.

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.



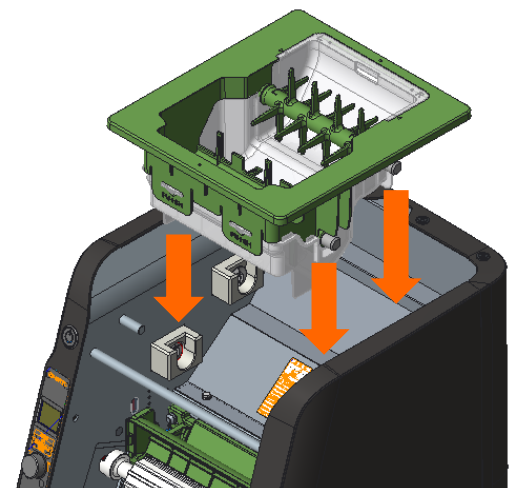
9-2. Attach the **Stirring Stopper** to the **Hopper Base**.

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.



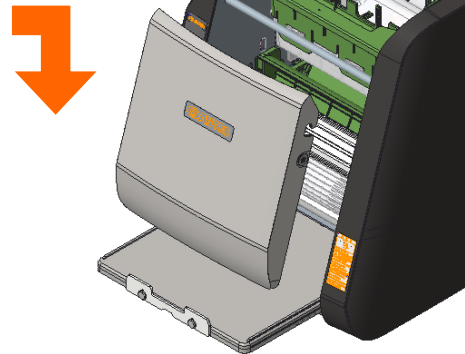
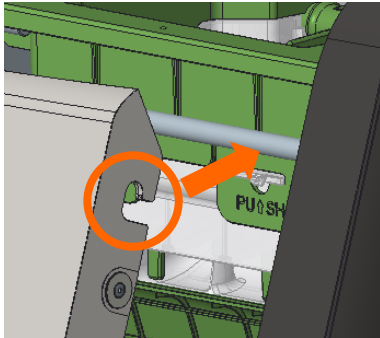
10. Install the **Hopper Base**.

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**.



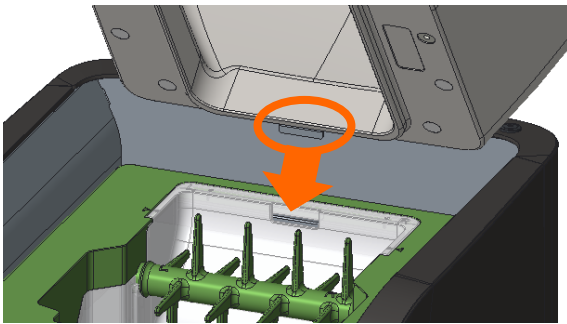
11. Attach the Front Cover.

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

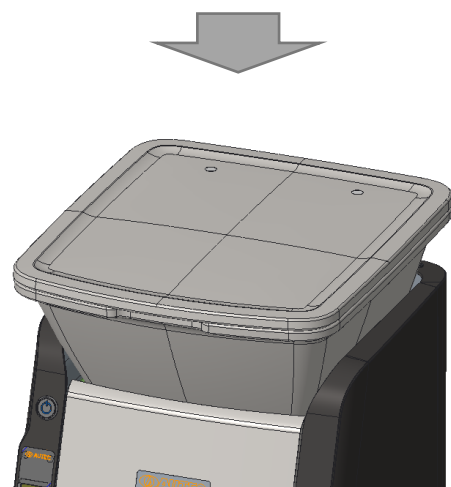
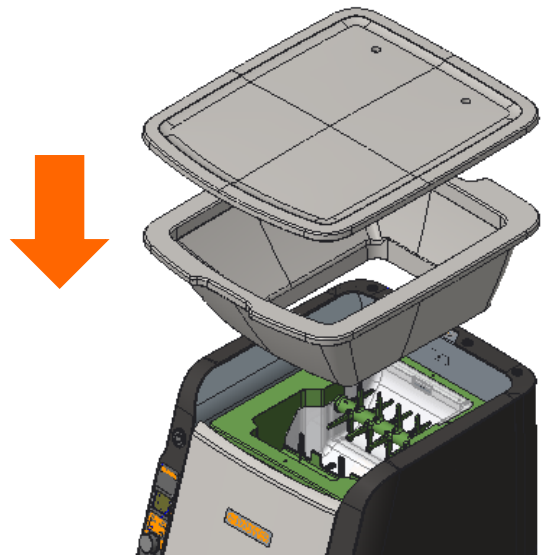


12. Install the Hopper and the Hopper Lid.

- ① 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**.



- ② Install the **Hopper Lid** according to the shape of the opening atop the **Hopper**.



Display Screen Description


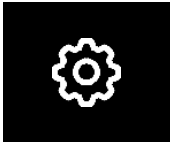
■ Main Display

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.
	Origin Setting Screen	This indicates that the Slide Base is performing the Origin Setting action after pressing the Start Switch . When Origin Setting completes, the screen switches to the Molding Pattern screen.
	Counter Screen	Displays the number of moldings. This screen automatically appears about 5 seconds after the Molding Pattern screen is displayed. To reset, press and hold the Jog Dial .

■ Molding pattern display

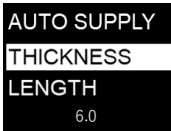


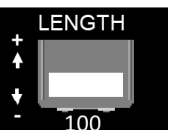

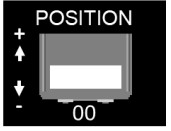
- Select an item by turning the **Jog Dial** to the right or left. Press the **Jog Dial** to set the selection.
- Upon finalizing the selection, the checkmark in the upper left of the screen changes from “□” to “■.”

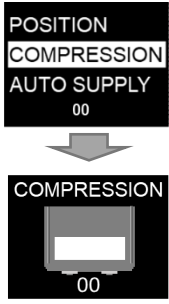
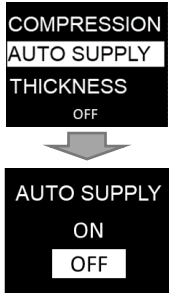
Display	Name	Contents
	Reverse Rolling	Select to mold a rise mat for Reverse Rolling.
	Burrito Roll	Select to mold a rise mat for Burrito Rolling
	Small	Select to mold a rise mat for Small Rolling
	Medium	Select to mold a rise mat for Medium Rolling
	Large	Select to mold a rise mat for Large Rolling

	Sandwich Roll	Select to mold a rise mat for Sandwich Rolling
	Function Setting Screen	Select to set the functions of this machine. Once decided, the function setting selection screen will be displayed.

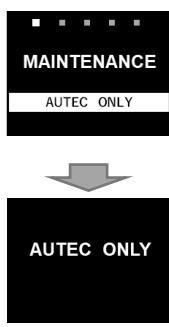
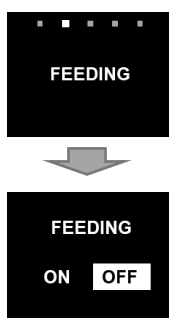
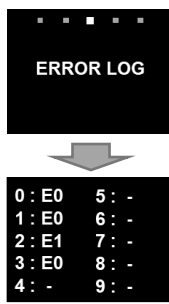
■ **Display of molding pattern setting items**



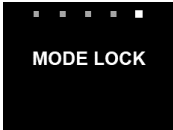

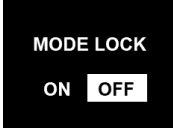
- This screen appears when the Jog Dial is pressed on the Molding Pattern screen for the set molding pattern.
- Hold down the **Jog Dial** on the Item screen to return to the **Molding Pattern** screen.
- The value displayed in the lower middle section of the Item screen is the currently set value.
- To check the forming conditions according to the setting, forming operation can also be performed from the Item screen.

Display	Name	Contents
	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.
	POSITION Item	Select to set the rice mat outlet position. 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 outlet position. Press the Jog Dial to confirm and return to the item screen.

	COMPRESSION Item	Select to set the molding compression of the rice mat. Once decided, the setting screen will be displayed.
	COMPRESSION 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.
	AUTO SUPPLY	Select to continuously form rice mats without pressing the Start Switch for each forming. Once decided, the setting screen will be displayed.
	AUTO SUPPLY Setting Screen	By turning the Jog Dial to the right or left, it is possible to select "ON" or "OFF" for continuous operation. Press the Jog Dial to confirm and return to the item screen.

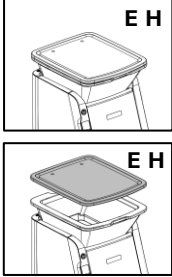
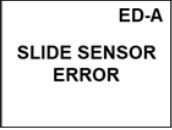
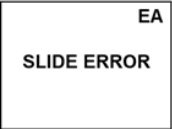
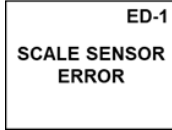
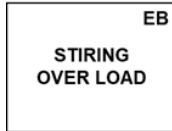
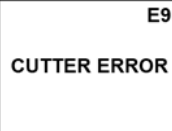
■ Function Setting Item Display





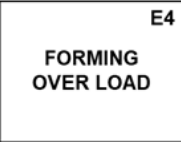

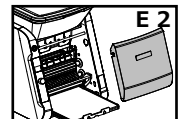

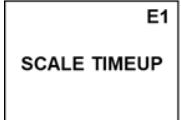

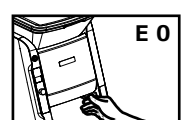
Display	Name	Contents
	MAINTENANCE Item	Select to change or adjust the program settings. Once decided, the setting screen will be displayed.
	AUTEC ONLY Setting Screen	This screen becomes operable once a special operation is executed. This screen can be operated only by the manufacturer or agent.
	FEEDING Item	Select to take out the remaining rice after finishing work. Once decided, the setting screen will be displayed.
	FEEDING Setting Screen	By turning the Jog Dial to the right or left, it is possible to select "ON" or "OFF" for the rice feed function. Pressing the Jog Dial sets the selection, and pressing the Start switch starts the rice feed action.
	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.

	<p>TORQUE MONITOR</p> <p>Item</p>	<p>This screen displays the maximum operating torque of the stirring motor.</p> <p>The load of rice in use can be checked.</p> <p>Once decided, the setting screen will be displayed.</p>
	<p>TORQUE MONITOR</p> <p>Confirmation Screen</p>	<p>Display 1 to 15.</p> <p>When the value is 13 or higher, operation will be stopped due to an EB Stirring Error.</p> <p>The value can be reset by holding down the Jog Dial.</p>
  	<p>MODE LOCK</p> <p>Item</p> <p>MODE LOCK</p> <p>Setting Screen</p>	<p>Select to prevent changing the molding pattern setting items.</p> <p>Once decided, the setting screen will be displayed.</p> <p>By turning the Jog Dial to the right or left, it is possible to select “ON” or “OFF” for the setting value lock function.</p> <p>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.</p>

■ 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-A Slide Sensor Error	The Slide Base position sensor failed to detect normally and stopped.	Turn off the Power Switch . Contact your retail store where the machine was purchased.
	EA Slide Sensor Error	The Slide Base stopped outside the origin.	Press the Start/Clear Switch .
	ED-1 Scale Sensor Error	The Forming Roller position sensor did not perform detection normally, and operation was stopped.	Turn off the Power Switch . Contact your retail store where the machine was purchased.
	EB Stirring Error	An overload was applied to the Stirring Shaft , and operation was stopped.	Turn off the Power Switch . 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/Clear Switch .

	<p>E6 Cutter Time Up Error</p>	<p>The Cutter Lifter cannot detect the Origin even after operating for some time.</p>	<p>Turn off the Power Switch. Contact your retail store where the machine was purchased.</p>
			
	<p>E7 Slide Error</p>	<p>The Slide Base did not operate normally and was stopped.</p>	<p>Reinstall the Slide Base correctly.</p>
		<p>The Slide Base is installed back to front.</p>	
	<p>E4 Forming Error</p>	<p>An overload was applied to the Forming Roller, and operation was stopped.</p>	<p>Turn off the Power Switch. 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.</p>
			<p>Correctly reinstall the forming part components, and then turn on the power again.</p>
	<p>E0 Safety Sensor Error</p>	<p>The Safety Sensor was activated and stopped.</p>	<p>Turn off the Power Switch. Contact your retail store where the machine was purchased.</p>
			<p>Perform the origin return operation by means of the Start/Clear Switch. Clean the Safety Sensors on the right and left, and remove the object detected between the sensors.</p>

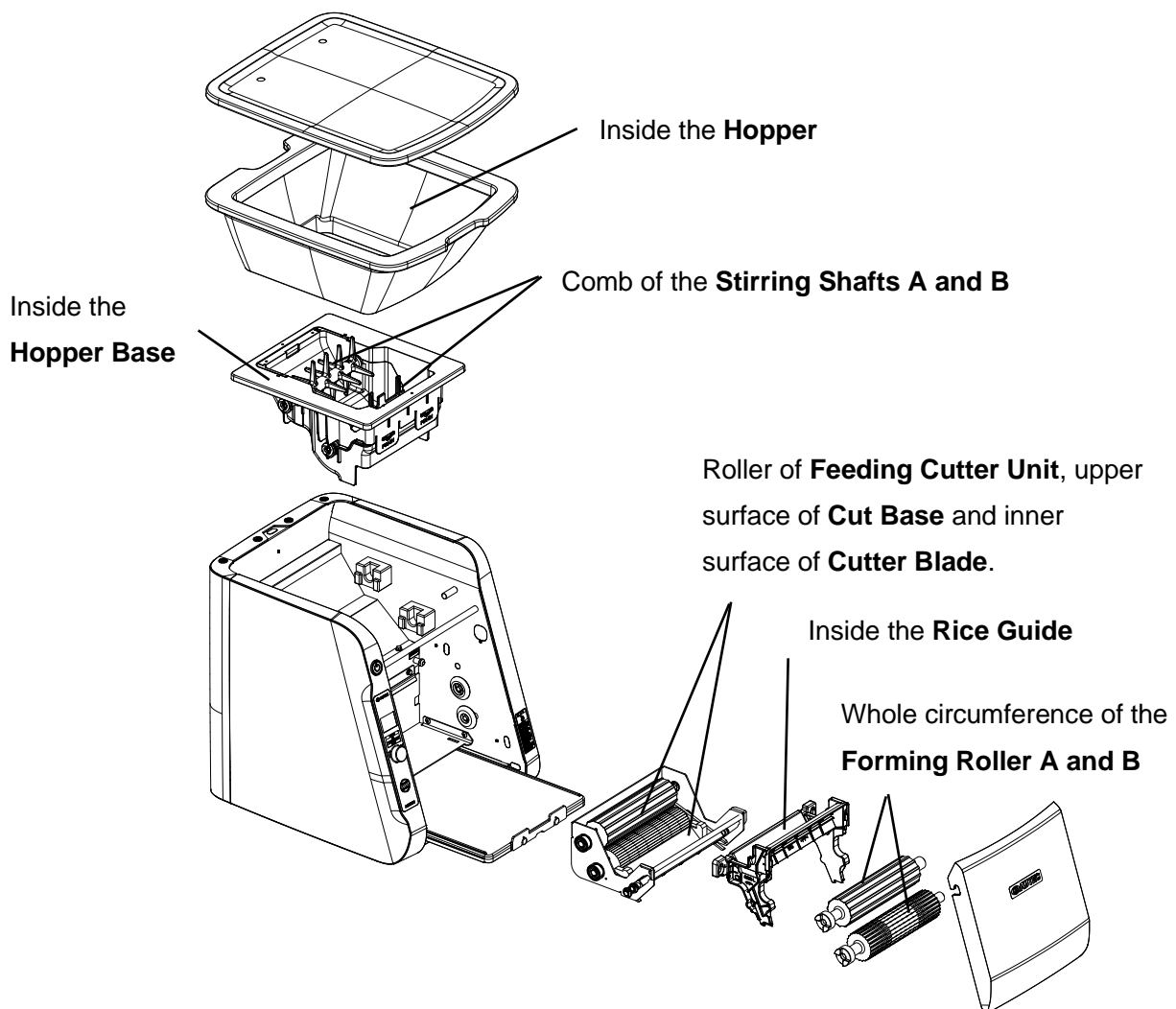
How to Use the Machine

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 27).”

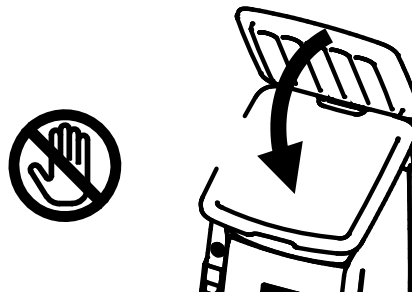
<Note> Operating with parts improperly installed may cause damage to the machine/parts and malfunction.

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.

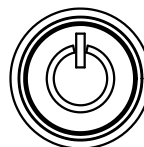


<Note> If you fail to close the lid, the safety device activates to disable operation.

4. Turn the Power Switch ON.

The initial screen is displayed on the display.

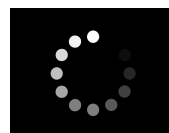
If an error number is displayed in the display, see “Error Display (Page 32)” to solve the trouble and then start operation.



5. Turn the Start Switch ON.

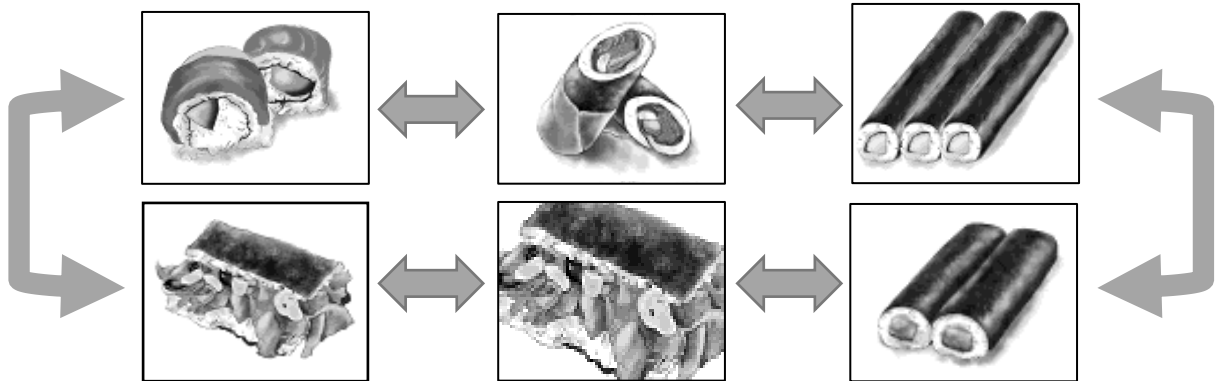
While initial screen is shown on the Display, when there is no rice in the Rice Guide, origin setting adjustment will be performed. (If there is some rice left in the Rice Guide, this adjustment will be cancelled.) The display will be as picture in the right figure during the origin setting adjustment.

<Note> Do not touch the machine during origin setting adjustment. Failure to follow this instruction will prevent origin setting adjustment from finishing normally and disable operation.



6. Select a molding pattern.

After selecting a molding pattern by turning the Jog Dial to the right or left, press the Jog Dial to set the selection. Once set, the checkmark in the upper left of the screen changes from "□" to "■."



7. How to set the molding pattern

When you press the Jog Dial on the Molding Pattern screen after selecting a pattern, the Setting Item screen appears. Turn the Jog Dial to the right or left to set the selection items listed below.

Starting from the next operation, selecting a molding pattern will automatically set the memorized setting values.

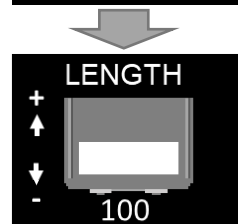
A) How to set the rice mat thickness

- Select "THICKNESS" and confirm it to display the setting screen.
- Turn the Jog Dial to select a value in the range of 5.0 to 13.0 (in 0.5 increments).
- The rice mat thickness increases by turn the "+" direction.
- The rice mat thickness decreases by turn the "-" direction.
- The set value is stored in each molding pattern.



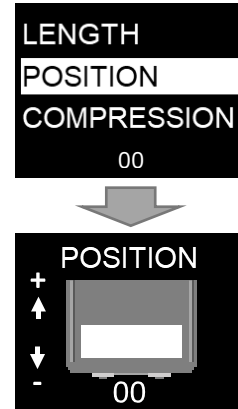
B) How to set the rice mat length

- Select "LENGTH" and confirm it to display the setting screen.
- Turn the Jog Dial to select one of the various roll size standard values, namely "Small: 80," "California Roll: 100," "Medium: 120," or "Large: 165," and set the selection.
- The rice mat Length increases by turn the "+" direction.
- The rice mat Length decreases by turn the "-" direction.
- The set value is stored in each molding pattern.



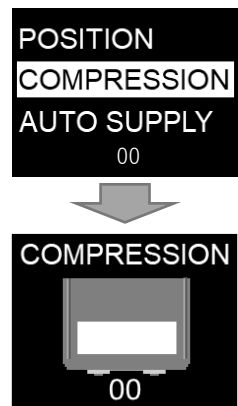
C) How to set the rice mat position

- Select "POSITION" and confirm it to display the setting screen.
- Turn the Jog Dial to select a value in the range of -15 to 15.
- Turning the dial in the "+" direction shifts the rice mat outlet position toward the back.
- Turning the dial in the "-" direction shifts the rice mat outlet position toward the front.
- The set value is stored in each molding pattern.



D) How to set the rice mat compressions

- Select "COMPRESSION" and confirm it to display the setting screen.
- Turn the Jog Dial to select a value in the range of -10 to 10.
- The rice mat Compression increases by turn the "+" direction.
- The rice mat Compression decreases by turn the "-" direction.
- The set value is stored in each molding pattern.

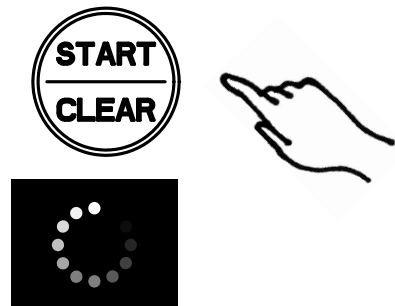


<Note>Even when the set values are the same for a mode, the actual volume differs depending how the rice is cooked, the rice temperature, etc. Therefore, it is recommended that you adjust the settings to your needs.

8. Turn the Start Switch ON.

While initial screen is shown on the Display, when there is no rice in the Rice Guide, origin setting adjustment will be performed. (If there is some rice left in the Rice Guide, this adjustment will be cancelled.)

The display will be as picture in the right figure during the origin setting adjustment.



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

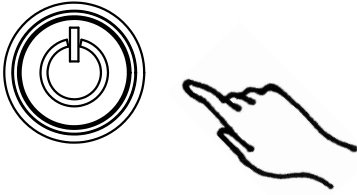
9. When no more Sushi rice in Hopper, add Sushi rice to the Hopper.

When the rice in the Hopper is exhausted, a buzzer sounds to notify you that there is no rice.

- 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 occurs. 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**.

11. How to set the continuous operation function

To continuously take out rice mats without pressing the Start switch each time, configure the setting by following the steps below.

- ① Select "AUTO SUPPLY" on the Setting Item screen, press the Jog Dial to set the selection, and then select "ON" on the next setting screen to confirm the selection.
- ② Press the Start switch to start a forming operation. After removing a rice mat, the continuous operation sensor detects the removal and makes a beep sound. Three seconds later, operation starts. This function is useful when you need two or more rice mats.
- ③ To stop continuous operation, select "OFF" on the setting screen and set the selection.

<Note>

- If the rice mat thickness is 5.5 or less, the sensor may become unstable. Use this function with a rice mat thickness of 6.0 or more.
- Keep the lens of the **Auto Supply Sensor** free of oil, rice, etc. Failure to do so could cause a malfunction. For more information, please see "Keep the sensors clean (Page 5).
- Be careful not to get your hand caught in the machine during automatic supplying.
- If the rice mat length is 2.8 in. (70mm) or less, the sensor may become unstable. Use this function with a rice mat length of 2.8 in. (70mm) or more.
- If the Seaweed Guide is located such that it is detected by the continuous operation sensor, it is not possible to use the continuous operation function.

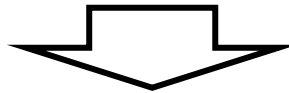


Troubleshooting Checklist

 <b style="font-size: 1.2em; margin-left: 10px;">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 Cord plugged in?	Plug in the Power Cord .	P 2
	Is the Power Switch turned ON?	Turn on the Power Switch and make sure that the Lamp is on.	P 35
	Has the Fuse blown out?	Solve the problem and then replace the Fuse .	P 41
	Is the Circuit Breaker on?	Solve the problem and turn on the Circuit Breaker .	P 41
The Rice Mat does not come out. (The Rice Mat does not come out properly.)	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 35
	Has vegetable oil been applied to the specified forming parts?	Apply the vegetable oil to the specified forming parts.	P 34
	Are the Modes set?	Set the Modes to form a desired rice mat.	P 36
	Are the Rice Guide installed?	Set the Rice Guide properly.	P 24
Rice is not fed.	Are the Stirring Shafts installed?	Set the Stirring Shafts properly.	P 25
	Are the Rice Sensors clean?	Clean the Rice Sensor .	P 5
	Are the Rice Guide installed?	Set the Rice Guide properly.	P 24
	Is there any rice adhered to the Stirring Shafts ?	Remove any rice having adhered and apply vegetable oil suitable for cooking.	P 34
	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 34
The Forming Rollers cannot be attached.	Is the Feeding Cutter Unit attached properly?	Assemble the parts properly.	P 23
The Front Cover cannot be attached.	Is the Feeding Cutter Unit attached properly?	Assemble the parts properly.	P 23

Problems	Check Items	Troubleshooting	Reference Page
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 32
The Slide Base cannot be installed.	Is the direction of the Slide Base reversed?	Set the Slide Base properly to make sure that its anteroposterior position is correct.	P 22
	Has any rice adhered to the Slide Gear part of both sides of the Slide Base ?	Remove any rice having adhered and set the Slide Base properly.	P 22
	Has any rice adhered to the Guide Rail of the main unit?	Remove the adhered rice and set the Slide Base properly.	P 22
	Has any rice adhered to the Drive Gear of the main unit?	Remove the adhered rice and set the Slide Base properly.	P 22
Supply cannot be performed even though no error number is displayed.	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 35
The auto supply function is unavailable.	Has any rice adhered to the lens surface of the Auto Supply Sensor ?	Remove the adhered rice and adhering rice and clean the lens surface.	P 5
	Is the rice mat thickness set to 5.5 or less?	Set the rice mat thickness to 6.0 or more.	P 36



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
<ul style="list-style-type: none"> ● 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
<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>

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>>

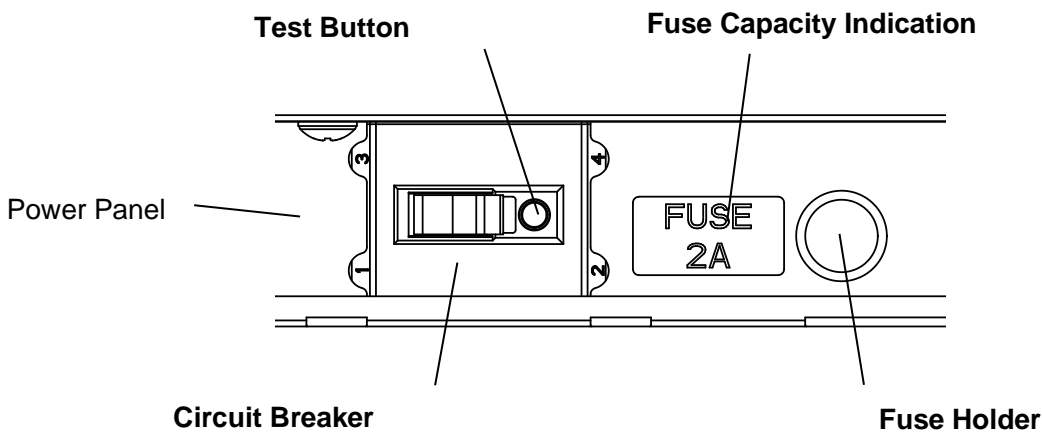
- If the **Fuse** is blown, eliminate the cause and then replace it with the **Fuse** specified (Fuse capacity 2A).
- If the **Fuse** blows soon after turning the Power ON, there is an abnormality inside the machine, such as a short circuit. Contact your retail store or the distributor where the machine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

How to Handle a Circuit Breaker

1. The **Circuit Breaker** is located in the **Power Panel** on the back of the main unit.
2. 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.



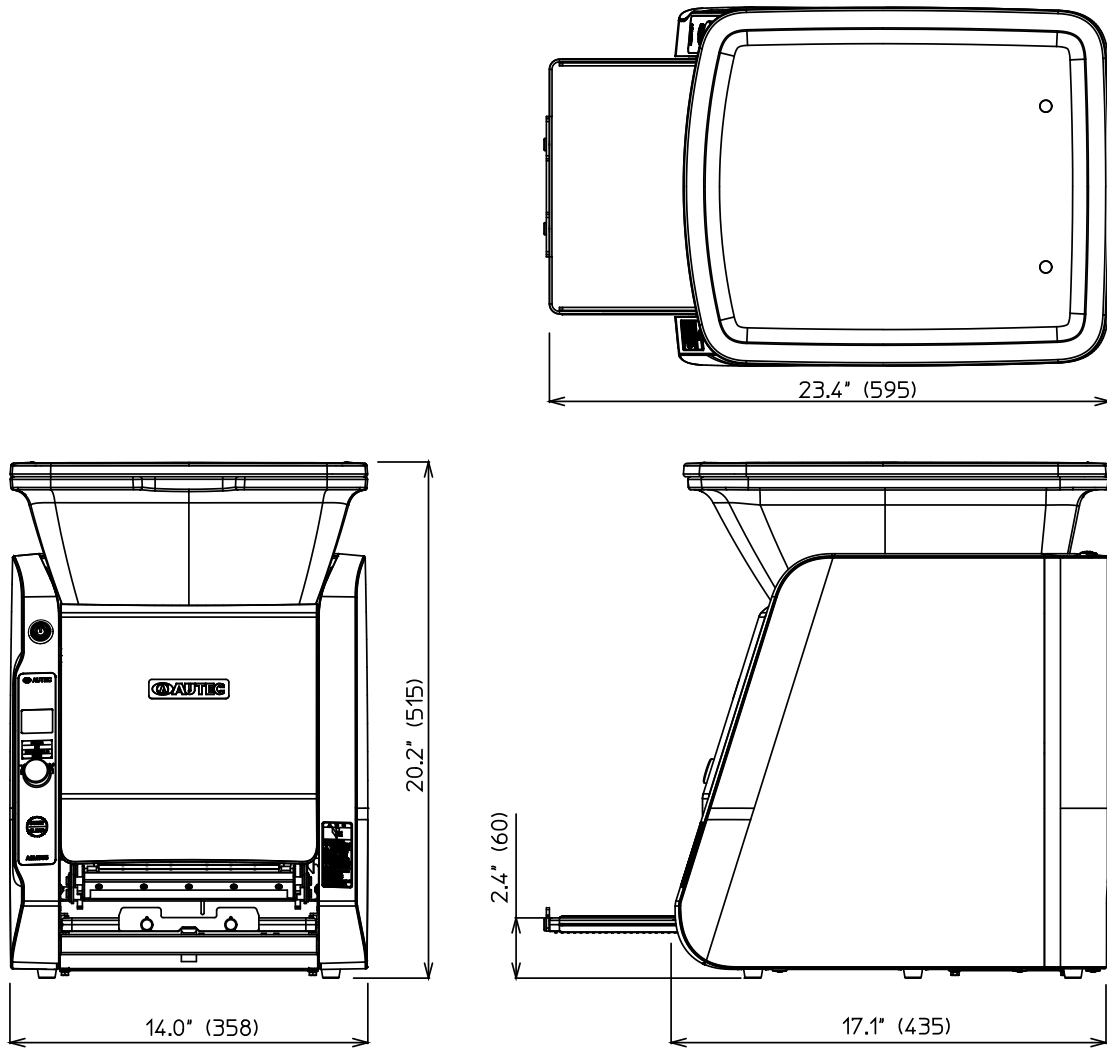
Warranty & Repairs

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	Rice Mat Maker for Commercial Use
Machine Name	MAKI MAKER
Model Name	ASM895A
Power Source	AC110V - 120V, 50/60 Hz
Power Consumption	120W
External Dimensions	W 14.0in. x D 17.1 in. (max 23.4 in.) x H 20.2 in. (W 358 mm x D 435 mm (max595mm) x H 515 mm) * Excluding the Power Cord and salient of the Screws.
Weight	66 lbs. (30 kg.)
Rice Mat Forming Size	
Rice Mat Width	7.4 in. (185 mm) (vertical roll forming unit) 8.2 in. (205 mm) (horizontal roll forming unit)
Rice Mat Length	1.2 in. to 9.8 in. (30 mm to 250 mm)
Rice Mat Thickness	0.2 in. to 0.5 in. (5 mm to 13 mm)
Rice Amount Adjustable Range	1.4 oz. to 16.7 oz. (40 to 475 g)
Seaweed Size Available	7.4 in. x 4.2 in. to 8.4 in. (185 mm x 105 mm to 210 mm)
Cycle time	3.0 to 4.0 seconds
Forming capacity per hour	900 to 1300 mats per hour (* 1200 mats : Length 3.9 in. (100 mm))
Hopper Capacity (Rice Amount)	Maximum: Approx. 14.5 lbs. (6.6 kg)
Optional Functions	Heater function: Two heaters are installed behind the Hopper Base. Auto supply function: equipped with a function to automatically start operation after the rice mat is removed Rice Feeding Function : After operation, use to remove all rice from the inside of the machine.
Optional Parts	Pick Plate, Extension switch & extension cable (The switch can be used as a foot switch when connected to the extension cable.)
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.

<<MEMO>>

<<MEMO>>



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