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Automatic Nigiri Machine Instructions

JT-SFTJ06



本公司 reserves the right to change the specifications of the equipment mentioned in this manual at any time without prior notice.

The data contained in this manual has been strived to be correct and complete, and no responsibility will be assumed for any errors or omissions.

4. Confirm the operating data on the machine display

Speed selection

Long press the function button for three seconds to switch speed, tightness

The production speed can be selected by pressing \oplus \ominus , 800/1000/1200 pcs per hour are available



Setting the tightness

After pressing the function key to switch to tightness, you can press \oplus to loosen and \ominus to tighten.



Press the count key to count the number of productions.

After setting the speed and tightness parameters, press the function key to confirm, and then you can start making onigiri.



5. Onigiri making



Add vinegar rice, the nigiri sushi maker starts making onigiri, and there is an automatic sensor stop function on the left side of the turntable.

Note: The Nigiri sushi maker hopper has a capacity of 2kg. When the turntable is full of onigiri, take away the onigiri and the machine will continue to make onigiri. You can take them as needed.

Precautions for use (if you have any questions, please contact the salesperson in time)



1. Remove all the rice from the machine.

Reason: If the rice is left in the machine for a long time, it will become hard and affect the taste of the onigiri.



2. When rice is stuck inside the machine, you need to clean and oil it again before operating it.

Solution: Remove the parts, wipe them clean with a clean soft cloth, apply special vegetable oil, and then reinstall them on the machine before using it.



3. Do not pull out the front panel during use.

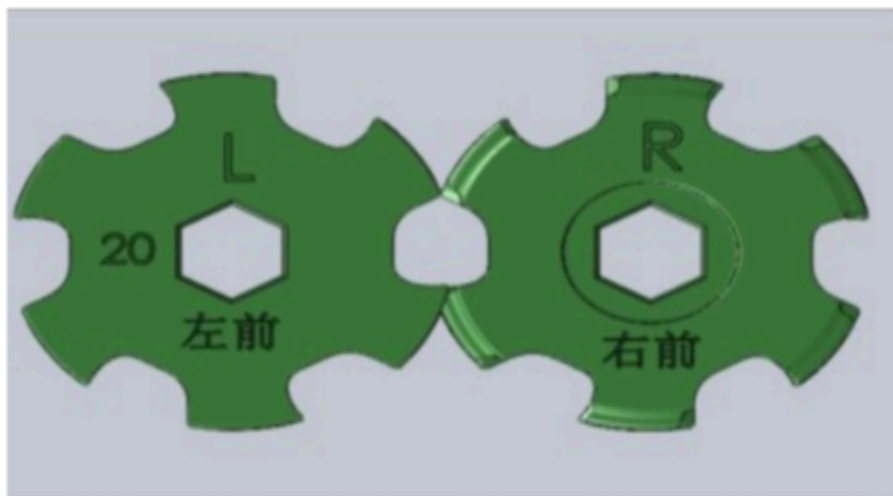
Reason: If you pull out the front panel during use, the safety protection mode will be activated and the device will stop working. You need to shut down and restart before you can use it again.

Equipment cleaning and maintenance

(please contact the salesperson in time if you have any questions)



1. After use, please clean all the rice from the machine (do not leave the rice in the equipment overnight).



2. When the forming wheel rotates to the position shown in the figure above (the two wheels are easy to disassemble and assemble at this time, and the force on each other is small), turn off the power.



3. Hold the panel up and lift it up, remove the front cover, and put it in a safe and stable place.



4. Wash the parts that come into contact with the rice, dry them or wipe them dry, put them in the basket, and cover them with a cloth.

Note: Use a soft cloth to clean with clean water or warm water at about 40°C. Do not use rough cloth or scouring pad to clean, so as to avoid sticking rice due to the rough surface.



5. After the moisture on the surface of the accessories is dry, please put them back into the equipment (to avoid losing the accessories or preventing insects and rats from biting).