

# The combination of automatic weighing function and forming mold significantly improves Onigiri making process.

## Fuwarica SERIES

Onigiri Mold for Rice-Serving Machine GST-RRA

# RRA-TOA

- Enabling to make "fluffy, warm and good texture rice-ball"
- You can also make Shrimp Tempura Onigiri and others using the ingredients that sticking out from the rice balls.
- The hardness of the rice balls can be changed by adjusting the inner mold.
- Material is made of polyethylene resin which has advantages in antibacterial & antifungal.
- If removing this accessory, it can be used as a rice dispenser.
- Optional sensor accessory enables to make it faster. (sold separately)



1. Set TOA mold



2. Press the button



3. Supply weighed rice



4. Place ingredients



5. Close the mold softly



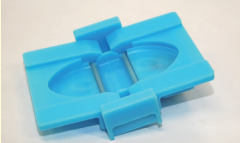
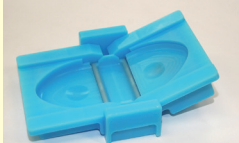
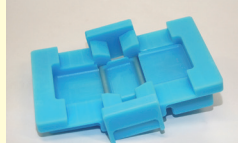
6. Forming is done



7. Wrap seaweed around Onigiri



8. Onigiri is completed

<b>Model:</b>	RRA-TOA	
<b>Dimensions:</b>	395Wx640Dx611.5H mm (After setup dimension) *Excluding optional molds	
<b>Weight:</b>	Approx. 3.5kg	
<b>Optional molds:</b>	Triangle 70Type Mold TOA-S70	Triangle 85Type Mold TOA-S85
		
	Scale: 100-130g Thickness: 32-42mm	Scale: 140-185g Thickness: 30-40mm
	*TOA-S70F (No channel chase type)	
	Onipopo Mold TOA-P65	
	Scale: 90-120g Thickness: 40mm	

