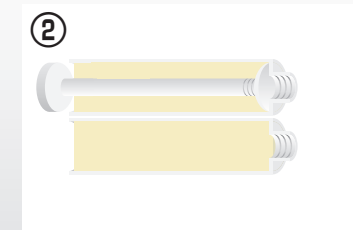
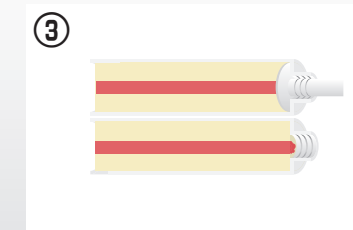


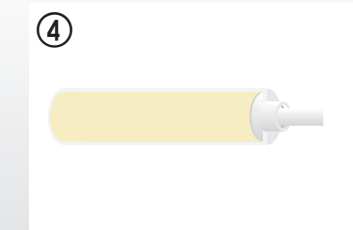
1
Lightly put oil inside of the roller.
Wet your hands to help handling the rice better.
Make sure the plunger pole is setting in the thread spot. Pack 1/2 cup of Sushi rice mixture into one half of the roller and do the same steps to the other half.



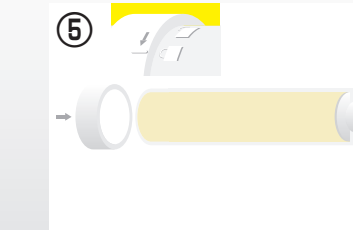
2
Carefully lift out the plunger pole and lay it in the middle of the rice. Press down firmly with the end plank at the end of thread spot. Repeat it for the other half. This will make a neat, straight groove and fill ingredients you want into the grooves.



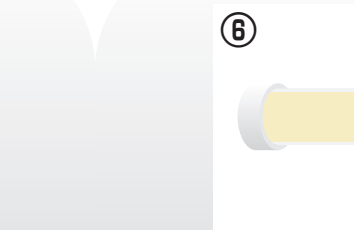
3
Easily replace the plunger of thread end in the screw channel with the end plank against the end of the thread.



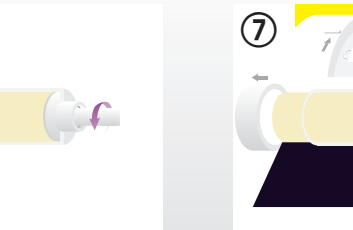
4
Gently close the two halves together, beginning with each half at 45 angle.



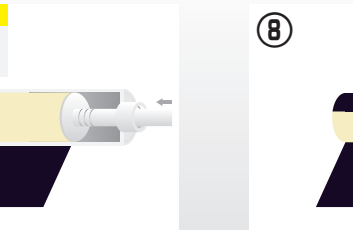
5
Simply shut the latches.
Fit the end cap by lining up the marks and make sure it is secure by twisting to lock it in place.



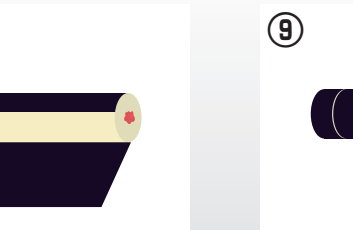
6
Stably hold the roller in one hand and turn the plunger knob until the mark on the pole is well matched (approx. 5 full turns). This will compress the rice mixture to the perfect consistency.



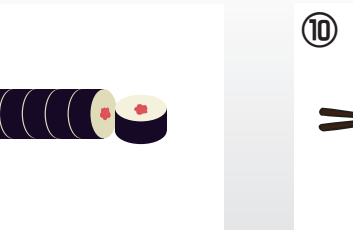
7
Slowly twist the end cap to unlock and remove the cap. Put a nori sheet with glossy side face down and let the longest edge along your counter top. Push the plunger right through. Newly put the formed rice roll on the nori sheet.



8
Keep rolling up the nori sheet.
Wet the joining end of it with a little water to overlap all together.



9
Waiting the nori sheet to be soft and standing it 15 minutes before slicing. Keep the knife blade wet and slice it through. Wipe the blade clean after each cut. Using the cutting former to make the individual sushi evenly shaped and fabulous in appearance.



10
Enjoy! 😊

SUSHI

Sushi is the Japanese preparation and serving of cooked vinegared rice combined with varied ingredients, chiefly seafood, vegetables, meat, and occasionally tropical fruits. Styles of sushi and its presentation vary widely, but the key ingredient in all cases is the rice. Makizushi is one of famous rolled sushi in the worldwide.

Now SUSHISOLO (Perfect Sushi Roller) is the new attractive kitchen aid which easily forms fresh Sushi rolls. Simply put in the different ingredients, fold down the handle, pull the flap and the perfect Sushi roll is formed.

This hygienic roller is one piece for ease of use and convenient cleaning.

Original, round sushi can now be created in your own kitchen with your own choice of fillings. With just few easy steps, you can make roll after roll. Kids will love to make their own rice crispy rolls, and will enjoy being able to make their own personal candy sushi.



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INSTRUCTIONS

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