

HI NINGER SMK-001

HI NINGER Sushi Making Kit Deluxe Edition

INSTRUCTION MANUAL - MODEL: SMK-001

Introduction

Thank you for choosing the HI NINGER Sushi Making Kit Deluxe Edition. This kit provides all the essential tools to create various sushi rolls and shapes at home. Please read this manual carefully before first use to ensure proper operation and maintenance of your kit.

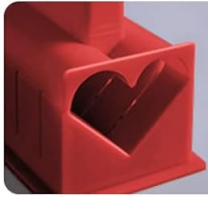
Kit Components

Your HI NINGER Sushi Making Kit Deluxe Edition includes the following items:

- 11 different shapes of sushi rice roller molds
- 1 Bamboo Sushi Rolling Mat
- 1 Fork
- 1 Spatula blade
- 1 Sushi Knife
- 2 Pairs of Chopsticks

Can be assembled into **8 styles**, you can also make a variety of beautiful shapes at home

Heart-shaped



Round



Triangle



Animal shape



Half Round



Rectangle



Square



Fanshaped



Image: Overview of the 17-piece HI NINGER Sushi Making Kit, displaying all mold shapes and accessories.

Setup and Preparation

Before first use, please wash all components of the sushi making kit with warm soapy water. Rinse thoroughly and dry completely. Ensure all parts are clean and ready for food contact.

Preparing Your Workspace:

- Gather all your sushi ingredients: cooked sushi rice, nori (seaweed sheets), and your desired fillings (fish, vegetables, etc.).
- Have a bowl of water mixed with a little rice vinegar (tezu) ready to moisten your hands and tools to prevent rice from sticking.
- Place your bamboo rolling mat or a clean cutting board on a stable surface.

Operating Instructions

Follow these steps to create various sushi rolls using your HI NINGER Sushi Making Kit:

1. **Choose Mold Shape and Prepare Ingredients:** Select your desired mold shape. Prepare your sushi rice and fillings.

2. **Place Nori and Rice:** Lay a nori sheet inside the mold. Spread a thin, even layer of sushi rice over the nori, covering about one-third of the sheet. Moisten your hands or the spatula with tezu to prevent sticking.
3. **Add Fillings:** Arrange your chosen fillings (fish, vegetables) in a line down the center of the rice.
4. **Cover with Rice:** Add another thin layer of rice over the fillings, then cover with the remaining nori sheet.
5. **Press and Compact:** Place the top part of the mold over the filled base. Press down firmly and evenly to compact the sushi roll. Hold for a few seconds to allow the shape to set.
6. **Cut the Roll:** Carefully remove the compacted sushi from the mold. Place it on the cutting board. Use the provided sushi knife, moistened with water, to cut the roll into even pieces using the mold's guide grooves if available.

How to use



1. Choose mold shape and prepare ingredients



2. Put in about one-third of the rice



3. Put the ingredients in and cover the rice



4. Use a spatula to press down both ends of the seaweed



5. The compaction mold is kept for a certain period of time for its shape



6. Cut it according to the mold gap.

Image: Visual guide demonstrating the six steps for using the sushi molds to create rolls.

Video Demonstration: Sushi Making Kit Usage

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Video: A demonstration by HI NINGER showing the process of making sushi using the kit's molds and tools.

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Video: Another official HI NINGER video showcasing the sushi making kit in action.

Care and Maintenance

Proper care will extend the life of your sushi making kit.

- **Cleaning:** Hand wash all plastic molds, the fork, spatula, and sushi knife with warm water and mild dish soap immediately after use. Rinse thoroughly. The bamboo rolling mat should also be hand washed and air-dried completely to prevent mold.
- **Dishwasher Safety:** The kit components are **not** dishwasher safe. Hand washing is recommended.
- **Drying:** Ensure all components are completely dry before storing to prevent bacterial growth.
- **Storage:** Store the kit in a clean, dry place away from direct sunlight and extreme temperatures.

Troubleshooting

Here are some common issues and solutions:

- **Sushi rice sticking to molds/tools:** Ensure your hands and tools (spatula, knife) are frequently moistened with tezu (water mixed with a small amount of rice vinegar). This creates a non-stick surface.
- **Sushi rolls falling apart:** This can happen if the rice is not sticky enough or not compacted sufficiently. Use proper sushi rice and ensure you press down firmly and evenly when using the molds.
- **Nori tearing:** If the nori is tearing, it might be too dry or you are pressing too hard. Ensure the nori is fresh and handle it gently.
- **Uneven cuts:** Always use a sharp, moistened sushi knife. Apply even pressure and cut through the mold's grooves for consistent pieces.

Specifications

Feature	Detail
Brand	HI NINGER
Model Number	SMK-001
Material	Food Grade PP Plastic, Bamboo
Color	Red
Special Feature	BPA Free
Number of Pieces	17 (including 11 molds, mat, fork, spatula, knife, chopsticks)
Item Dimensions (L x W x Th)	8"L x 8"W x 3"Th (packaging)
Item Weight	1.9 Pounds
Care Instructions	Hand Wash Only
Dishwasher Safe	No
Microwaveable	No

Warranty and Support

For warranty information or product support, please contact HI NINGER directly through their official channels or the retailer where the product was purchased. Keep your purchase receipt as proof of purchase.