Delamu DLM-SushiMakingKit-003

Delamu Sushi Making Kit - Instruction Manual

Model: DLM-SushiMakingKit-003

Introduction

The Delamu 27-in-1 Sushi Making Kit provides a comprehensive and user-friendly set for crafting delicious and visually appealing sushi creations at home. Designed for both beginners and experienced sushi makers, this kit includes all essential tools to simplify the sushi-making process and enhance your culinary experience.

What's Included

Your Delamu 27-in-1 Sushi Making Kit contains the following components:

- 1 x Spam Musubi Mold
- 3 x Animal-shaped Onigiri Molds
- 2 x Sushi Rolling Mats (Bamboo)
- 5 x Pairs of Chopsticks
- 1 x Shamoji Rice Paddle
- 1 x Rice Spreader
- 2 x Sauce Dishes
- 1 x Bazooka Roller
- 1 x Gunkan Sushi Mold
- 1 x Triangle Onigiri Mold
- 1 x Cylindrical Omusubi Maker
- 2 x Chopstick Rests
- 1 x Sushi Cutting Mold
- 1 x Oil Brush
- 1 x Sushi Knife
- 1 x Avocado Slicer
- 1 x Guide Book



Figure 1: All components included in the Delamu 27-in-1 Sushi Making Kit.

Setup and Preparation

Before beginning, ensure all components are clean and dry. Refer to the included Guide Book for detailed instructions on preparing sushi rice and selecting ingredients.

Preparing Sushi Rice

The foundation of great sushi is properly prepared rice. The included Guide Book provides step-by-step instructions for cooking and seasoning sushi rice to the correct consistency and flavor. Use the rice paddle and spreader for handling the rice.



Figure 2: Preparing sushi rice using the provided rice paddle.

Operating Instructions

Using the Sushi Bazooka Roller

1. Open the sushi bazooka and lightly oil the inside with the oil brush to prevent sticking.
2. Fill both halves of the bazooka with prepared sushi rice. Create a groove down the center for your fillings.
3. Add your desired ingredients (e.g., vegetables, fish) into the groove.
4. Close the bazooka firmly and attach the plunger.
5. Place a nori sheet on a bamboo mat. Gently push the rice log from the bazooka onto the nori sheet.
6. Roll the nori sheet tightly using the bamboo mat to form a perfect sushi roll.



Figure 3: Forming a sushi roll using the Sushi Bazooka Roller.

Using Sushi Molds (Onigiri, Musubi, Gunkan)

The kit includes various molds for different sushi and rice shapes:

- **Animal-shaped Onigiri Molds:** Press rice firmly into the molds to create fun animal shapes.
- **Spam Musubi Mold:** Ideal for making traditional Spam Musubi. Place nori, then rice, then cooked Spam, and press firmly.
- **Gunkan Sushi Mold:** Use this mold to shape rice bases for Gunkan Maki, which are typically topped with ingredients like roe or chopped seafood.
- **Triangle Onigiri Mold:** For classic triangular rice balls.



Figure 4: Examples of shapes created with the various sushi molds.

Slicing Sushi Rolls

After rolling, use the sushi cutting mold and the sharp sushi knife for clean, even slices. Place the rolled sushi into the cutting mold and use the knife to slice through the guides.



Figure 5: Achieving perfect sushi slices with the cutting mold and knife.

Maintenance and Cleaning

To ensure the longevity of your Delamu Sushi Making Kit, follow these cleaning guidelines:

- **Plastic Components (Bazooka, Molds, Slicer, Paddle, Spreader, Sauce Dishes, Chopstick Rests):** Wash immediately after use with warm water and mild dish soap. Rinse thoroughly and air dry completely before storing. These components are generally dishwasher safe on the top rack, but hand washing is recommended for best results.
- **Bamboo Components (Mats, Chopsticks):** Hand wash with warm water and a small amount of mild soap. Do not soak bamboo items, as this can cause warping or cracking. Rinse quickly and wipe dry with a clean cloth. Allow to air dry completely in a well-ventilated area before storing.
- **Sushi Knife:** Hand wash the knife with warm, soapy water immediately after use. Dry thoroughly with a soft cloth to prevent rust and maintain sharpness. Store in a knife block or with a blade guard to protect the edge.

Avoid abrasive cleaners or scrubbers that could damage the surfaces of the tools.

Troubleshooting

- **Rice Sticking to Tools:** Lightly wet or oil plastic molds and the sushi knife before use. For bamboo mats, cover with plastic wrap before rolling to prevent rice from sticking and simplify cleanup.
- **Rolls Falling Apart:** Ensure your sushi rice is properly cooked and seasoned (sticky enough). Do not overfill the bazooka or nori sheet. Roll tightly and evenly.
- **Uneven Slices:** Use the sushi cutting mold as a guide. Apply even pressure when slicing with the sushi knife. A slightly damp knife blade can also help achieve cleaner cuts.

Specifications

Feature	Detail
Product Dimensions	11.42 x 3.94 x 7.28 inches
Item Weight	2.14 pounds
Manufacturer	Delamu
Model Number	DLM-SushiMakingKit-003
ASIN	B0C9QR8KF1
Date First Available	August 31, 2023

Warranty and Support

For any questions, concerns, or support regarding your Delamu Sushi Making Kit, please refer to the comprehensive User Guide (PDF) provided with your product. This guide contains detailed information and troubleshooting tips.
If further assistance is needed, please contact Delamu customer service through the retailer's platform or visit the official Delamu store for contact information.

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