**Maki Maker Training and Safety**

**Description:** The Autec Maki Maker lays out a rice matt onto seaweed and folds sushi rolls. It can make up to 450 rolls per hour. Safety features include electronic sensors and shields for the machine’s moving parts.

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**Do:**
- Spray hoper (located on top of the machine) with pan coating
- Place steamed and prepared rice into the hoper; fill hoper to the top loosely with rice and put lid back into place
- Place Nori (sheet of seaweed) on the base of the Maki Maker, the base has four rectangles aligned side by side
- Press on switch to turn on the machine, lights will turn on
- Press the orange start circle button. Nori will be fed into the machine and a rice matt will be placed on top of the Nori
- Place food onto the center of the rice matt running in a similar fashion as the underlying rectangular bases
- Press orange start circle button again. Machine will fold sushi into a roll
- If machine begins to beep without reason, pull and turn red reset button to the right and release to end the beeping sound and to reset the machine
- Note length and thickness of rice matt are preset

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**Don’t:**
- Don’t overfill hoper with rice
- Don’t pack rice into hoper; it should be loosely fitted into the hoper
- Don’t put any utensils into hoper while in motion