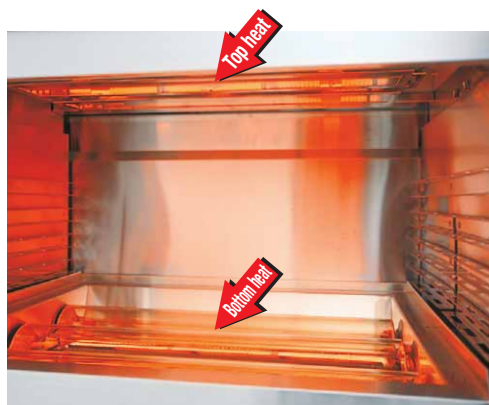


Top and Bottom Heat Griller "Speed Griller" < Infrared burner >

Top and Bottom Heat reduces cooking time. You do not need to turn ingredients over.

Infrared burners provided above and below cooking ingredient emit a lot of far-infrared rays whose char-grilled effect is high. You can grill deliciously soft inside. Moreover there is no need to turn ingredients over thanks to the top and bottom heat system. You can maintain beautiful shape of ingredient and reduce cooking time by 20 to 40% compared to other grilling methods (compared with our existing products). You do not need to keep your customer waiting.



Heat-proof plate prevents heat and keeps kitchen comfortable.

Movable heat-proof plate on the front of griller prevents emission of infrared rays and heat to the outside. It prevents temperature increase at surroundings and enhances working environment in kitchen.



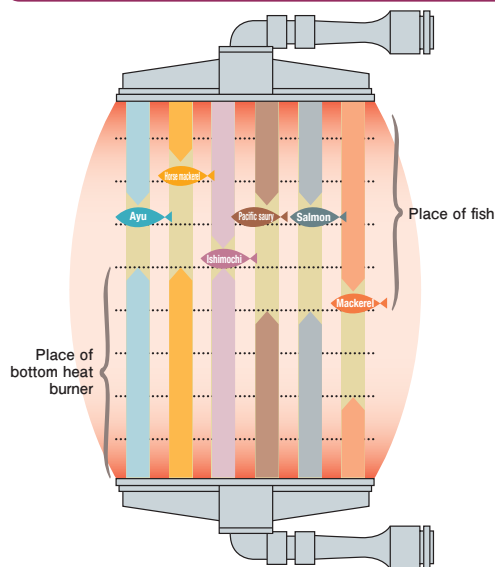
Height-adjustable according to delicate adjustment of fire.

You can adjust the fire through changing freely distance of top and bottom burners, and height of grill net and grate according to cooking ingredient's size, amount, and shape. All models are easy to use and steplessly adjustable.



Grill ability

	Size mm	Weight g	Distance between top heat and grill net mm	Distance between bottom heat and grill net mm	Time required
Ayu	220×40	100	150	120	4 minutes
Horse mackerel	250×55	140	130	140	5 minutes
Ishimochi	230×70	205	165	105	6 minutes
Pacific saury	320×45	145	150	135	4 minutes
Salmon (fillet)	160×55	80	150	135	2 minutes
Mackerel (fillet)	210×70	140	185	140	4 minutes 30 seconds



■ In the case of Horse mackerel, put grill net on the 7th rack from the bottom and adjust the place of bottom heat burner at the 5th rack from the bottom.

※ In the case of frozen food, defrost before cooking.
 ※ The required time differs according to cooking ingredient's size, shape, and quality.

Specifications Table

Model	External dimension (mm)			Internal dimension (mm)		Gas consumption		Gas connection		Adjustment of bottom burner	Weight (kg)	Accessories			
	Width (A)	Depth (B)	Height	Width (c)	Depth	Town gas	LP gas	Town gas	LP gas			Drip tray	Grill net	Skewer receiving grate	Firing rod
☆MGKW-073	710	345	850	370	340	6.51kW (5,600kcal/h)	6.51kW(0.47kg/h)	13mm rubber tube end	9.5mm rubber tube end	Stepless up-and-down handle	57	1	1	2	1
☆MGKW-083	845	345	850	505	340	10.2kW (8,800kcal/h)	10.2kW(0.73kg/h)				63.5	1	1	2	1
☆MGKW-074	710	465	850	370	460	9.77kW (8,400kcal/h)	9.77kW(0.70kg/h)				73	1	1	2	1
☆MGKW-084	845	465	850	505	460	15.3kW (13,200kcal/h)	15.3kW(1.10kg/h)				82.5	1	1	2	1

■ Delivery time of ☆marked models is about 2 weeks after receipt of order.

Gas Top and Bottom Heat Griller "Speed Griller" <Infrared burner>



MGKW-073
List Price : ¥275,000
(tax-excluded)



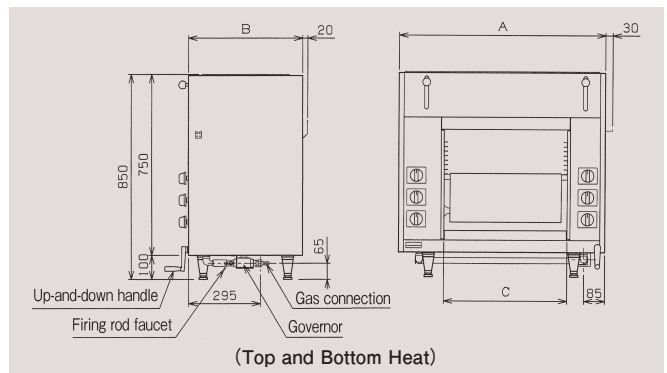
MGKW-083
List Price : ¥298,000
(tax-excluded)



MGKW-074
List Price : ¥308,000
(tax-excluded)



MGKW-084
List Price : ¥328,000
(tax-excluded)



(Top and Bottom Heat)