



三省堂實業株式會社

SANSEIDOU INDUSTRIAL CO., LTD

飲食店設備綜合產品目錄 No.2

COMMERCIAL RESTAURANT & HOTEL EQUIPMENT CATALOGUE No.2





SANSEIDOU

Contents

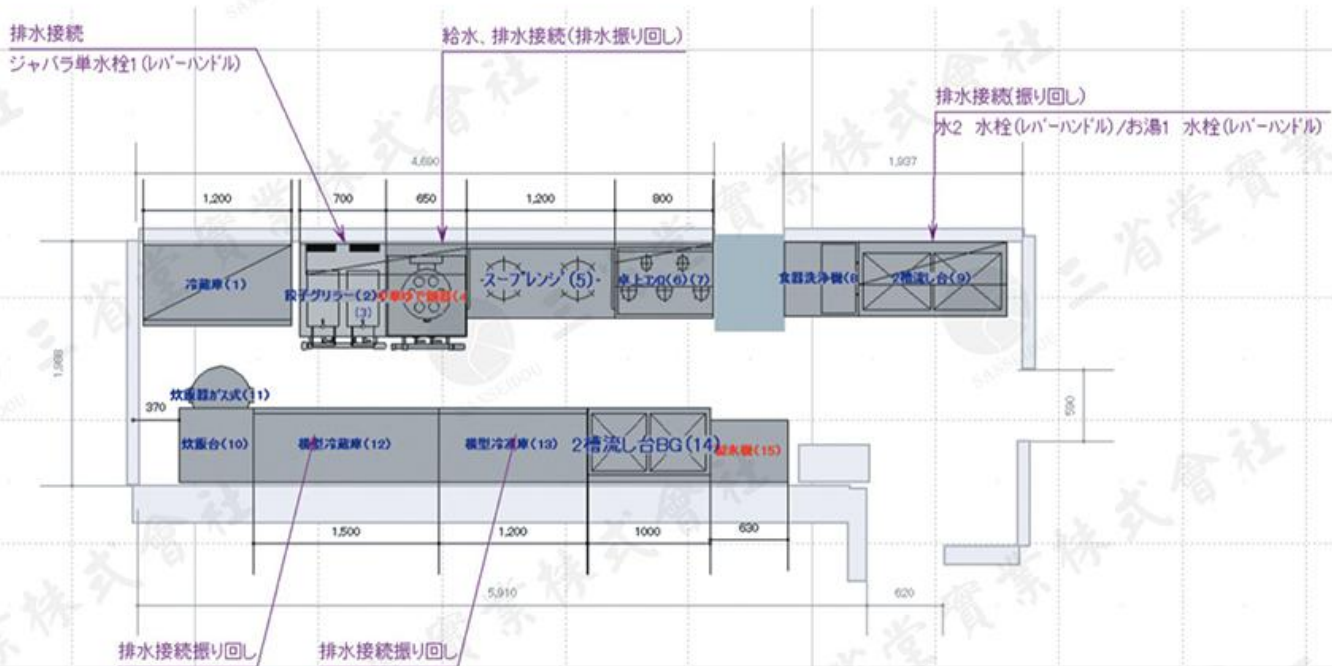
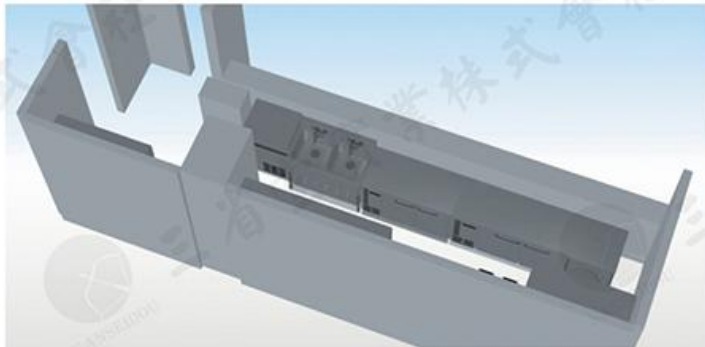
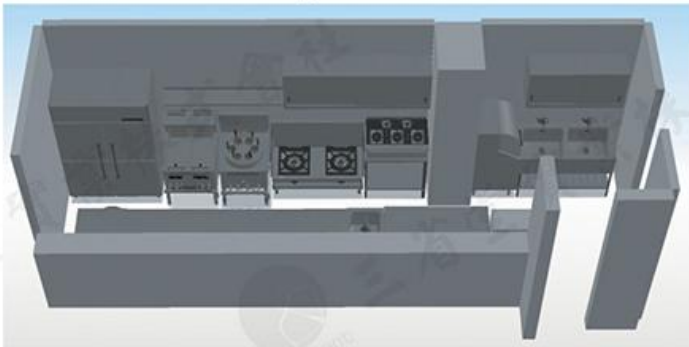
Japanese Ramen Restaurant Kitchen Equipment	1-13
Washoku & Izakaya Restaurant Kitchen Equipment	14-38
Chinese Restaurant Kitchen Equipment	40-67
Barbeque, Sushi, Yakitori Restaurant Kitchen Equipment Reference Examples	68-70

日式拉麵設備參考案例(為日本神奈川縣客戶提供方案)

Japanese Ramen Restaurant Kitchen Equipment Reference Example (For Customer in Kanagawa Japan)

僅供參考，請根據所在地區衛生消防法規和實際情況酌情考慮

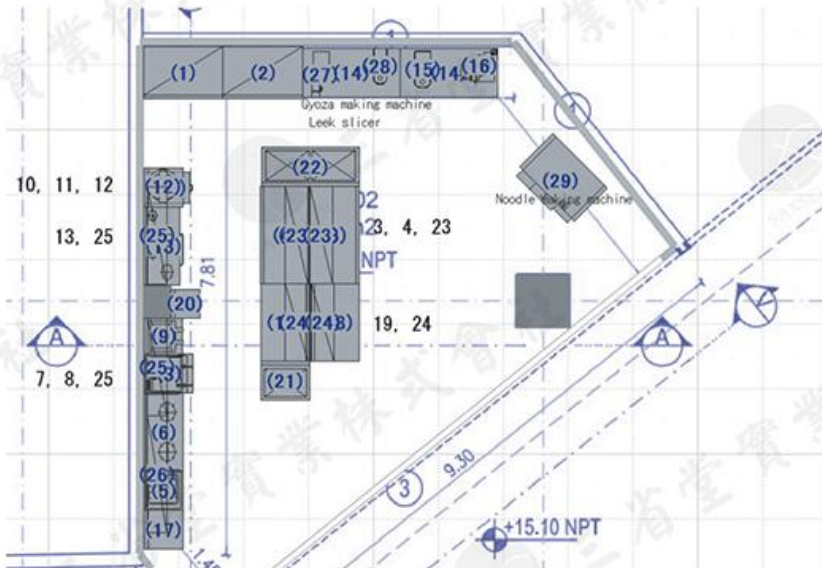
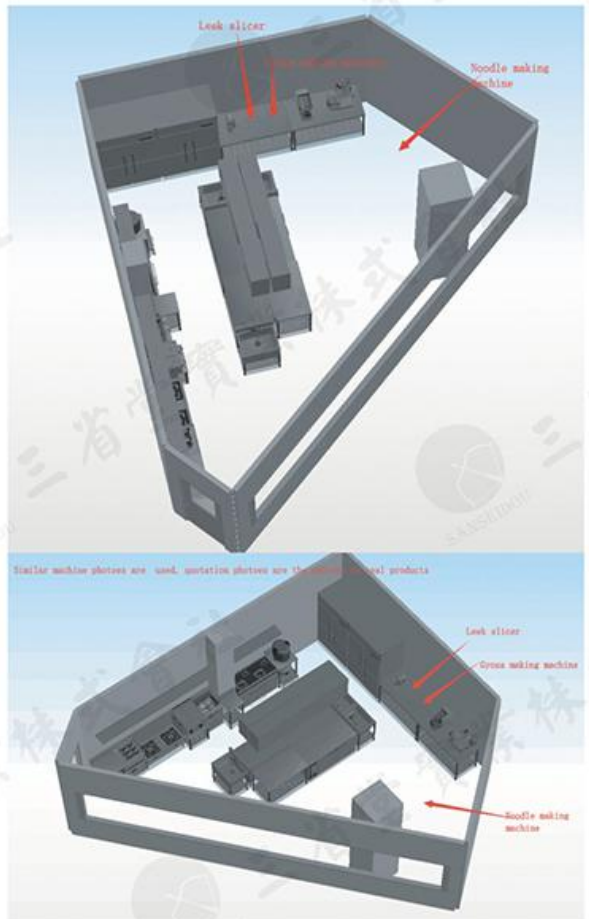
For reference only, please consider as appropriate according to the health and fire regulations and actual conditions in your area.



番号 (NO.)	品名(NAME)	品番(CODE)	寸法(SIZE)			数量 (QUANTITY)
			W	D	H	
1	縦型冷凍冷蔵庫 /Refrigerator-freezer/立式冷凍冷蔵庫	SRR-K1261C2	1200	650	1890	1
2	自動餃子焼き機/Auto gyoza grill machine/自動煎餃機	STDIH2	700	600	460	1
3	自動餃子焼き機専用架台/The work table for auto gyoza grill machine/自動煎餃機放置台	STDIH2T	700	500	600	1
4	ゆで麺器/Gas Noodle Boiler/燃氣煮麵爐	MR-15M	650	750	950	1
5	スープレンジ/Gas soup range/燃氣低湯灶	MLSG-126	1200	600	450	1
6	卓上コンロ/Tabletop gas range/台式平頭爐	M-825C	780	540	164	1
7	コンロ台 /Work table for gas range/台式爐放置台	BWG-076	750	600	650	1
8	食器洗浄機/Dish Washer/洗碗機	MDRTB6	600	600	1375	1
9	2槽流し台/2 tanks type sink/2槽水槽	BS1-126	1200	600	1040	1
10	炊飯台 /Rice cooker holder with slide/煮飯鍋放置台	BW-066C	600	600	800	1
11	炊飯器ガス式/Rice cooker/燃氣煮飯鍋	RR-50S1	525	481	434	1
12	横型冷蔵庫/Undercounter Refrigerator /横型冷蔵庫	SUR-K1561SA	1500	600	800	1
13	横型冷凍庫/Undercounter Freezer/横型冷凍冰箱	SUF-K1261SA	1200	600	800	1
14	2槽流し台BG /2 tanks type sink/2槽水槽	BS2-106	1000	600	800	1
15	製氷機/Ice Maker/製氷機	DRI-45LME	630	450	800	1
16	平棚 /Wall shelf/平架	BES25-15	1500	250	230	1
17	吊戸棚/Hanging cupboard/吊櫃	BCS6-1835S	1500	350	600	1
18	吊戸棚/Hanging cupboard/吊櫃	BCS6-1235S	1200	350	600	1
合計						18

日式拉麵設備參考案例 (為智利商場內客戶提供方案) Japanese Ramen Restaurant Kitchen Equipment Reference Example (For Customer in Foodcourt of Shopping mall in CHILE)

僅供參考，請根據所在地區衛生消防法規和實際情況酌情考慮
For reference only, please consider as appropriate according to
the health and fire regulations and actual conditions in your area.



番号 (NO.)	品名(NAME)	品番(CODE)	寸法(SIZE)			数量 (QUANTITY)
			W	D	H	
1	縦型冷蔵庫/Refrigerator with 4 doors/立式冷藏冰箱	STDA-H1.0	1229	800	1950	1
2	縦型冷凍庫/Freezer with 4 doors/立式冷凍冰箱	STDA-L1.0	1229	800	1950	1
3	横型冷凍庫/Undercounter Freezer with 2 doors/横型冷凍冰箱	STDATL15N	1500	770	800	1
4	横型冷蔵庫/Undercounter Refrigerator with 2 doors/横型冷藏冰箱	STDATH15N	1500	760	800	1
5	ゆで麺器/Gas Noodle Boiler/燃氣煮麵爐	MRK-066B	600	600	950	1
6	スープレンジ/Gas soup range/燃氣低湯灶	B-TGP-120	1200	600	950	1
7	自動餃子焼き機専用架台/The work table for auto gyoza grill machine/自動煎餃機放置台	MAZ-44	600	750	528	1
8	自動餃子焼き機/Auto gyoza grill machine/自動煎餃機	MAZ-44	600	750	500	1
9	ガスフライヤー/Gas fryer/燃氣油炸爐	MXF-056B	550	600	800	1
10	炊飯台/Rice cooker holder with slide/煮飯鍋放置台	BW-066C	600	600	800	1
11	炊飯器ガス式/Rice cooker/燃氣煮飯鍋	RR-50S1	525	481	434	1
12	電子ジャー/Rice warmer/電子保溫飯鍋	JHC-900A	481	481	406	1
13	ガスレンジ/Gas stove with oven/帶烤箱燃氣爐	RGR-1265C	1200	600	800	1
14	作業台/Work table/工作台	BW-157	1500	750	800	2
15	ミートチョッパー/Meat grinder/絞肉機	BN-550SA	250	560	400	1
16	ミートスライサー/Meat slicer/切肉片機	STQP25A	570	540	410	1
17	作業台/Work table/工作台	BW-066	600	600	950	1
18	作業台/Work table/工作台	BW-127	1200	750	950	1
19	作業台/Work table/工作台	BW-127	1200	750	950	1
20	作業台/Work table/工作台	BW-044	450	450	950	1
21	1槽流し台/1 tank type sink/1槽水槽	BS1-076	750	600	1040	1
22	2槽流し台/2 tanks type sink/2槽水槽	BS1-156	1500	600	1040	1
23	吊戸棚/Hanging cupboard/吊櫃	BCS6-1535S	1500	350	600	2
24	吊戸棚/Hanging cupboard/吊櫃	BCS6-1235S	1200	350	600	2
25	平棚/Wall shelf/平架	BES25-15	1500	250	230	2
26	平棚/Wall shelf/平架	BES25-18	1800	250	230	1
27	ネギスライサー/Leek slicers/長葱切碎機	106055	190	300	315	1
28	自動餃子成型機/Auto Gyoza making machine/自動餃子成型機	STHT-28	350	370	701	1
29	自動製麵機/Auto noodle making machine/自動製麵機	STTSM02	575	970	1180	1
合計						33

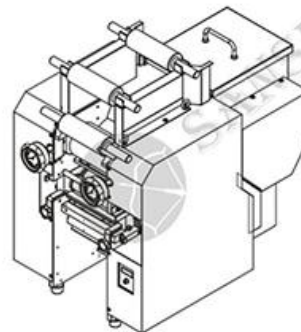
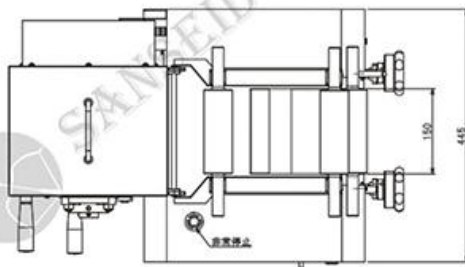
SANSEIDOU STY AUTO NOODLE MAKING MACHINE(NEW)

- ✗ Miniaturization design, product size is reduced, production capacity is not reduced, can be put onto working table, undercounter refrigerator, also can be fixed on bed with rollers.
- ✗ The rotational speed of producing rolls and mixer can be set and controlled separately. In general, the rotational speed of Japanese noodle making machine producing rolls and mixer can not be adjusted.
- ✗ The length of noodle also can be adjusted.
- ✗ Dumpling skin(0.5-1 mm) can be made, in the case of less than 0.5mm, the product should be special ordered.
- ✗ There are noodle band thickness adjusting indicators on both side.



CODE	NAME	SIZE	VOLTAGE	POWER	CAPACITY	ACCESSORIES
STY-90	SANSEIDOU STY AUTO NOODLE MAKING MACHINE	W445×D626×H637	1N 100V, 50/60Hz, 1N 110V, 60Hz, 1N 220V, 50Hz	MAX 600W	100-150 meals/h	cutting blade X1pc, noodle rod X3pcs

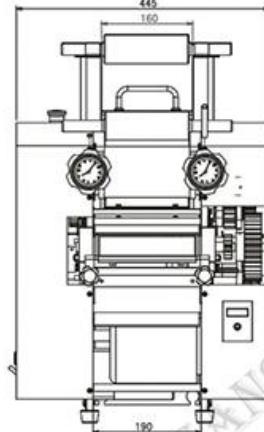
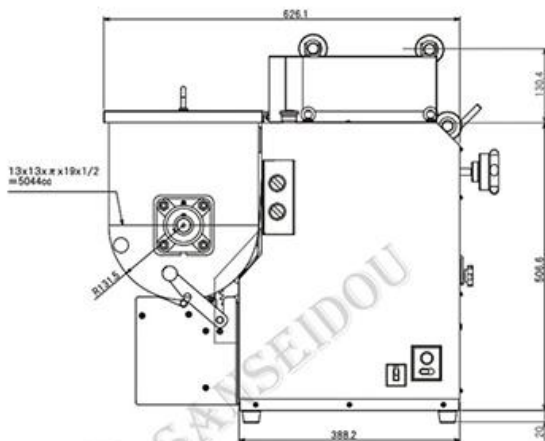
Can make dumpling skin and paster



15 kinds of noodle cutting blade supplied(1-5mm, you can choose 1pc when you order)

Cutting blade code

- #6(5mm) #8(3.6mm)
- #10(3mm) #12(2.5mm)
- #14(2.2mm) #16(1.9mm)
- #18(1.7mm) #20(1.5mm)
- #22(1.4mm) #24(1.3mm)
- #26(1.2mm) #28(1.1mm)
- #30(1.0mm)



STY-90

SANSEIDOU STTSM AUTO NOODLE MAKING MACHINE(NEW)

- ★ The length of noodle also can be specified before purchasing.
- ★ There are noodle band thickness adjusting XXX on left and right side.
- ★ Dumpling skin(0.5-1mm) can be made, in the case of less than 0.5mm, the product should be special ordered.



STTSM01



STTSM02



STTSM03

CODE	NAME	SIZE	VOLTAGE	POWER	MIXER CAPACITY	NOODLE MAKING CAPACITY (ACCESSORIES)
STTSM01	AUTO NOODLE MAKING MACHINE I	1000×600×800mm	1N 100V	200W	5kg	cutting bladeX1pc, noodle rodX3pcs, 50-80meals/h
STTSM02	AUTO NOODLE MAKING MACHINE II	1180×575×970mm	1N 100V	400W	8kg	cutting bladeX1pc, noodle rodX3pcs, 100-150meals/h
STTSM03	AUTO NOODLE MAKING MACHINE III	1180×870×1210mm	3N 200V	1.2kW	12kg	cutting bladeX1pc, noodle rodX3pcs, 200-250meals/h

※ Can make dumpling skin and paster



Auto flour sprinkler (Sold separately)



Dumpling skin roller (Sold separately)

15 kinds of noodle cutting blade supplied(1-5mm, you can choose 1pc when you order)

Cutting blade code

- #6(5mm) #8(3.6mm) #10(3mm)
- #12(2.5mm) #14(2.2mm) #16(1.9mm)
- #18(1.7mm) #20(1.5mm) #22(1.4mm)
- #24(1.3mm) #26(1.2mm) #28(1.1mm)
- #30(1.0mm)



Mixing



Pressing



Cutting



Finished

The cases of customers using

Mingmouren in Hakata(Nanjing China)



Zangshanyue(Shenzhen, China)



Daitou(Tokyo, Japan)



Sakaeya(Kagoshima, Japan)



Sanseidou IH Noodle(Ramen)Boiler



It is convenient and quick to change the boiled water at any time in order to keep it clear .

The advantage of Sanseidou IH Noodle Boiler

1. With high power IH inverter and Sanseidou original pot, realized amazing boiling power. By efficient heating, boiled water comes out concentrated from the bottom of pot.
2. Easy to adjust firepower in 1-6 levels, flexible for idle time and peak period.
3. The noodle pot can be taken out at any time, easy to clean.
4. The handle is placed on the three sides of the noodle pot. When boiled water is turbid, easy to be taken out. It only takes 60s to boil a pot of water, does not affect delivery speed of peak period.
5. With Sanseidou water jet technology, realized the noodle ball spread and rolled quickly and automatically in each basket by strong water jet without manual flipping.
6. Flat bottom shape of Japanese original baskets, more helpful to noodle ball spreading and rolling.
7. Magnetic six-levels controlling switch and digital display panel, easy to control and confirm.
8. Inductive faucet, automatically add water.
9. Four-sided stainless steel baffle to prevent hot water splashing.
10. With inclined design of top board, realized water flow into the rear trash basket automatically to keep clean.

Model: STMR-17M

Size: 750×650×830mm

Volatge: 3N380V 50/60Hz

Power: 15KW

Capacity: 21L

Pan size: 374×165mm

Basket number: 7pcs

Marketing common noodle boiler

1. The noodle pot stuck and can't be taken out, and the square pot is not easy to clean because of dead space.
2. Need to change the whole pot of boiled water each time, can not change water in peak period, the taste of noodle will be unstable.
3. There is no water jet flow, have to spread noodle ball by long chopsticks.
4. Because of the conical shape of the basket, noodle balls gather at the bottom, can not spread automatically and heat evenly.
5. Can not adjust firepower well.
6. Inconvenient to add water
7. There is no four-sided baffle, easy to cause burns.
8. The boiled water is easy to splash onto other cooking machine, also cause floor wet.

Automatic Moving Ramen Signboard

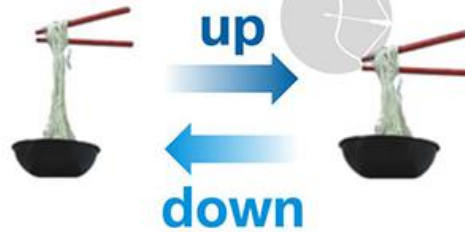
- A partner who can work for you day and night without compl
- The movement of noodles is very conspicuous in the daytime
- Your restaurant's name can shine in the darkness of the night
- Your restaurant will get so many fans, they will upload your restaurant's photos online and your restaurant will be well-known



Luminous effect



Moving up and down



Model:ST818

Size:750×450×2050(includes moving part)

Bowl diameter:455mm

Volatge:1N100-110V, 1N220-240V

Power:250W

Weight:45kg

Customer's use cases



LIUCHAOMEN
(NANCHANG CHINA)



KUNGFU RAMEN
(ITALY)



LAODAGE
(GUANGZHOU CHINA)

IH Auto Gyoza(dumpling) Grill Machine(singel pan,double pans)



STDMT-1



STDMT-2

Product name:IH automatic gyoza grill machine(single pan, double pans)

Model	Size	Pan size	Volatge	Power	Temp.range
STDMT-1	W500×D650×H460(mm)	W300×D330	220V / 50 / 60Hz	5kW	0~250°C
STDMT-2	W700×D650×H46(mm)	W220×D330	220V / 50 / 60Hz	3.5kW×2	0~250°C



Stainless steel grill pan,
easy to operate



It is convenient to clean. The grill pan can
be lifted, the water and the garbage can
be flowed into rear trash basket.



Can make 2~3 rows of Gyoza in one time.



Also can make disc dumpling
(maximum diameter is 280mm)

Complete automation realizes “Authentic Gyoza” and “Easy cooking”!

How to cook Gyoza

There are 2 processes to cook Gyoza; “Steaming” and “Grilling”. Basically, steaming process is for cooking and grilling process is for browning the surface of Gyoza. The key point of tasty Gyoza is “Crispy outside and Juicy inside”.

Gyoza is difficult to cook

Cooking Gyoza requires many kinds of adjustment depending on the ingredients, quantity, and so on. Therefore, experience and skills are needed to cook delicious Gyoza every time.



Experience is not necessary due to the complete automation!

Our Gyoza Cooker” can always supply water, steam and grill Gyoza by perfect setting automatically with just pushing one button! Therefore, anyone can cook authentic Gyoza easily!

•Key Point!

Our Gyoza Cooker can detect water evaporation as thermistor sensor is equipped. Therefore, cooking process can be controlled more accurately. It can prevent uneven cooking and realize to cook Gyoza beautifully every time.



•5 menu program function is equipped!



Even when you cook various type of Gyoza such as chicken Gyoza, shrimp Gyoza and vegetable Gyoza, there

is no need to change settings at every time of cooking by registering the menus in advance.

•Clad steel is used for the material of pan!

Clad steel (double structure with stainless steel and iron) is excellent for heat storage. It can reduce temperature irregularity of pan. Moreover, it is strong against rust and easy to clean because the surface of pan is stainless steel.



•Lid is removable!

Lid is easily removable. It realizes easy cleaning and keeps equipment sanitary.



•Automatic water supply!

Water is supplied automatically and water amount is always fixed by a pressure reducing valve.

Electric Automatic Gyoza Cooker(CE Standard)

- 24pieces/time
- 205-220pieces/hour



NEW

- MAZE-C4S2 (1 φ 220V)
- MAZE-C4S3 (1 φ 230V)
- MAZE-C4S4 (1 φ 240V)

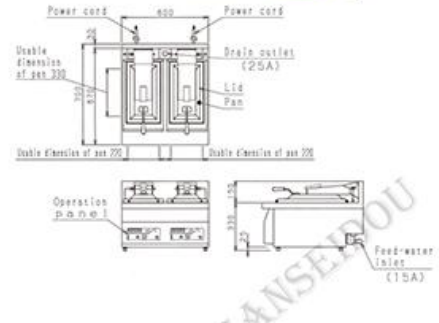


- 24+24pieces/time
- 410-440pieces/hour



NEW

- MAZE-C44S2 (1 φ 220V)
- MAZE-C44S3 (1 φ 230V)
- MAZE-C44S4 (1 φ 240V)

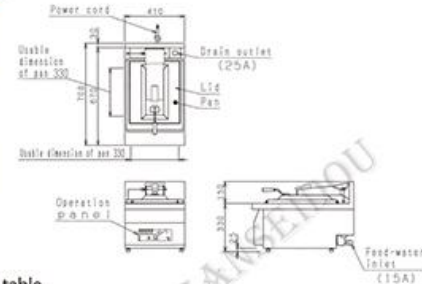


- 36pieces/time
- 310-330pieces/hour



NEW

- MAZE-C6S2 (1 φ 220V)
- MAZE-C6S3 (1 φ 230V)
- MAZE-C6S4 (1 φ 240V)



■ Electric Automatic Gyoza Cooker(CE Standard) Spec table

Model	External dimension (mm)				Pan dimension (mm)				Number of pans	Power (50/60Hz)	Power consumption	Rated current	Power cord	Feed-water inlet	Weight (kg)
	Width	Depth	Height	Height back	Width	Depth	Height	Height back							
MAZE-C4S2	300	700	330	150	220	330	-	-	1	1 φ 220V	3kW	13.7A	2m 14AWG-3core	15A	40.0
MAZE-C4S3	300	700	330	150	220	330	-	-	1	1 φ 230V	3kW	13.1A	2m 14AWG-3core	15A	40.0
MAZE-C4S4	300	700	330	150	220	330	-	-	1	1 φ 240V	3kW	12.5A	2m 14AWG-3core	15A	40.0
MAZE-C6S2	410	700	330	150	330	330	-	-	1	1 φ 220V	4.5kW	20.5A	2m 12AWG-3core	15A	50.0
MAZE-C6S3	410	700	330	150	330	330	-	-	1	1 φ 230V	4.5kW	19.6A	2m 12AWG-3core	15A	50.0
MAZE-C6S4	410	700	330	150	330	330	-	-	1	1 φ 240V	4.5kW	18.8A	2m 12AWG-3core	15A	50.0
MAZE-C44S2	600	700	330	150	220	330	220	330	2	1 φ 220V	3kW × 2	13.7A × 2	2m 14AWG-3core × 2	15A	66.0
MAZE-C44S3	600	700	330	150	220	330	220	330	2	1 φ 230V	3kW × 2	13.1A × 2	2m 14AWG-3core × 2	15A	66.0
MAZE-C44S4	600	700	330	150	220	330	220	330	2	1 φ 240V	3kW × 2	12.5A × 2	2m 14AWG-3core × 2	15A	66.0

■ Delivery date is about 3 weeks after receipt of order.

⚠ Safety Precautions

- Please receive "instruction manual" when purchasing equipments, and read carefully the "instruction manual" before using it. Please do not use for a purpose not described in "instruction manual" and for prohibited matter. Further, please do not use for purpose other than the intended use. Otherwise misuse will cause accidents such as carbon monoxide poisoning, fire and burn and will be cause of breakdown.
- Please do not use gaseous species and a power source (phase, voltage, frequency) not displayed in the main body. Otherwise, it will cause accident and will be cause of breakdown.
- Please do not disassemble or modify the equipment by all means. Otherwise, it will cause the accident or breakdown.

⚠ Precaution for Installation

- Equipment installing/moving work and ancillary facility works for such as gas, electricity, steam and water should be in accordance with Fire Service Act, Fire prevention ordinance and "Standards and Practical Guidelines for installing gas equipment". And please thoroughly read the manual instruction or working instruction and ask your dealer that you purchased or a specialized facility management company to properly install your product onto a safety place.
- In a place where a thermal equipment and an exhaust duct with an exhaust hood are installed, please use non-combustible materials such as concrete, brick and mortar for finishing and grounding (inside part of finishing) of equipment body's surrounding area and the upper surrounding area (backward, lateral, upper, floor face and ceiling).
- Where the finishing and grounding of the equipment body's surrounding area and the upper surrounding area are made by other material than non-combustible material when installing a thermal equipment and the exhaust duct with an exhaust hood, please install the equipment with offset distance specified for each equipment. Otherwise, it will cause a fire. Please carefully read "instruction manual" and "working instruction" for non-combustible material and installation standards.
- Be sure to install a heat-resistant/non-combustible exhaust duct with an exhaust hood upon the thermal equipment. As to equipments for generating oil smoke and steam, please install an exhaust duct with an exhaust hood which includes grease removing device. An exhaust fan of an exhaust duct should be operated while an air supply opening is absolutely necessary to be provided at an equipment-installed place.
- Please be sure so as not to extend an exhaust stack of the equipment using gas. Otherwise, it will lead to insufficient performance of equipment, accidents such as carbon monoxide poisoning, fire and burn, or breakdown.
- As to power source of equipment using electricity, please use a correctly-wired dedicated plug or a breaker separately. Be sure to install an earth for the prevention of electric shock (Third-class installation work).
- Please install not to be directly affected by the wind. Otherwise, it may cause insufficient performance or an accident such as fire by the flow of wind from an air conditioner.

⚠ CAUTION

- Please carry out adequate ventilation, i.e. by turning an exhaust fan when using the thermal equipment. It must be noted that insufficient ventilation will cause accident such as carbon monoxide poisoning due to incomplete combustion.
- Please do not leave the device when using because it is dangerous. Be sure to extinguish fire, close the gas main and turn off the power switch when you leave out from the equipment and do not use the equipment. Otherwise, it can cause a fire due to abnormal overheating.
- There is a possibility of causing fire if oil debris and dirt are accumulated too much at the equipment body's surrounding area, a gravy tray/waste oil receiver and a water tray. Please keep it clean.
- Please do not touch any part other than an operation unit because the equipment body and the surrounding part become hot during in use and soon after that. And please keep away your hand and face from the exhaust port. Or you may get burned.
- Do not apply water to equipment body and do not wash the whole part with water. Otherwise, it will cause the malfunction of equipment.
- If an emergency happens such as an earthquake, fire and gas leakage, please stop the usage of equipment and turn off the gas main.
- Please do not put any combustibles or flammables such as a spray, gasoline, benzene, etc upon the equipment and the surrounding area. It may cause fire.
- Please sufficiently consult with a specialized physician when a medical electronic device user such as a pacemaker will use an electromagnetic equipment.
- Products listed herein are for commercial purpose. For domestic use, be sure to consult with a dealer that you purchased or a specialized facility management company and properly install the equipment in accordance with prescribed installation standards.

- The visual appearance and specification of products listed on this catalog may partly be altered due to quality improvement without notice.
- The price in this catalogue may not be the latest one.

Costs for delivery, installation and withdrawal of old model are not included in this price.

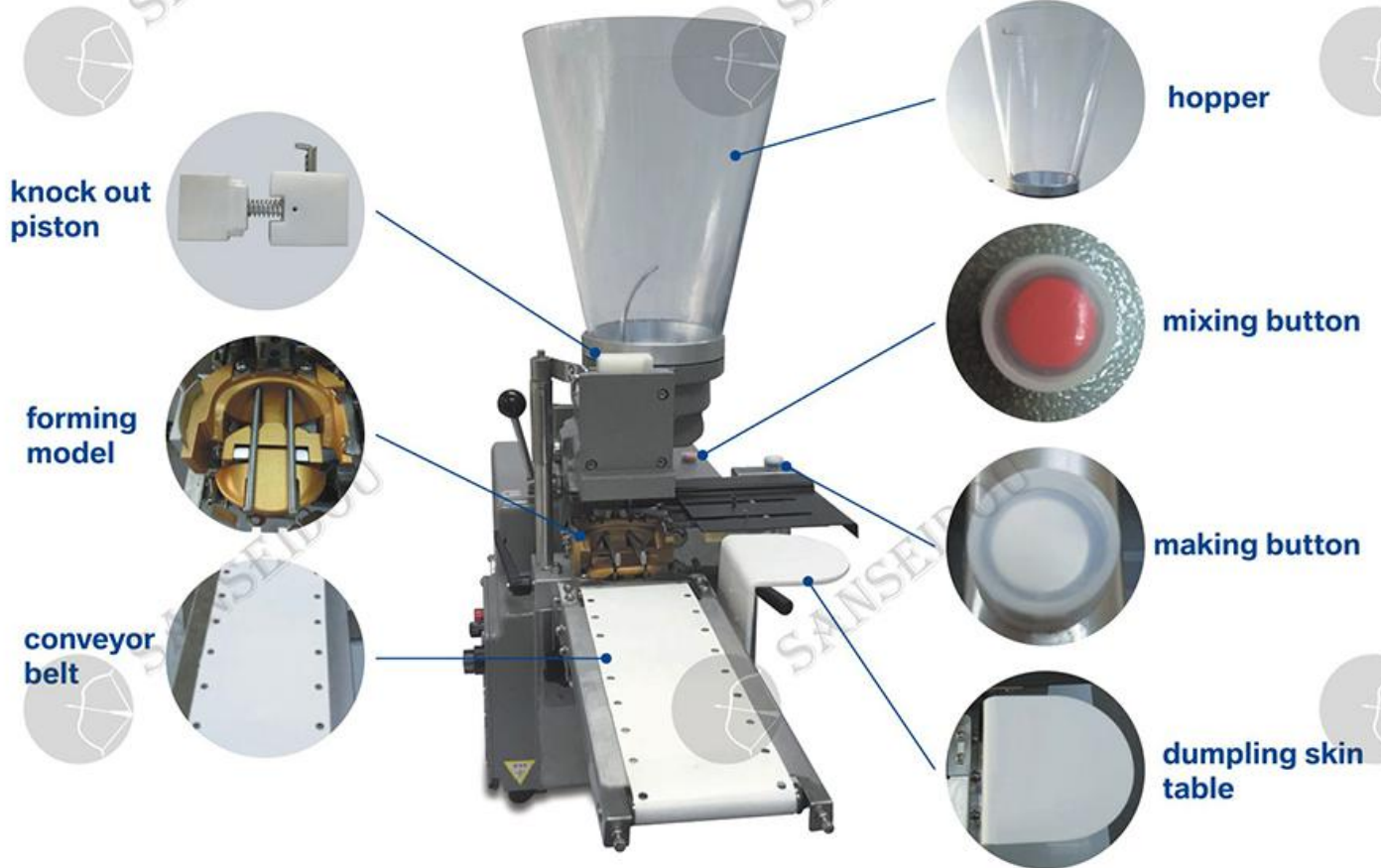
■ contact

STHT-28

Tabletop Dumpling Making Machine

Max dimension of dumpling skin:90mm

Max Weight of dumpling:28g



★Save labor

★Save space

★High speed,high efficiency



Note:

Please use dumpling skin in a short time,otherwise it will be too hard to wrap well,and please keep dumpling finished in freezer



Manual handle
(it can be adjust the tightness of the model)



Forming pressure adjusting handle
①It can be adjust the pressure according to the status of skin thickness,water capacity and flour capacity.
②If the pressure is too high, it will cause the skin damage.



**1N 100-110V
1N 220-240V**
(attach according to use area)



The filling capacity can be adjusted.

Product name: Tabletop dumpling making machine

Size: 350×370×710mm
(hopper height:408mm)

Volatge: 1N 100-110V,
1N 220-240V, 50/60Hz

Power: 90W

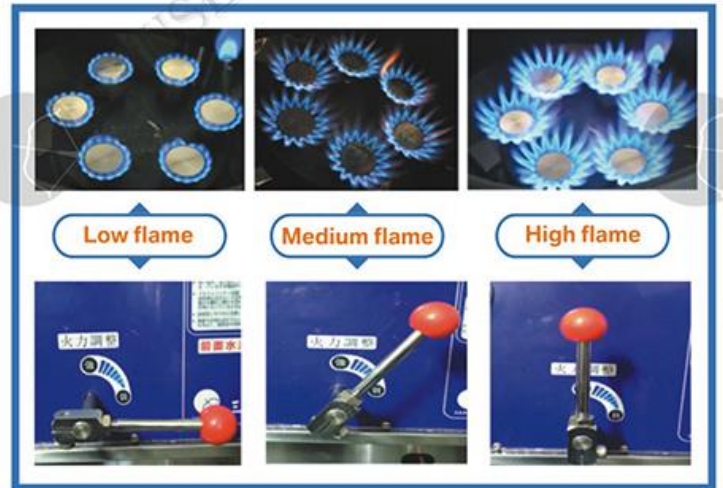
Production capacity: 1500pcs/h

Weight: 45kg

Sanseidou Quiet Type Blast Chinese Range



Dispersion spray flame
heats large area of the pan



Powerful heating
Rapid cooking
Customer turnover up

Quiet type
No sharp sound
No affect the guests

Durable
Easy to cleaning
Japanese original

Model: STCR-650E

Product name: 650 Sanseidou Quiet Type Chinese Range

Size: 650×750×750mm

Gas consumption: 34.9kw

Model: STCR-550E

Product name: 550 Sanseidou Quiet Type Chinese Range

Size: 550×750×750mm

Gas consumption: 34.9kw

Commercial fryer

What is the advantages of our products?

Top series of Maruzen fryer of fully reaching Good Taste, cost and workability.

1.Oil temperature control without missing the good taste

The microcomputer control regulates the oil temperature from 100°C to 240 °C by increments of 1°C.Cooking temperature zone can cope with a wide menu variety, yet resulting in uniform frying, and meeting satisfaction for all aspects such as taste, incense and color. Operation is easy with the touch of the touch panel sheet. In addition,it prevents oil and water from entering the interior.



2.Complete safety system



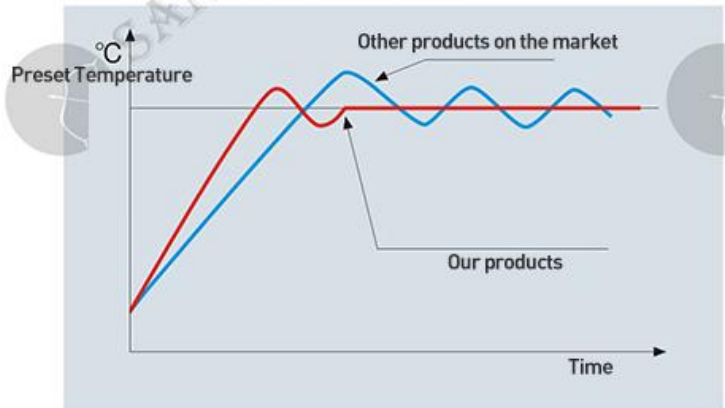
3.Design that is easy for clean and working

Special oval-hole heat pipe is even better to cleanability as well as thermal efficiency.With its shape, it is easier access with hand to the bottom of the oil tank. Bits of batter accumulated can easily be removed. Oil tank is clean with a lid of stainless steel.



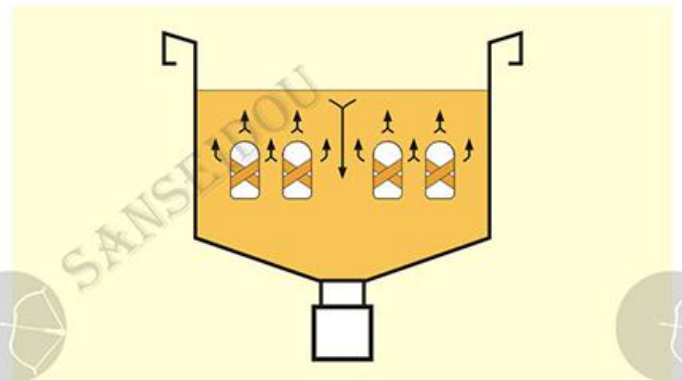
4.Good taste is kept by reducing the oxidation of oil.

Proportional control scheme adopted in the burner control, control to optimize the flow rate of the gas. This prevents excessive heating of the oil and suppresses the oxidation of the oil. In addition, with special circulation heating method, oil does not become cloudy. Furthermore, since cooking is done in a proper temperature with less portion of the dirt, delicious fried food will be made.



5.Oil temperature rises quickly even in case of the frozen food

special oval hole heat pipe is adopted. Thermal efficiency has been improved by the strong heat of the burner much further. Oil temperature rises quickly even in case of frozen food. Moreover, there is no waste to energy, and it is especially effective for energy saving because only the upper layer of the oil tank is heated for cooking





Oil amount 26L



MXF-056B Standard type



Oil amount 20Lx2



MXF-096WB Standard type



Burners with strong firepower
Deep oil tank

Oil amount 20L



MXF-036FB Fast type



Burners with strong firepower
Deep oil tank

Oil amount 28L



MXF-046FB Fast type



Burners with strong firepower
Deep oil tank

Oil amount 28Lx2



MXF-096FWB Fast type



※ For thick and hydrated ingredients
※ Divided by high temperature tank and low temperature tank can be adjusted between 100~240°C

Oil amount 20Lx2

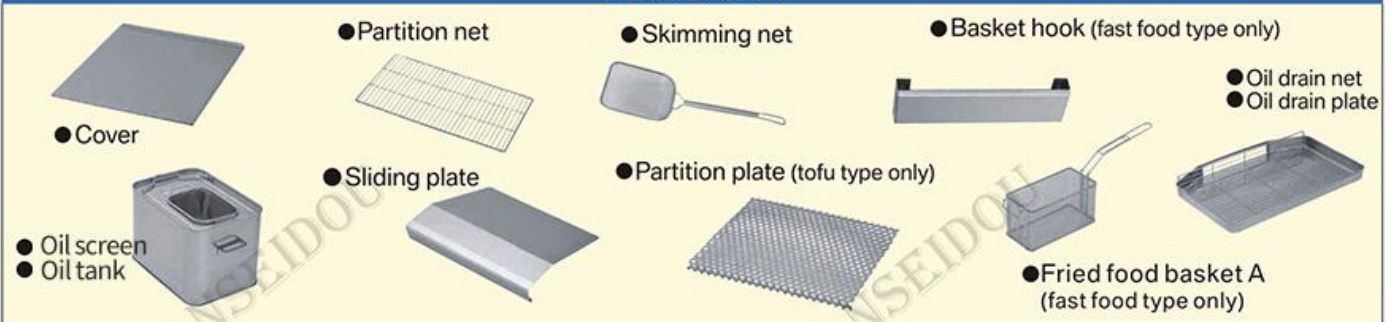


MXF-118TFB Tofu type only

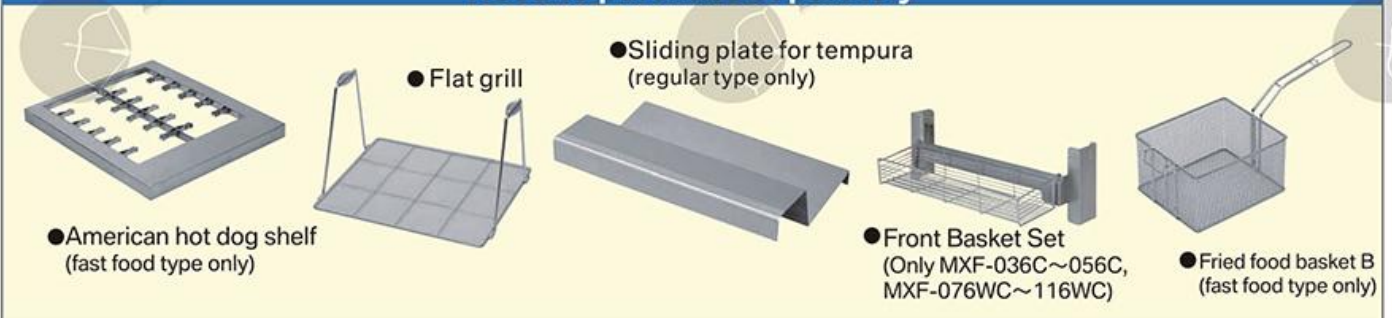
Intelligent temperature-control freestanding gas fryer

Model	External dimension(mm)				Door number	Oil amount (L)	Gas consumption		Gas connection	Power connection 1φ100V/50/60Hz (W)	Weight (KG)	Accessories																		
	Width	Depth	Height	Height back			Town gas	LP gas				Cover	Partition net	Oil tank	Oil screen	Sliding plate	Oil drain plate	Oil drain net	Food basket A	Basket hook	Divider									
Regular type	MXF-036B	350	600	800	150	1	15	7.56kW(6,500kcal/h)	7.56kW(0.54kg/h)	20A	20	46	1	1	小1	1	1	1	1											
	MXF-046B	450	600	800	150	1	20	10.5kW(9,000kcal/h)	10.5kW(0.75kg/h)	20A	20	53	1	1	大1	1	1	1	1											
	MXF-056B	550	600	800	150	1	26	12.8kW(11,000kcal/h)	12.2kW(0.88kg/h)	20A	20	61	1	1	小2	2	1	1	1											
	MXF-076B	700	600	800	150	1	34	18.0kW(15,500kcal/h)	17.4kW(1.25kg/h)	20A	20	75	1	1	小1大1	2	1	1	1											
	MXF-096B	900	600	800	150	2	45	22.7kW(19,500kcal/h)	19.8kW(1.42kg/h)	20A	20	86	1	1	大2	2	1	1	1											
	MXF-076WB	700	600	800	150	2	15x2	15.1kW(13,000kcal/h)	15.1kW(1.08kg/h)	20Ax2	40	81	1	2	小2	2	2	2	1											
	MXF-096WB	900	600	800	150	2	20x2	20.9kW(18,000kcal/h)	20.9kW(1.50kg/h)	20Ax2	40	95	1	2	大2	2	2	2	1											
	MXF-116WB	1,100	600	800	150	2	26x2	25.6kW(22,000kcal/h)	24.4kW(1.75kg/h)	20Ax2	40	110	2	2	小2大1	3	2	2	1											
	MXF-146WB	1,400	600	800	150	2	34x2	36.0kW(31,000kcal/h)	34.9kW(2.50kg/h)	20Ax2	40	131	2	2	大3	3	2	2	1											
Fast Food type	MXF-036FB	350	600	850	250	1	20	11.6kW(10,000kcal/h)	9.88kW(0.71kg/h)	20A	20	49	1	1	小1	1							2	1						
	MXF-046FB	450	600	850	250	1	28	15.1kW(13,000kcal/h)	13.4kW(0.96kg/h)	20A	20	56	1	1	大1	1							2	1						
	MXF-056FB	550	600	850	250	1	36	17.4kW(15,000kcal/h)	14.5kW(1.04kg/h)	20A	20	69	1	1	小2	2							3	1						
	MXF-076FWB	700	600	850	250	2	20x2	23.3kW(20,000kcal/h)	19.8kW(1.42kg/h)	20Ax2	40	90	1	2	小2	2								4	2					
	MXF-096FWB	900	600	850	250	2	28x2	30.2kW(26,000kcal/h)	26.7kW(1.92kg/h)	20Ax2	40	104	1	2	大2	2								4	2					
	MXF-116FWB	1,100	600	850	250	2	36x2	34.9kW(30,000kcal/h)	29.1kW(2.08kg/h)	20Ax2	40	123	2	2	大3	3								6	2					
Tofu type	★MXF-118TFB	1,100	800	800	150	2	20x2	25.6kW(22,000kcal/h)	24.4kW(1.75kg/h)	20Ax2	40	117	2		大2	2	2				2					2				

Accessories



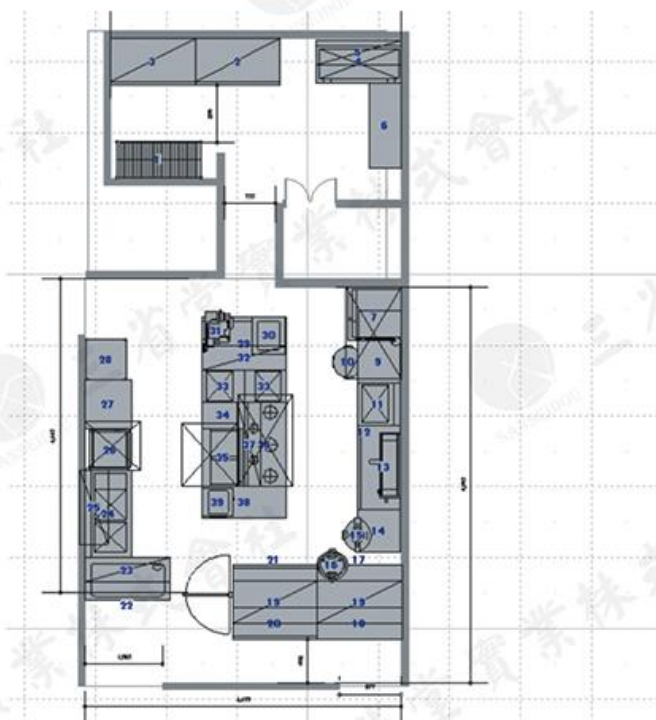
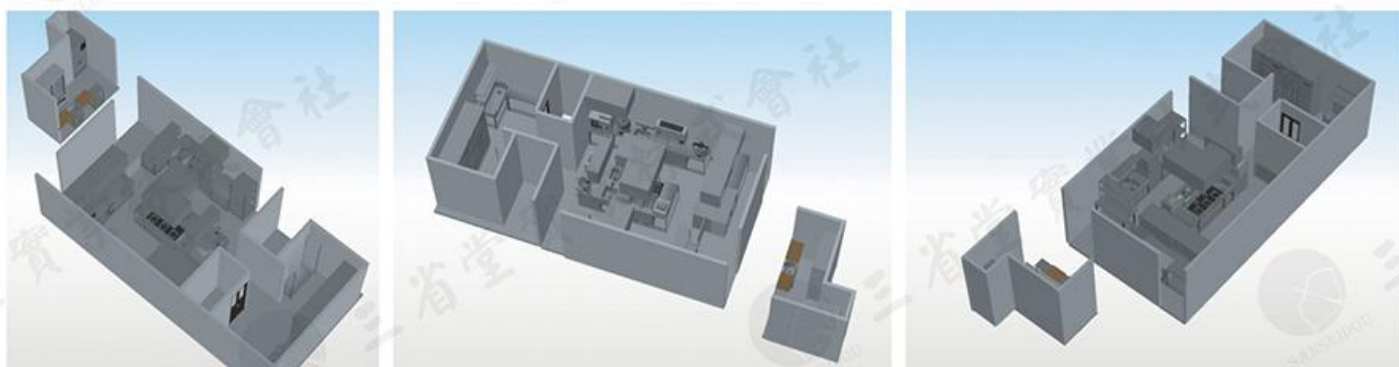
Need to purchase separately



和食(日本料理)厨房設備參考案例(為東京淺草客戶提案)
 Japanese Restaurant Kitchen Equipment
 Reference Example(For Customer in
 Asakusa Tokyo)

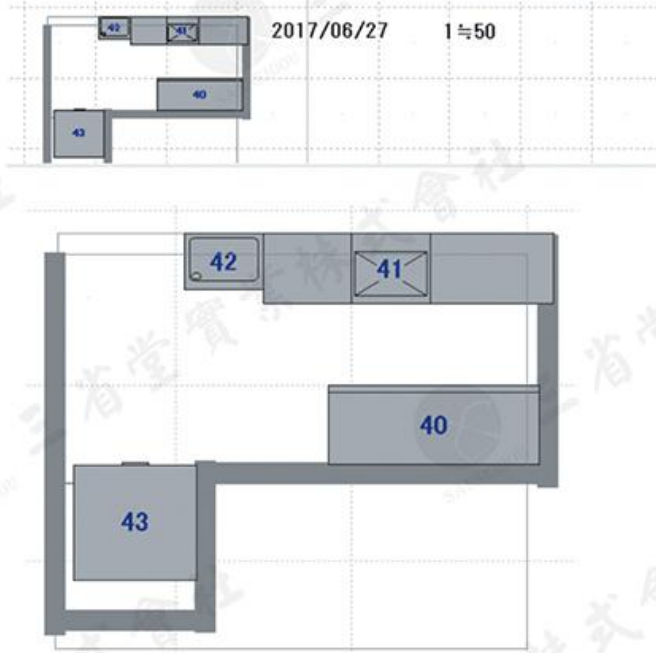
僅供參考，請根據所在地區衛生消防法規和實際情況
 酌情考慮

For reference only, please consider as appropriate
 according to the health and fire regulations and
 actual conditions in your area.



淺草 和食 小じた 厨房配置図

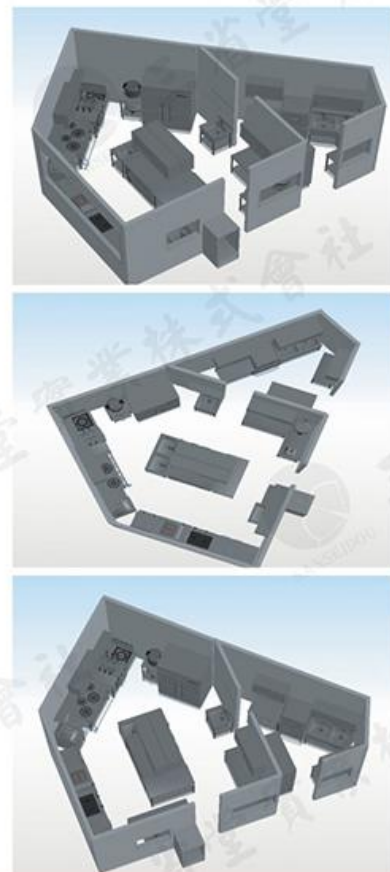
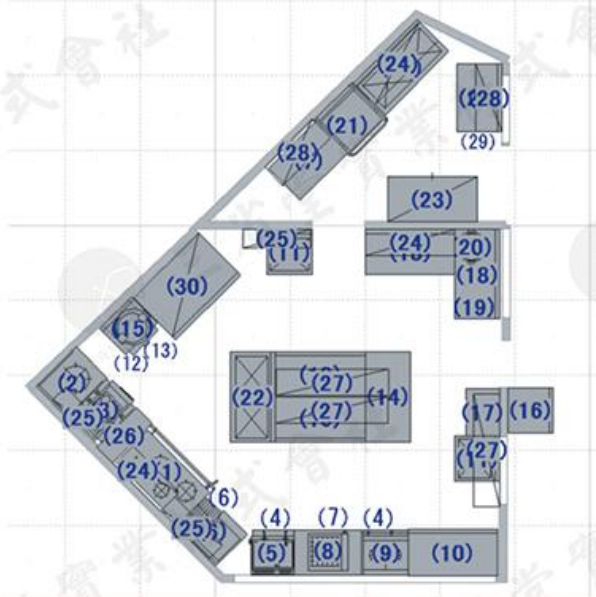
2017/06/27 1/50



番号 (NO.)	品名(NAME)	品番(CODE)	寸法(SIZE)			数量 (QUANTITY)
			W	D	H	
1	パンラック/Shelf/貨架	BPR-096	1200	600	1800	1
2	縦型冷蔵庫/Refrigerator with 4 doors/立式冷蔵冰箱	ARN-120RM-F	1200	650	1950	1
3	縦型冷凍庫/Freezer with 4 doors/立式冷凍冰箱	ARN-124FMD-F	1200	650	1950	1
4	舟型シンク/Boat shape sink/船型水槽	BSF1-126	1200	600	800	1
5	平棚 /Wall shelf/平架	BES25-12	1200	250	300	5
6	作業台 /Work table/工作台	BW-124	1200	450	800	1
7	スチームコンベクションオープン/Electric steam convection/萬能蒸烤箱	SSCS-05NU	790	750	710	1
8	スチコン架台/The table for electric steam convection/萬能蒸烤箱放置台	特注	750	750	750	1
9	炊飯台 /Rice cooker holder with slide/煮飯鍋放置台	BW-066C	600	600	800	1
10	マイコン炊飯器ガス式/Rice cooker/燃氣煮飯鍋	RR-30S1-F	466	430	460	1
11	1槽流し台BG/ 1 tank type sink/1槽水槽	BS1-066	600	600	800	1
12	横型冷蔵庫/Undercounter Refrigerator/横型冷蔵冰箱	YRC-120RE2-F	1200	600	800	1
13	ガス赤外線グリラー/Gas infrared griller/燃氣紅外線烤爐	RGP-46SV	998	425	602	1
14	作業台/Work table/工作台	BW-066	600	600	800	1
15	電子ジャー/Rice warmer/電子保溫飯鍋	JHC-720A	481	395	341	1
16	スープジャー/Soup warmer/保溫湯鍋	TH-CU120	460	440	355	1
17	作業台/Work table/工作台	BW-126	1200	600	800	1
18	作業台/Work table/工作台	BW-124	1200	450	800	1
19	両面吊戸棚/Double-sided hanging cupboard/両面吊櫃	特注	1200	600	600	2
20	冷蔵ショーケース/Undercounter Refrigerated showcase/冷蔵展示櫃	SMR-V1241NB	1200	450	800	1
21	横型冷蔵庫/Undercounter Refrigerator/横型冷蔵冰箱	YRC-120RE2-F	1200	600	800	1
22	ダスト付下げ台/Dust table for returned tableware/帶垃圾筐餐具回收台	特注	1200	600	800	1
23	上棚 2段/Upper shelf with two-stage/2層台架	BPT35-12	1200	350	800	1
24	2槽ソイルドシンク/2 tanks type sink for soiled tableware/2槽清洗前餐具水槽	特注	1230	650	850	1
25	ラックシェルフ/Washer rack shelf/洗碗機餐具籃放置架	BRS40-11L	1050	400	430	1
26	食器洗浄機/Dish washer/洗碗機	A500-E05	600	600	1400	1
27	クリーンテーブル/Clean table/餐具清理台	特注	680	650	850	1
28	パンラック/Tableware shelf/餐具架	特注	588	588	1800	1
29	横型冷凍冷蔵庫/Undercounter refrigerator-freezer/横型冷凍冷蔵冰箱	YRW-121PM2	1200	750	800	1
30	真空包装機/Vacuum packaging machine/真空包装机	BOXER35	480	520	440	1
31	ミートスライサー /Meat slicer/切肉片機	SL250	430	590	410	1
32	吊戸棚/Hanging cupboard/吊櫃	BCS6-1235S	1200	350	600	1
33	1槽流し台BG/ 1 tank type sink with back guard/1槽水槽	BS1-046	450	600	1040	2
34	作業台/Work table with back guard/工作台	特注	370	600	800	1
35	ガスフライヤー/Gas fryer/燃氣油炸爐	MGF-C18WKTS	830	600	1065	1
36	ガステーブルコンロ/Tabletop gas range/平頭爐	TSGT-1232	1200	600	800	1
37	パイプ棚/Pipe wall shelf/鋼管平架	BPS35-12B	1200	350	290	1
38	作業台/Work table with back guard/工作台	BW-124	1200	450	800	1
39	アイススライサー/Ice slicer/碎冰機	7351500	450	400	320	1
40	冷蔵ショーケース/Undercounter Refrigerated showcase/冷蔵展示櫃	SRM-RV419SA	1200	450	1900	1
41	1槽流し台BG/ 1 tank type sink with back guard/1槽水槽	BS1-044	450	450	1040	1
42	1槽流し台BG/ 1 tank type sink with back guard/1槽水槽	BS1-064	450	600	800	1
43	製氷機/Ice Maker/製氷機	DRI-110LMV1	450	600	800	1
	ミニスイングドア左 /Mini swing door L/厨房入口翼門 左		700	50	700	3
合計						49

和食(日本料理)厨房設備參考案例(為中國上海客戶提案) Japanese Restaurant Kitchen Equipment Reference Example (For Customer in Shanghai China)

僅供參考，請根據所在地區衛生消防法規和實際情況酌情考慮
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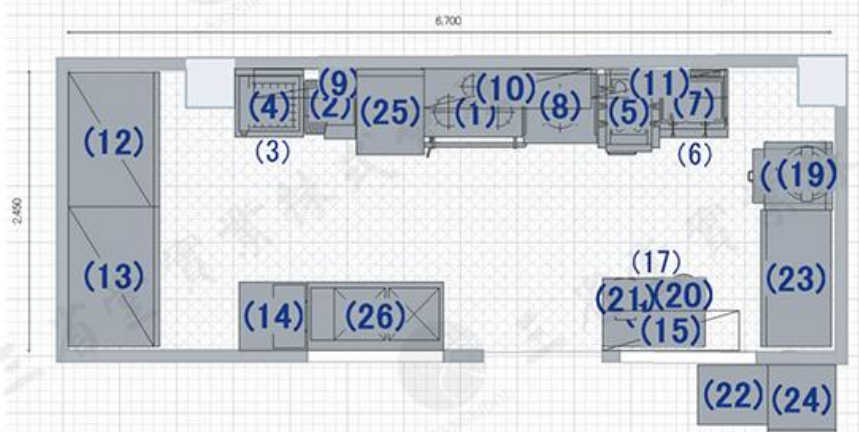
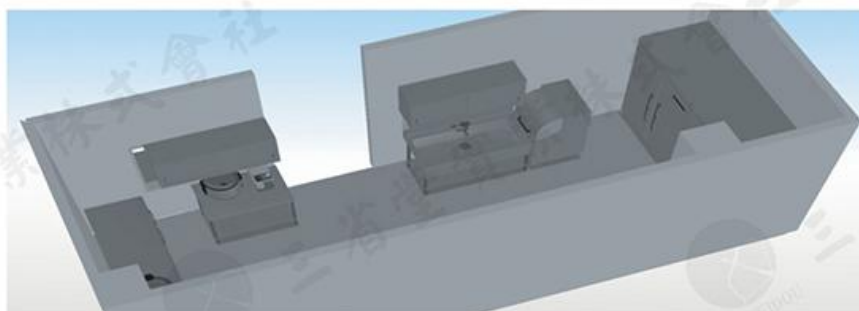
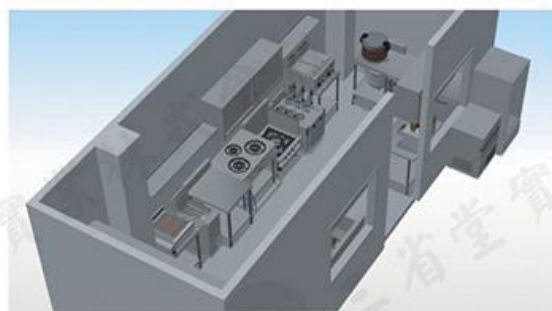
番号 (NO.)	品名(NAME)	品番(CODE)	寸法(SIZE)			数量 (QUANTITY)
			W	D	H	
1	ガステーブル/Table style gas range/落地式平頭爐	S-TGT-120	1200	780	800	1
2	スープレンジ/Gas soup range/燃氣低湯灶	B-TGP-60	600	600	450	1
3	ゆで麺器/Gas Noodle Boiler/燃氣煮麵爐	TU-50AN-AL	540	750	800	1
4	自動餃子焼き機専用架台/The work table for auto gyoza grill machine/自動煎餃機放置台	STDIH2T	700	500	600	1
5	自動餃子焼き機/Auto gyoza grill machine/自動煎餃機	STDIH2	600	600	460	1
6	ガスフライヤー/Gas fryer/燃氣油炸爐	B-TGFL-45	739	600	1065	1
7	コンロ台 /Work table for gas range/台式爐放置台	BWG-096	900	600	650	2
8	ガス赤外線グリラー/Gas infrared griller/燃氣紅外線烤爐	RGC-2S	530	535	265	1
9	卓上コンロ/Tabletop gas range/台式平頭爐	RSB-206N	600	600	350	1
10	横型冷蔵庫/Undercounter Refrigerator with 2 doors/横型冷藏冰箱	SUR-K1261SA	1200	600	800	3
11	1槽流し台 / 1 tank type sink / 1槽水槽	BS1-066	600	600	800	2
12	炊飯台 /Rice cooker holder with slide/煮飯鍋放置台	BW-066C	600	600	800	1
13	炊飯器ガス式/Rice cooker/燃氣煮飯鍋	RR-40S1	525	481	434	1
14	作業台/Work table/工作台	BW-126	1200	600	800	1
15	電子ジャー/Rice warmer/電子保溫飯鍋	JHC-900A	481	395	406	1
16	冷蔵ショーケース/Refrigerated showcase/冷藏展示櫃	SMR-SU120R	600	585	1540	1
17	製氷機/Ice Maker/製冰機	DRI-45LME	630	450	800	1
18	調理作業台/Work table/工作台	BW-126	1200	600	800	2
19	酒燗器/Sake warmer/溫酒器	TSK-N11R	200	280	675	1
20	スープジャー/Soup warmer/保溫湯鍋	TH-CU120	460	440	355	1
21	食器洗浄機/Dish washer/洗碗機	TDWD-605SSN	904	720	1443	1
22	2槽流し台 / 2 tanks type sink / 2槽水槽	BS2-126	1200	600	800	2
23	食器戸棚/Tableware shelf/餐具放置架	BPR-126	1200	600	1800	1
24	吊戸棚/Hanging cupboard/吊櫃	BCS6-1235S	1200	350	600	3
25	平棚 /Wall shelf/平架	BES25-09	900	250	230	3
26	作業台/Work table/工作台	特注	300	750	800	1
27	吊戸棚/Hanging cupboard/吊櫃	BCS6-1535S	1500	350	600	3
28	吊戸棚/Hanging cupboard/吊櫃	BCS6-0935S	900	350	600	2
29	作業台 /Work table/工作台	BW-096	900	600	950	1
30	縦型冷凍庫/Freezer/立式冷凍冰箱	STDA-L1.0	1229	800	1950	1
合計						44

居酒屋厨房設備參考案例 (為中國河北客戶提案)

Izakaya Restaurant Kitchen Equipment Reference Example (For Customer in Hebei China)

僅供參考，請根據所在地區衛生消防法規和實際情況酌情考慮

For reference only, please consider as appropriate according to the health and fire regulations and actual conditions in your area.



番号 (NO.)	品名(NAME)	品番(CODE)	寸法(SIZE)			数量 (QUANTITY)
			W	D	H	
1	ガステーブルコンロ/Tabletop gas range/平頭爐	MGT-096DS	900	600	800	1
2	ガスフライヤー/Gas fryer/燃油油炸爐	MXF-046B	450	600	800	1
3	作業台/Work table/工作台	BW-066	600	600	800	1
4	ガス赤外線グリラー/Gas infrared griller/燃氣紅外線烤爐	RGC-2S	530	535	265	1
5	ゆで麺器/Gas Noodle Boiler/燃氣煮麵爐	TU-50AN-AL	540	750	890	1
6	自動餃子焼き機専用架台/The work table for auto gyoza grill machine/自動煎餃機放置台	STDIH2T	700	500	580	1
7	自動餃子焼き機/Auto gyoza grill machine/自動煎餃機	STDIH2	700	600	460	1
8	スープレンジ/Gas soup range/燃氣低湯灶	MLS-066CB	600	600	450	1
9	平棚 /Wall shelf/平架	BES25-15	1500	250	230	1
10	吊戸棚/Hanging cupboard/吊櫃	BCS6-1535	1500	350	600	1
11	平棚 /Wall shelf/平架	BES25-12	1200	250	230	1
12	縦型冷蔵庫/Refrigerator with 4 doors/立式冷藏冰箱	STDA-H1.0	1229	800	1950	1
13	縦型冷凍庫/Freezer with 4 doors/立式冷凍冰箱	STDA-L1.0	1229	800	1950	1
14	自動食器洗浄機/Dish washer/洗碗機	MDRTB6	600	600	1375	1
15	1槽流し台/ 1 tank type sink with back guard/1槽水槽	BS1-126	1200	600	1040	1
16	吊戸棚/Hanging cupboard/吊櫃	BCS6-1235S	1200	350	600	2
17	炊飯台 /Rice cooker holder with slide/煮飯鍋放置台	BW-066C	600	740	950	1
18	作業台 /Work table/工作台	BW-096	900	600	800	1
19	炊飯器ガス式/Rice cooker/燃氣煮飯鍋	RR-50S1	525	481	434	1
20	電子ジャー/Rice warmer/電子保溫飯鍋	JHC-900A	481	395	341	1
21	スープジャー/Soup warmer/保溫湯鍋	TH-CU120	418	368	360	1
22	酒燗器/Sake warmer/溫酒器	TSK-N11R	180	365	630	1
23	製氷機/Ice Maker/製冰機	DRI-45LME	630	450	800	1
24	横型冷蔵庫/Undercounter Refrigerator/横型冷藏冰箱	SUR-K1261SA	1200	600	800	1
25	冷蔵ショーケース/Refrigerated showcase/冷藏展示櫃	SMR-SU150R	600	635	1762	1
26	作業台 /Work table/工作台	BW-067	600	750	800	1
合計						27

Fire Screen Burner realizes an outstanding heating power and energy-saving.

Fire Screen Burner which has an established reputation of high heating power and energy saving is equipped. We have a wide variety of products from 1 burner type to 4 burners type, and the combination of Frying, Gyoza, Soup, Fried Noodle, and Noodle Boiling.



Concentrated combustion method uses the flame power without waste.

Flame port equipped inward, which makes the flame concentrated on the center and heat from the bottom of pot. This is Maruzen's original Concentrated Combustion Method Fire Screen Burner. The flame is used without waste, reducing energy-loss, realizing an outstanding heating power. Moreover, the flame ports are horizontal so as to reduce clogging from garbage or boiling-over and obtain always stable combustion.

■ Combination of stove type and burner

For frying: Inward Fire Screen Burner

● 17.4kW (15,000kcal/h)

For Fried Noodle: Inward Fire Screen Burner

● 25.6kW (22,000kcal/h)

For Noodle Boiling: High Power Burner

● 26.7kW (23,000kcal/h)

For Gyoza: Fire Screen Burner

● 11.6kW (10,000kcal/h)

For Soup: Fire Screen Burner

● 11.6kW (10,000kcal/h)



Frying stove which is easy to shake pan

The stove frame is specially shaped from SUS 304 stainless steel. The shape facilitates pan-shaking. Ceramic fiber is used for the inner of the stove frame, improving the insulation effect.



Fried Noodle Stove which is prominent boiling power

The stove frame is specially shaped from SUS 304 stainless steel. Inward Fire Screen Burner is adapted. The flame is like crawling on the bottom of pot, which realizes excellent efficiency of noodle boiling. Ceramic fiber is used for the inner of the stove frame, improving the insulation effect.



Gyoza stove to grill evenly

The stove frame which is specially shaped from SUS 304 stainless steel has many exhaust holes, therefore the flame rounds evenly. Besides, screws at 3 points realize horizontal adjustment of pot which can cook Gyoza evenly. The burner is a Fire Screen Burner designed for gyoza.



Handy Soup Stove

It is a pit type to facilitate putting in and out a stockpot. The burner is a Fire Screen Burner which has an established reputation for the powerful heating and energy saving.



Noodle Boiler is instantaneous hot water supply method which utilizes remaining heat

The hot water tank is circulation type which utilizes remaining heat from the stove. That realizes abundant and continuous using of hot water which temperature is relatively stable and circulates around the stove. The installation is simple, just connecting to water tap. (MR-564B, 563B, 562B)

Super Jumbo Burner

Long-seller for its **surprisingly powerful heating** and **fuel-saving design!!!**

Perfect for Chinese dishes and other menus that require a high flame.

4,500
20,000
kcal/h
(5.23 ~ 23.3kW)

2 types for your choice according to use

Type 1 < Standard >

<Standard> Type has 3 models ranging from 5.23 to 15.7kW (4,500 to 13,500kcal/h).

Type 2 < Jumbo >

<Jumbo> Type has 2 models; 17.4kW (15,000kcal/h) and 23.3kW (20,000kcal/h). High output burner perfect for speedy cooking such as for Chinese dishes, boiling noodles.

If the surroundings of the place where the product is installed are not incombustible structure, a soup stand or a heat insulating board must be installed. ※ Please see the back cover for more detail.



Table Top Type Super Jumbo Burner <Standard>

Gas stoves with PS mark are the products that comply with the technical standards provided by the Japanese government.



Products with this mark have passed the type inspection of the Japan Gas Appliances Inspection Association. (LP gas, 13A)

※ Please use pots not larger than ϕ 280mm.

MG-4B

Gas consumption 5.23kW(4,500kcal/h)



※ Please use pots not larger than ϕ 360mm. Thread connection may be required depending on gas type.

MG-9

Gas consumption 11.6kW(10,000kcal/h)



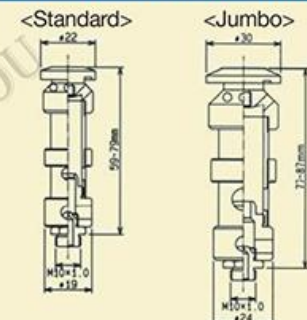
※ Please use pots not larger than ϕ 400mm. Thread connection may be required depending on gas type.

MG-12

Gas consumption 15.7kW(13,500kcal/h)

Table Top Type Super Jumbo Burner <Jumbo>

Comparison of Mixer Tubes



● Please specify at the time of order if you wish to use a flat grid. We are happy to replace it.

We have grids, for MG-9, 12, 9J and 12J. The number of nails of the grid depends on the model of the burner. (The picture shows the grid for MG-9J.)



※ Please use pots not larger than ϕ 420mm. Rubber tube connection may be required depending on gas type.

MG-9J

Gas consumption 17.4kW(15,000kcal/h)



※ Please use pots not larger than ϕ 440mm.

MG-12J

Gas consumption 23.3kW(20,000kcal/h)

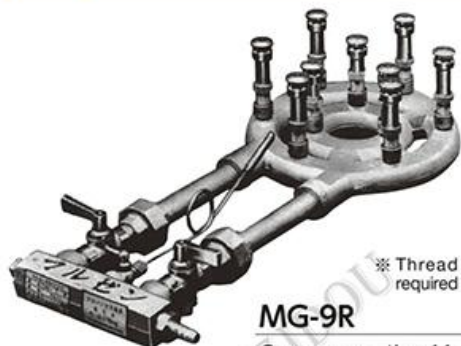
Super Jumbo Burner

Popular for its versatility!!
Chinese range, soba stove, or steamer...
it can be used in various stoves.

6,700
25,000
kcal/h
(7.79 ~ 29.1kW)

When using a super jumbo burner built in some product, the surroundings of such product must be incombustible structure.

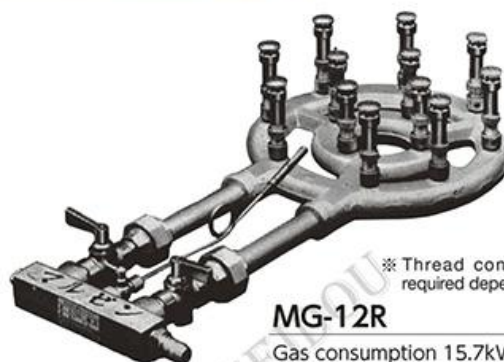
Super Jumbo Burner for Ranges <Standard>



MG-9R

Gas consumption 11.6kW(10,000kcal/h)

※ Thread connection may be required depending on gas type.



MG-12R

Gas consumption 15.7kW(13,500kcal/h)

※ Thread connection may be required depending on gas type.

Super Jumbo Burner for Ranges <Jumbo>



MG-4RJ

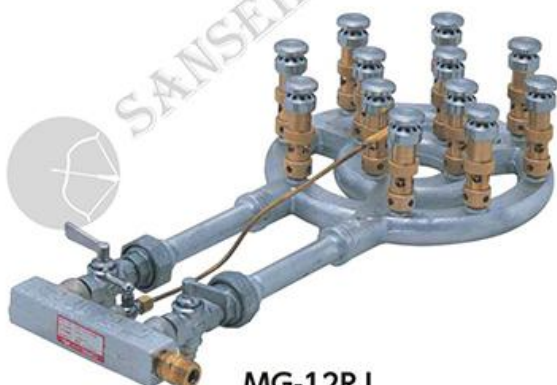
Gas consumption 7.79kW(6,700kcal/h)



MG-9RJ

Gas consumption 17.4kW(15,000kcal/h)

※ Rubber tube connection may be required depending on gas type.



MG-12RJ

Gas consumption 23.3kW(20,000kcal/h)



MG-15RJ

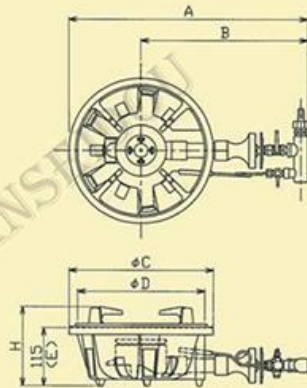
Gas consumption 29.1kW(25,000kcal/h)

Fire Screen Burner Specifications Table

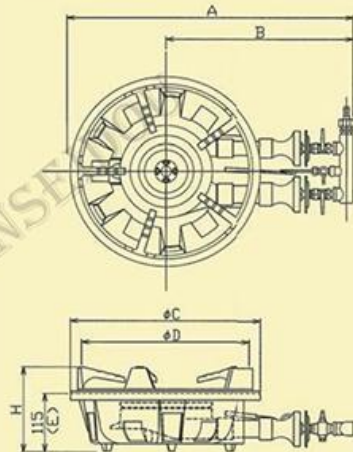
Model	External dimensions (mm)						Gas consumption		Gas connection		Weight (kg)
	A	B	C	D	E	H	Town gas	LP gas	13A, 12A	LP gas	
MG-240C	475	330	290	250	115	158	6.74kW (5,800kcal/h)	6.74kW (0.48kg/h)	※ 13mm (Rubber tube connection)	9.5mm (Rubber tube connection)	7.0
MG-250B	505	350	310	275	115	148	9.30kW (8,000kcal/h)	9.30kW (0.67kg/h)	13mm (Rubber tube connection)	9.5mm (Rubber tube connection)	8.0
MG-260B	544	365	357	315	115	160	12.2kW (10,500kcal/h)	12.2kW (0.88kg/h)	13mm (Rubber tube connection)	9.5mm (Rubber tube connection)	14.5
MG-270B	557	370	374	330	115	165	15.7kW (13,500kcal/h)	15.7kW (1.13kg/h)	13mm (Rubber tube connection)	15A	15.4
MG-280B	583	390	385	350	115	170	19.8kW (17,000kcal/h)	19.8kW (1.42kg/h)	15A	15A	17.8
MG-290B	614	405	416	380	115	175	23.3kW (20,000kcal/h)	23.3kW (1.67kg/h)	15A	15A	21.5

●※ only for 13A

■ Drawing for MG-240C, 250B



■ Drawing for MG-260B, 270B, 280B, 290B

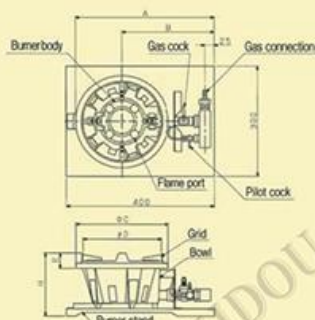


Super Jumbo Burner Specifications Table

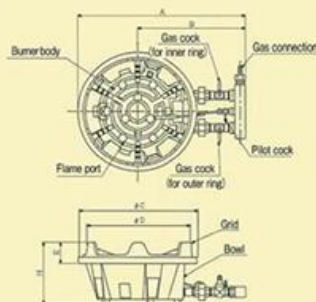
Model	External dimensions (mm)								Gas consumption		Gas connection		Weight (kg)	
	A	B	C	D	E	H	X	Y	Town gas	LP gas	13A, 12A	LP gas		
Tabletop standard	MG-4B	375	250	249	210	42	170	300	400	5.23kW (4,500kcal/h)	5.23kW (0.38kg/h)	※ 13mm (Rubber tube connection)	9.5mm (Rubber tube connection)	5.5
	MG-9 (H)	473	305	335	292	60	174	—	—	11.6kW (10,000kcal/h)	11.6kW (0.83kg/h)	13mm (Rubber tube connection)	9.5mm (Rubber tube connection)	11.6
	MG-12 (H)	533	335	395	350	78	193	—	—	15.7kW (13,500kcal/h)	15.7kW (1.13kg/h)	13mm (Rubber tube connection)	15A	16.5
Tabletop Jumbo	MG-9J (H)	487	305	364	320	70	211	—	—	17.4kW (15,000kcal/h)	17.4kW (1.25kg/h)	13mm (Rubber tube connection)	15A	15.0
	MG-12J(H)	547	335	424	379	78	219	—	—	23.3kW (20,000kcal/h)	23.3kW (1.67kg/h)	15A	15A	20.5
Standard for range	MG-9R	481	380	201	—	—	113	—	—	11.6kW (10,000kcal/h)	11.6kW (0.83kg/h)	13mm (Rubber tube connection)	9.5mm (Rubber tube connection)	5.1
	MG-12R	537	410	253	—	—	113	—	—	15.7kW (13,500kcal/h)	15.7kW (1.13kg/h)	13mm (Rubber tube connection)	15A	6.5
Jumbo for range	★ MG-4RJ	448	385	125	—	—	114	—	—	7.79kW (6,700kcal/h)	7.79kW (0.56kg/h)	13mm (Rubber tube connection)	9.5mm (Rubber tube connection)	2.7
	MG-9RJ	481	380	201	—	—	121	—	—	17.4kW (15,000kcal/h)	17.4kW (1.25kg/h)	13mm (Rubber tube connection)	15A	6.1
	MG-12RJ	537	410	253	—	—	121	—	—	23.3kW (20,000kcal/h)	23.3kW (1.67kg/h)	15A	15A	7.3
	MG-15RJ	587	435	303	—	—	121	—	—	29.1kW (25,000kcal/h)	29.1kW (2.08kg/h)	15A	15A	9.1

■ Delivery date for the models with ★ is about 1 week after receipt of order. ●※ Only for 13A ● (H) is a spec with a flat grid. (The price is the same.)

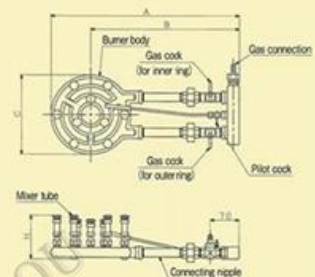
■ Drawing for Table Top (MG-4B)



■ Drawing for Table Top

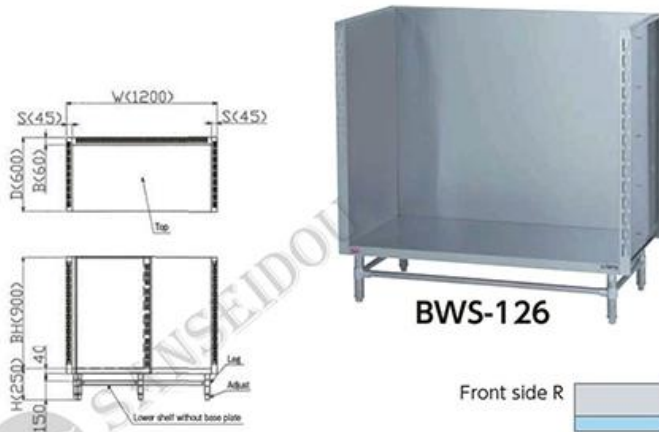


■ Drawing for Ranges and Stove



If the surroundings of the product are not incombustible structure, please install a soup stand or a Heat Insulating Board for your safety.

Soup Stand (Three-side back guard)



BWS-126

Front side R

Heat Insulating Board (Three-side guard)



BHG-126

■ Soup Stand Specifications Table

Model	External dimensions (mm)						SUS430 List Price(tax-excluded)
	W	D	H	BH	B	S	
BWS-066	600	600	250	900	60	45	¥63,000
BWS-126	1,200	600	250	900	60	45	¥89,000
BWS-186	1,800	600	250	900	60	45	¥116,000
BWS-077	750	750	250	1,000	60	45	¥84,000
BWS-157	1,500	750	250	1,000	60	45	¥121,000
BWS-227	2,250	750	250	1,000	60	45	¥157,000

※ Delivery date is about 1 weeks after receipt of order.

■ Heat Insulating Board Specifications Table

Model	External dimensions (mm)						SUS430 List Price(tax-excluded)
	W	D	H	B	S		
BHG-066	600	600	900	50	45	¥40,000	
BHG-126	1,200	600	900	50	45	¥53,000	
BHG-186	1,800	600	900	50	45	¥66,000	
BHG-077	750	750	1,000	50	45	¥55,000	
BHG-157	1,500	750	1,000	50	45	¥74,000	
BHG-227	2,250	750	1,000	50	45	¥92,000	

※ Delivery date is about 1 weeks after receipt of order.

※ Please contact us for more details.

⚠ Safety Precautions

- Please receive "instruction manual" when purchasing equipments, and read carefully the "instruction manual" before using it. Please do not use for a purpose not described in "instruction manual" and for prohibited matter. Further, please do not use for purpose other than the intended use. Otherwise misuse will cause accidents such as carbon monoxide poisoning, fire and burn and will be cause of breakdown.
- Please do not use gaseous species and a power source (phase, voltage, frequency) not displayed in the main body. Otherwise, it will cause accident and will be cause of breakdown.
- Please do not disassemble or modify the equipment by all means. Otherwise, it will cause the accident or breakdown.

◆ Precaution for Installation

- Equipment installing/moving work and ancillary facility works for such as gas, electricity, steam and water should be in accordance with Fire Service Act, Fire prevention ordinance and "Standards and Practical Guidelines for installing gas equipment". And please thoroughly read the manual instruction or working instruction and ask your dealer that you purchased or a specialized facility management company to properly install your product onto a safety place.
- In a place where a thermal equipment and an exhaust duct with an exhaust hood are installed, please use non-combustible materials such as concrete, brick and mortar for finishing and grounding (inside part of finishing) of equipment body's surrounding area and the upper surrounding area (backward, lateral, upper, floor face and ceiling)
- Where the finishing and grounding of the equipment body's surrounding area and the upper surrounding area are made by other material than non-combustible material when installing a thermal equipment and the exhaust duct with an exhaust hood, please install the equipment with offset distance specified for each equipment. Otherwise, it will cause a fire. Please carefully read "instruction manual" and "working instruction" for non-combustible material and installation standards.
- Be sure to install a heat-resistant/non-combustible exhaust duct with an exhaust hood upon the thermal equipment. As to equipments for generating oil smoke and steam, please install an exhaust duct with an exhaust hood which includes grease removing device. An exhaust fan of an exhaust duct should be operated while an air supply opening is absolutely necessary to be provided at an equipment-installed place.
- Please be sure so as not to extend an exhaust stack of the equipment using gas. Otherwise, it will lead to insufficient performance of equipment, accidents such as carbon monoxide poisoning, fire and burn, or breakdown.
- As to power source of equipment using electricity, please use a correctly-wired dedicated plug or a breaker separately. Be sure to install an earth for the prevention of electric shock (Third-class installation work)
- Please install not to be directly affected by the wind. Otherwise, it may cause insufficient performance or an accident such as fire by the flow of wind from an air conditioner.

■ CAUTION

- Please carry out adequate ventilation, i.e. by turning an exhaust fan when using the thermal equipment. It must be noted that insufficient ventilation will cause accident such as carbon monoxide poisoning due to incomplete combustion.
- Please do not leave the device when using because it is dangerous. Be sure to extinguish fire, close the gas main and turn off the power switch when you leave out from the equipment and do not use the equipment. Otherwise, it can cause a fire due to abnormal overheating.
- There is a possibility of causing fire if oil debris and dirt are accumulated too much at the equipment body's surrounding area, a gravity tray/waste oil receiver and a water tray. Please keep it clean.
- Please do not touch any part other than an operation unit because the equipment body and the surrounding part become hot during in use and soon after that. And please keep away your hand and face from the exhaust port. Or you may get burned.
- Do not apply water to equipment body and do not wash the whole part with water. Otherwise, it will cause the malfunction of equipment.
- If an emergency happens such as an earthquake, fire and gas leakage, please stop the usage of equipment and turn off the gas main.
- Please do not put any combustibles or flammables such as a spray, gasoline, benzene, etc upon the equipment and the surrounding area. It may cause fire.
- Please sufficiently consult with a specialized physician when a medical electronic device user such as a pacemaker will use an electromagnetic equipment.
- Products listed herein are for commercial purpose. For domestic use, be sure to consult with a dealer that you purchased or a specialized facility management company and properly install the equipment in accordance with prescribed installation standards.

- The visual appearance and specification of products listed on this catalog may partly be altered due to quality improvement without notice.
- The price in this catalogue may not be the latest one.

Costs for delivery, installation and withdrawal of old model are not included in this price.

Drawer type

Drawer type to facilitate putting food in and out for steaming. Ideal for steaming of a large variety but small portion of food.

- 2-tank type (MUD-23C, 24C, MUDE-23, 24) can cook using the left part and right part independently.
- Continuous automatic water feeding system installed.
- All stainless steel exterior - durable and hygienic.

Make sure a water softener is attached when installed. If the hardness of raw water is high or the water consumption is large, fully automatic water softener is recommended.

Drawer type cooking capacity (capacity per drawer)

Menu	Weight of ingredient/piece	Quantity	Cooking time
Frozen shumai	30g	105	20min
Frozen Chinese Bun	80g	30	30min
Chawanmushi (savory steamed egg custard)	120g	30	20min

Gas

Drawer type steamer has passed the type inspection of Japan Gas Appliances Inspection Association (LP gas, 13A).

With dry-heating preventive device

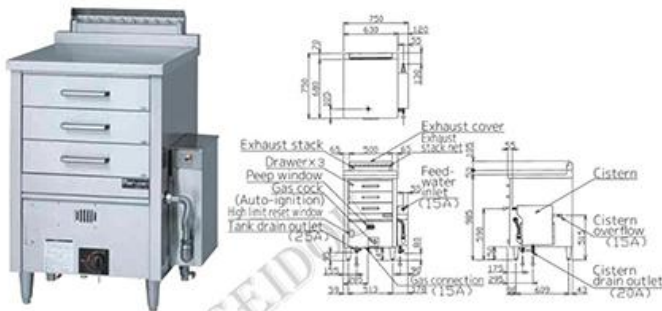


Standard spec - 1 tank type, 3 drawers

MUD-13C

Resin rail spec - 1 tank type, 3 drawers

MUD-J13C

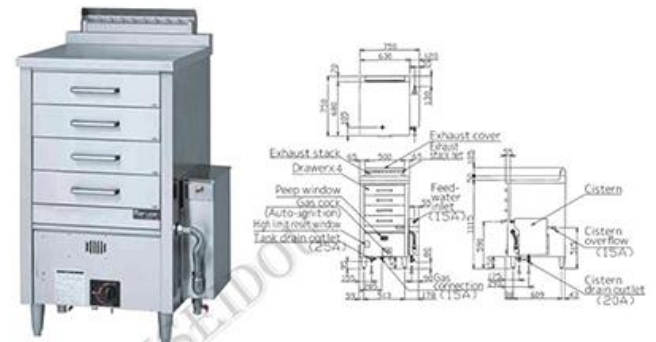


Standard spec - 1 tank type, 4 drawers

MUD-14C

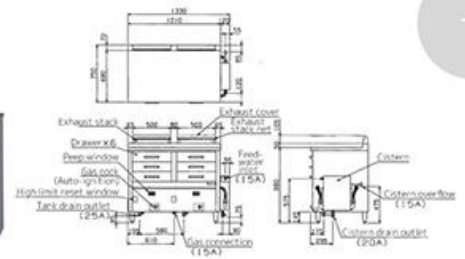
Resin rail spec - 1 tank type, 4 drawers

MUD-J14C



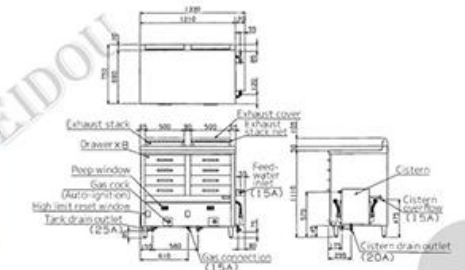
Standard spec - 2 tank type, 6 drawers

MUD-23C



Standard spec - 2 tank type, 8 drawers

MUD-24C



Drawer Type <Gas> Specifications

Model	External dimensions(mm)			Drawer effective dimensions (mm)			Gas consumption		Gas connection	Feed-water inlet	Tank drain outlet	Cistern overflow	Cistern drain outlet	Weight (kg)
	Width	Depth	Height (Back)	Width	Depth	Height	Town gas	LPG						
MUD-(J)13C	750	750	985 (50)	470	560	115	15.1kW (13,000kcal/h)	14.5kW (1.04kg/h)	15A	15A	25A	15A	20A	106
MUD-(J)14C	750	750	1,115 (50)	470	560	115	15.1kW (13,000kcal/h)	14.5kW (1.04kg/h)	15A	15A	25A	15A	20A	118
☆MUD-23C	1,330	750	985 (50)	470	560	115	30.2kW (26,000kcal/h)	29.1kW (2.08kg/h)	20A	15A	25A×2	15A	20A	191
☆MUD-24C	1,330	750	1,115 (50)	470	560	115	30.2kW (26,000kcal/h)	29.1kW (2.08kg/h)	20A	15A	25A×2	15A	20A	219

※Models (J) are resin rail spec. Delivery time is about 10 days after receipt of order. ※Delivery time for the models with ☆mark is about 2 weeks after receipt of order.

General restaurants, specialized restaurants...
for every kind of industry.

- Piezoelectric lighting system, with pilot light safety device. (Gas)
- Energy-saving with an one-touch operation to switch Keep Warm mode during idle time. (Electric)



● Resin rail spec
Enables to open/close the drawer slowly and surely to prevent the steamed food inside from collapsing or being spilt easily. (Models of type J)

Electric

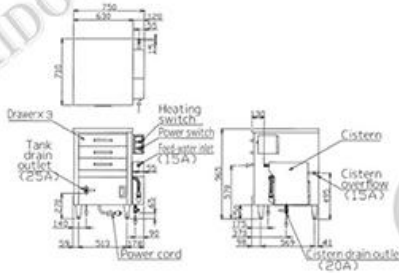
With dry-heating preventive device

Standard spec - 1 tank type, 3 drawers

MUDE-13

Resin rail spec - 1 tank type, 3 drawers

MUDE-J13

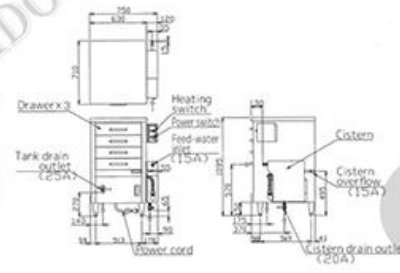


Standard spec - 1 tank type, 4 drawers

MUDE-14

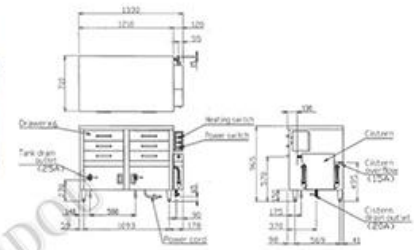
Resin rail spec - 1 tank type, 4 drawers

MUDE-J14



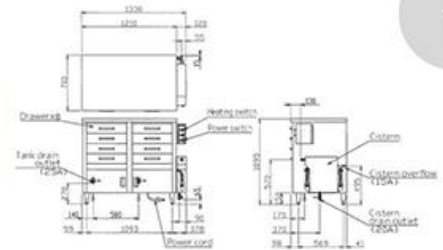
Standard spec - 2 tank type, 6 drawers

MUDE-23



Standard spec - 2 tank type, 8 drawers

MUDE-24



Drawer Type <Electric> Specifications

Model	External dimensions(mm)			Drawer effective dimensions (mm)			Power (50/60Hz)	Power consumption	Necessary hand switch capacity	Power cord	Feed-water inlet	Tank drain outlet	Cistern overflow	Cistern drain outlet	Weight (kg)
	Width	Depth	Height	Width	Depth	Height									
MUDE-(J)13	750	710	965	470	560	115	3φ200V	6.0kW	20A	2m Ground 3P 20A with hook plug	15A	25A	15A	20A	103
MUDE-(J)14	750	710	1,095	470	560	115		6.0kW	20A	2m Ground 3P 20A with hook plug	15A	25A	15A	20A	115
MUDE-23	1,330	710	965	470	560	115		12.0kW	40A	2m 8mm-4cores direct connecting	15A	25A×2	15A	20A	185
MUDE-24	1,330	710	1,095	470	560	115		12.0kW	40A	2m 8mm-4cores direct connecting	15A	25A×2	15A	20A	213

※Models (J) are resin rail spec. ※Delivery time is about 2 weeks after receipt of order.

Steamer basket type

Compact Design!
Various install location can be chosen!
Outstanding Demonstration by steam splash!

Regular Product for department stores, supermarkets and deli department.

- Small but high-powered boiler enables quick startup and speedy steaming.
- Continuous automatic water feeding system installed.
- Exterior made of all stainless steel is durable and hygienic.
- One touch operation to switch to Keep Warm mode during idle time - energy saving. (Electric)
- Piezoelectric lighting method, pilot safety shut off device, and low-water cut off device are equipped. (Gas)
- Low-water cut off device and float switch are equipped. (Electric)



Products with this mark, has passed the type inspection of the Japan Gas Appliances Inspection Association. (LP gas, 13A)

JFEA

Equipment with this mark is adequate and registered to Japan Food Service Equipment Association Standard.



Commercial Kitchen Appliance & Equipment Adequate Standard

Make sure a water softener is attached when installed. If the hardness of raw water is high or the water consumption is large, fully automatic water softener is recommended.

Gas Great improvement in thermal efficiency to achieve more steam generating quantity and more energy saving!

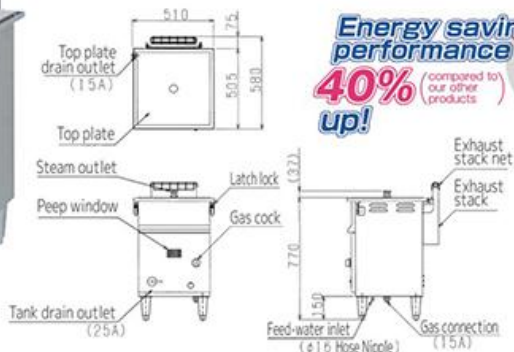
With dry-heating preventive device

MUS-055D

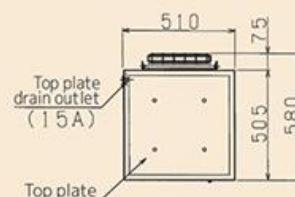


Steam outlet 4-hole type is also available.

MUS-055D4



Energy saving performance
40% up! (compared to our other products)

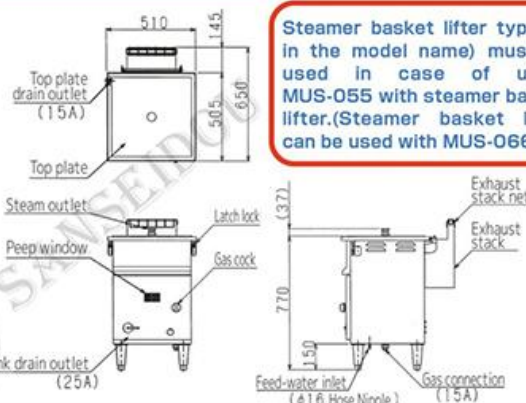


Steamer basket lifter spec

※Steamer basket lifter is sold separately.

MUS-055SD

Energy saving performance
40% up! (compared to our other products)



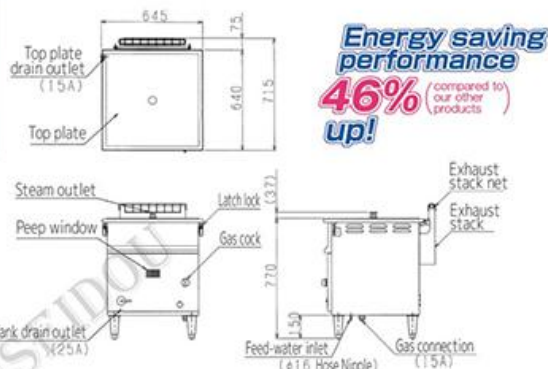
Steamer basket lifter type (S in the model name) must be used in case of using MUS-055 with steamer basket lifter. (Steamer basket lifter can be used with MUS-066.)

MUS-066D

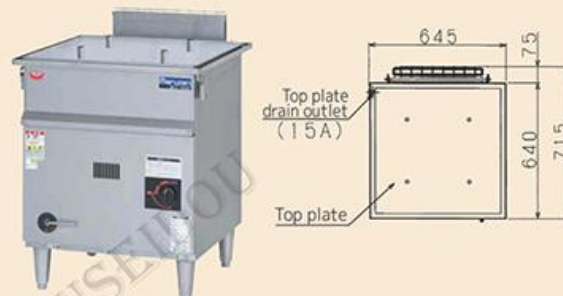


Steam outlet 4-hole type is also available.

MUS-066D4



Energy saving performance
46% up! (compared to our other products)



Steamer basket Type <Gas> Specifications

Model	External dimensions (mm)			Top plate effective dimensions (mm)		Usable steamer basket dimensions (mm)	No. of steam holes	Gas consumption		Steam generating quantity	Gas connection	Feed-water inlet	Tank drain outlet	Top plate drain outlet	Weight (kg)
	Width	Depth	Height	Width	Depth			Town gas	LPG						
MUS-055D	510	580	770	455	455	φ150 Mini Chinese basket	4	11.6kW (10,000kcal/h)	11.6kW (0.85kg/h)	13ℓ/h	15A	φ16 hose nipple	25A	15A	65
★MUS-055D4		650													
★MUS-055SD		650													
MUS-066D	645	710	770	590	590	φ150 Mini Chinese basket	4	17.4kW (15,000kcal/h)	17.4kW (1.25kg/h)	20ℓ/h	15A	φ16 hose nipple	25A	15A	80
★MUS-066D4															

POINT!



For both Gas type and Electric type, top plate can flip-open to facilitate cleaning inside the tank.

■ Steamer basket type cooking capacity (capacity per one unit of 45cm square steamer basket)

Menu	Weight of ingredient/piece	Quantity	Cooking time
Frozen shumai	30g	90	20min
Frozen Chinese Bun	80g	20	20min
Chawanmushi (savory steamed egg custard)	120g	20	20min



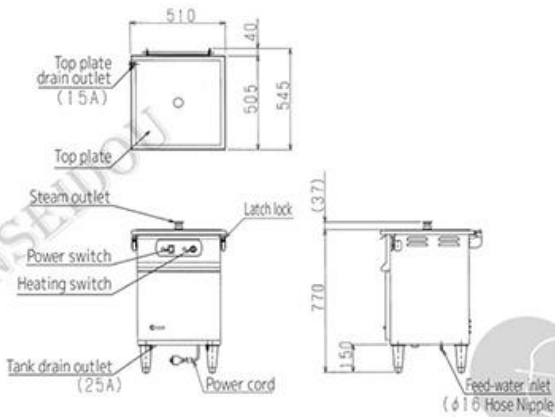
Electric

Excellent thermal efficiency! Top-level Steam Generating Quantity (compared with the equivalent steamer to others)

With dry-heating preventive device



MUSE-055B1

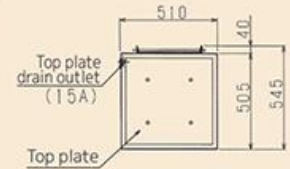


JFEA

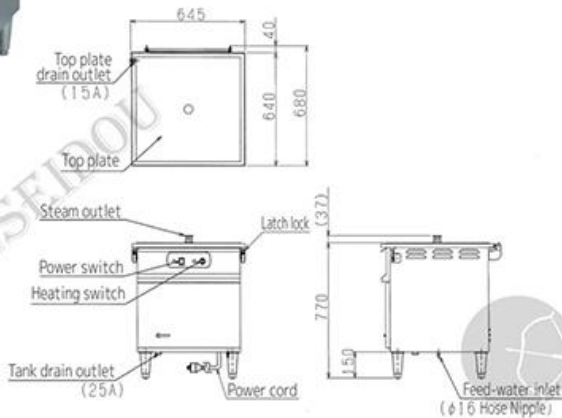
Steam outlet 4-hole type is also available.

MUSE-055B4

JFEA



MUSE-066B1

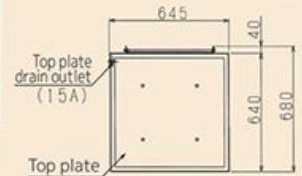


JFEA

Steam outlet 4-hole type is also available.

MUSE-066B4

JFEA



■ Steamer basket Type <Electric> Specifications

Model	External dimensions (mm)			Top plate effective dimensions (mm)		Usable steamer basket dimensions (mm)	No. of steam holes	Power (50/60Hz)	Power consumption	Steam generating quantity	Necessary hand switch capacity	Power cord	Feed-water inlet	Tank drain outlet	Top plate drain outlet	Weight (kg)
	Width	Depth	Height	Width	Depth											
MUSE-055B1	510	545	770	505	505	360~390	1	3φ200V	6.0kW	9.10/h	20A	2m Ground 3P 20A with hook plug	φ16 Hose Nipple	25A	15A	48
MUSE-055B4						φ150 Mini Chinese basket	4									
MUSE-066B1	645	680	770	590	590	420~450	1	3φ200V	9.0kW	13.40/h	30A	2m Ground 3P 30A with hook plug	φ16 Hose Nipple	25A	15A	65
MUSE-066B4						φ150 Mini Chinese basket	4									

※Delivery time is about 2 weeks after receipt of order.

Cabinet type

Vertical steamer of high space efficiency gives a large space inside the compartment and shelf style (10 tiers) enables putting steamer baskets in and out easily. Perfect for cooking a large volume, steaming big ingredients, or thawing a large volume of frozen food.

- Compact body to fit perfectly in 60cm square.
- Removable shelves from the compartment - easy to clean.
- Continuous automatic water feeding system.
- All stainless steel made exterior - durable and hygienic.
- Piezoelectric lighting system, with pilot light safety device. (Gas)
- Energy-saving with an one-touch operation to switch Keep Warm mode during idle time. (Electric)

Most ideal for hospitals, schools, supply centers of meals, or public facilities!

Cabinet type cooking capacity (capacity per steamer basket)

Menu	Weight of ingredient/ piece	Quantity	Cooking time
Frozen shumai	30g	100	15min
Frozen Chinese Bun	80g	25	20min
Chawanmushi (savory steamed egg custard)	120g	25	20min

Make sure a water softener is attached when installed. If the hardness of raw water is high or the water consumption is large, fully automatic water softener is recommended.

Gas

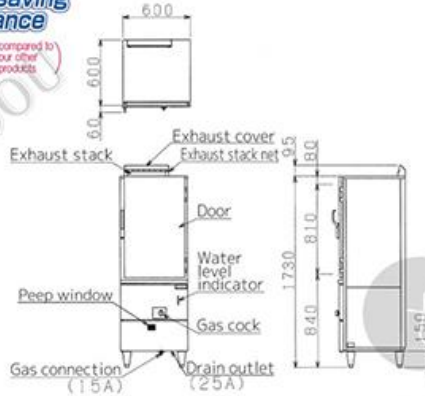
With dry-heating preventive device

Great improvement in thermal efficiency to achieve more steam generating quantity and more energy saving!



Energy saving performance
32% up! (compared to our other products)

MUC-066D



Cabinet Type <Gas> Specifications

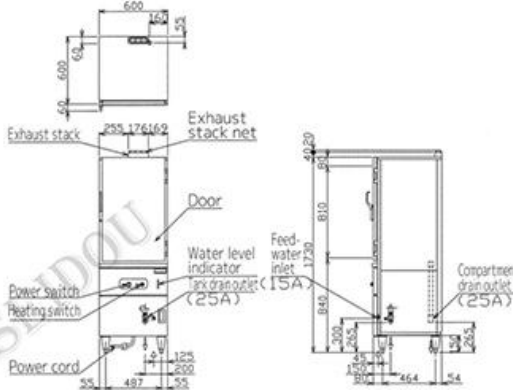
Model	External dimensions (mm)			Compartment effective dimensions (mm)			Gas consumption		Steam generating quantity
	Width	Depth	Height	Width	Depth	Height	Town gas	LPG	
MUC-066D	600	600	1,730	500	500	810	14.0kW (12,000kcal/h)	14.0kW (1,00kg/h)	150/h
	Gas connection	Feed-water inlet	Tank drain outlet	Compartment drain outlet	Weight (kg)	Accessories (Aluminum tray)			
	1.5A	1.5A	2.5A	2.5A	140	5			

Electric

With dry-heating preventive device



MUCE-066



Cabinet Type <Electric> Specifications

Model	External dimensions (mm)			Compartment effective dimensions (mm)			Power (50/60Hz)	Power consumption	Steam generating quantity
	Width	Depth	Height	Width	Depth	Height			
MUCE-066	600	600	1,730	500	500	810	3φ200V	10.8kW	160/h
	Necessary hand switch capacity	Power cord	Feed-water inlet	Tank drain outlet	Compartment drain outlet	Weight (kg)	Accessories (Aluminum tray)		
	40A	2m 8mm-4cores direct connecting	1.5A	2.5A	2.5A	134	5		

※Delivery time is around 2 weeks after receipt of order.

※Heater capacity for MUCE-066 can be changed at customer's request (9.6kW, 8.4kW, 7.2kW). The price is the same.

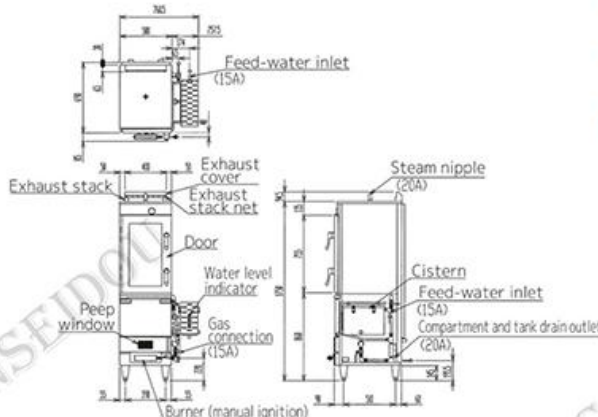
High-calorie Type Gas

With a high-power burner of 25,000kcal/h!
Perfect for cooking/thawing a large volume.

Make sure a water softener is attached when installed. If the hardness of raw water is high or the water consumption is large, fully automatic water softener is recommended.



MUC-056HGC



- Easy-to-use large-sized steamer with a glass window, thermometer, automatic feed-water and steam control valve.
- Shelves inside the compartment are removable, and enabling easy cleaning.
- Durable and hygienic exterior made of all stainless steel.
- Left hand door spec is also available.

High-Calorie Type Specifications

Model	External dimensions (mm)			Compartment effective dimensions (mm)			Gas consumption	
	Width	Depth	Height	Width	Depth	Height	Town gas	LPG
MUC-056HGC	690	690	1,750	400	545	685	29.0kW (25,000kcal/h)	29.0kW (2.07kg/h)
	Gas connection	Feed-water inlet	Tank drain outlet	Compartment drain outlet	Weight (kg)	Accessories (Wire mesh)		
	1.5A	1.5A	2.0A	2.0A	152	5		

※High-calorie type is a product built to order. ※Delivery time is about 2 weeks after receipt of order.

Electric Tabletop Steamer

Electric

Tabletop compact body that can be installed in any place!
Perfect for cooking a large variety but small portion of food.
Easy installation is also good for demonstration sales.



Flip-up top plate facilitates cleaning inside the tank.



Make sure that a water softener is attached when installed.

100V type Manual feed-water system to be installed in various places!

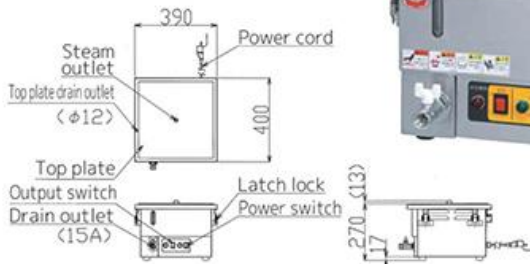
With dry-heating preventive device

- Easy-to-install 100V type.
- More choices of place for installation with manual feed-water system.
- Energy-saving with an one-touch operation to switch Keep Warm mode during idle time.



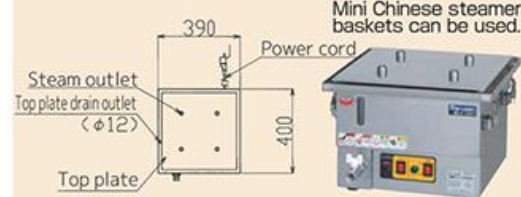
Operation panel

MUSE-044T1



Steam outlet 4-hole type is also available.

MUSE-044T4



200V type Either manual feed-water system or automatic feed-water system for your selection!

With dry-heating preventive device

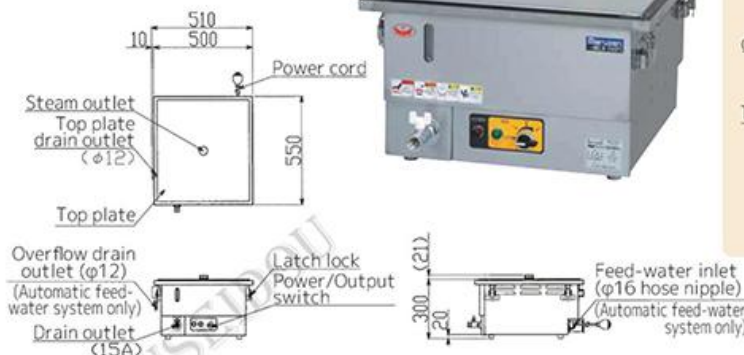
- Quick starting up 200V type. Cooking frozen food is also speedy.
- Selection from manual feed-water system and automatic feed-water system.
- 3 levels of heater output. High and medium are to adjust the quantity of steam according to the menu; Low is to keep the food warm.



Operation panel

MUSE-055T1 Manual feed-water

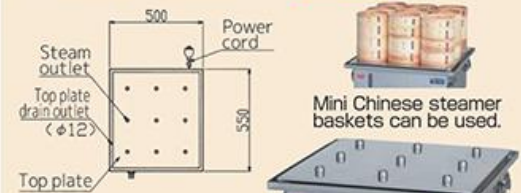
MUSE-A055T1 Automatic feed-water



Steam outlet 9-hole type is also available.

MUSE-055T9 Manual feed-water

MUSE-A055T9 Automatic feed-water



Electric Tabletop Steamer Specifications

Model	External dimensions (mm)			Top plate effective dimensions (mm)		Usable steamer basket dimensions (mm)	No. of steam holes	Power (50/60Hz)	Power consumption	Steam generating quantity	Necessary hand switch capacity	Power cord	Feed-water inlet	Tank drain outlet	Top plate drain outlet	Weight (kg)
MUSE-044T1	390	400	270	355	365	300~330	1	1φ100V	1.35kW	2.1ℓ/h		1.5m with plug (Ground adaptor)Ⓢ				13
MUSE-044T4						φ150 mini Chinese basket	4									
MUSE-055T1						390~420	1									
MUSE-055T9	500					φ150 mini Chinese basket	9									
MUSE-A055T1		550	300	465	515	390~420	1	3φ200V	4.5kW	6.8ℓ/h	20A	2m Ground 3P 20A with hook plugⓈ		15A	φ12	24
MUSE-A055T9	510					φ150 mini Chinese basket	9						φ16 hose nipple			26

※Optional: steam hole cap. Contact us for details.

Options (Gas/Electric)

● Steamer basket lifter (with stainless frame)

*Useful when pulling out the steamer baskets.



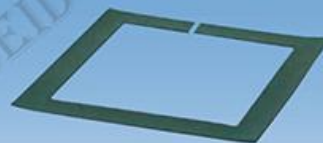
Medium (for 36/39 cm)

Large (for 42/45 cm)

● Rubber mat for steamer basket lifter

Medium (for 36/39 cm)

Large (for 42/45 cm)



Medium for
MUS-055SD/MUSE-055B1
Large for
MUS-066D/MUSE-066B1

● Wooden square steamer basket



30cm 33cm 36cm

39cm 42cm 45cm

● Chinese steamer basket



30cm 33cm 36cm

39cm 42cm 45cm

● Water softener

*To be attached when installing the steamer.



① Cartridge type (NFX-OS)
External dimensions
120×160×415(mm)

② Fully automatic type (MSX-10)
*Needs power 1φ100V.
External dimensions
205×360×490(mm)

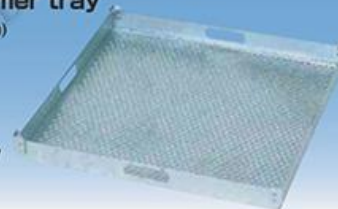
*For cartridge type water softener, a cartridge needs to be replaced in 3-6 months depending on the water quality and frequency of use. If it is used frequently or the cartridge is replaced frequently, automatic type is recommended.



Accessories for cabinet type (For MUC-066D, MUCE-066)

● Aluminum steamer tray

Dimensions 490×490(mm)



*If you wish to use the tray for High-calorie type, please contact us.

⚠ Safety Precautions

- Please receive "instruction manual" when purchasing equipments, and read carefully the "instruction manual" before using it. Please do not use for a purpose not described in "instruction manual" and for prohibited matter. Further, please do not use for purpose other than the intended use. Otherwise misuse will cause accidents such as carbon monoxide poisoning, fire and burn and will be cause of breakdown.
- Please do not use gaseous species and a power source (phase, voltage, frequency) not displayed in the main body. Otherwise, it will cause accident and will be cause of breakdown.
- Please do not disassemble or modify the equipment by all means. Otherwise, it will cause the accident or breakdown.

⚠ Precaution for Installation

- Equipment installing/moving work and ancillary facility works for such as gas, electricity, steam and water should be in accordance with Fire Service Act, Fire prevention ordinance and "Standards and Practical Guidelines for installing gas equipment". And please thoroughly read the manual instruction or working instruction and ask your dealer that you purchased or a specialized facility management company to properly install your product onto a safety place.
- In a place where a thermal equipment and an exhaust duct with an exhaust hood are installed, please use non-combustible materials such as concrete, brick and mortar for finishing and grounding (inside part of finishing) of equipment body's surrounding area and the upper surrounding area (backward, lateral, upper, floor face and ceiling)
- Where the finishing and grounding of the equipment body's surrounding area and the upper surrounding area are made by other material than non-combustible material when installing a thermal equipment and the exhaust duct with an exhaust hood, please install the equipment with offset distance specified for each equipment. Otherwise, it will cause a fire. Please carefully read "instruction manual" and "working instruction" for non-combustible material and installation standards.
- Be sure to install a heat-resistant/non-combustible exhaust duct with an exhaust hood upon the thermal equipment. As to equipments for generating oil smoke and steam, please install an exhaust duct with an exhaust hood which includes grease removing device. An exhaust fan of an exhaust duct should be operated while an air supply opening is absolutely necessary to be provided at an equipment-installed place.
- Please be sure so as not to extend an exhaust stack of the equipment using gas. Otherwise, it will lead to insufficient performance of equipment, accidents such as carbon monoxide poisoning, fire and burn, or breakdown.
- As to power source of equipment using electricity, please use a correctly-wired dedicated plug or a breaker separately. Be sure to install an earth for the prevention of electric shock (Third-class installation work)
- Please install not to be directly affected by the wind. Otherwise, it may cause insufficient performance or an accident such as fire by the flow of wind from an air conditioner.

⚠ CAUTION

- Please carry out adequate ventilation, i.e. by turning an exhaust fan when using the thermal equipment. It must be noted that insufficient ventilation will cause accident such as carbon monoxide poisoning due to incomplete combustion.
- Please do not leave the device when using because it is dangerous. Be sure to extinguish fire, close the gas main and turn off the power switch when you leave out from the equipment and do not use the equipment. Otherwise, it can cause a fire due to abnormal overheating.
- There is a possibility of causing fire if oil debris and dirt are accumulated too much at the equipment body's surrounding area, a gravy tray/waste oil receiver and a water tray. Please keep it clean.
- Please do not touch any part other than an operation unit because the equipment body and the surrounding part become hot during in use and soon after that. And please keep away your hand and face from the exhaust port. Or you may get burned.
- Do not apply water to equipment body and do not wash the whole part with water. Otherwise, it will cause the malfunction of equipment.
- If an emergency happens such as an earthquake, fire and gas leakage, please stop the usage of equipment and turn off the gas main.
- Please do not put any combustibles or flammables such as a spray, gasoline, benzene, etc upon the equipment and the surrounding area. It may cause fire.
- Please sufficiently consult with a specialized physician when a medical electronic device user such as a pacemaker will use an electromagnetic equipment.
- Products listed herein are for commercial purpose. For domestic use, be sure to consult with a dealer that you purchased or a specialized facility management company and properly install the equipment in accordance with prescribed installation standards.

Costs for delivery, installation and withdrawal of old model are not included in this price.

Delicious rice can be cooked with one touch operation.



Plump and shiny, and once in the mouth, well chewy and sticky... The finish of cooked rice can affect the popularity of restaurants. By Maruzen's multi deck automatic rice cookers, "Kamado-cooked" savor can be realized. Moreover, the operation is one-touch. Part-timers can easily cook tasty rice.

10 models in total at your choice!

Gas
X Type 2 models
(Multifunctional)

T Type 2 models
(Reserved Timer)

S Type 2 models
(Standard)

Please see
p.3 and 4.



Gas Suzuchu Spec.
X Type 2 models
(Multifunctional)

Please see
p.5.



Electric
X Type 2 models
(Multifunctional)

Please see
p.6.



Simple cooking for everyone with one touch operation! Plump and delicious rice like “kamado-cooked rice”

Pre-washed Rice is newly added to Cooking Menu!



Cooking menus Proportional control

The proportional control adjusts the heat perfectly for not only white rice, but also pre-washed rice, takikomi* and porridge. (X Type) *Rice seasoned and cooked with various ingredients

The proportional control realizes fine adjustment of heat ideal to cook delicious rice. Also the temperature sensor controls the cooking processes precisely to cook pre-washed rice, takikomi and porridge perfectly. In addition to white rice, it can cook various menus such as red bean rice, rice cooked with assorted ingredients, and pilaf.

Cooking finish adjustment Fine adjustment of cooking processes will cook your rice at your preference.

Cooking can be adjusted at 4 processes (① Pre-cook, ② Main cook, ③ Re-cook, ④ Steam) to cook your rice ideally.

Reserved timer Reserved timer available (X Type, T Type)

Reserved timer enables to preset the time you desire to complete cooking. (note) Cooking in the early morning or at peak times is not trouble anymore.

Small amount cooking Small amount cooking (X Type)

Small amount cooking is available for cooking 1.5 to 3.0kg* of white rice or pre-washed rice. (*For Electric, 1.5 to 2.3 kg)

Manual Cooking Manual Cooking Function

Manual cooking to set the heat and cooking time manually is also available.* It is convenient when you want to cook in a specific cooking time or cook additionally after the completion of main cooking. (*T Type and S Type can set only cooking time.)

Melody Function Melody announces the completion of cooking.

A melody sounds when the cooking is completed. There are 10 patterns of melody to choose and can be set and changed for each deck.

Self-diagnosis Function Reliable safety devices

Equipped with an overheat prevention device. Also, it automatically stops cooking/heating if the cooking time is abnormally long, and comes with self-diagnosis function that shows errors, such as malfunction of sensor.



● Inner rails are removable and washable.



- Remaining time is shown when the steaming process begins.
- Hygienic stainless steel exterior.

(Note) When using Reserved timer...

- ※ Keep the room well ventilated while cooking with a presence of a person in charge.
- ※ Rice may not be cooked well when soaked in water for a long time.



Products with this mark have passed the type inspection of the Japan Gas Appliances Inspection Association. (LP gas, 13A)



Gas Multi Deck Automatic Rice Cooker

Operation panel



X Type (Multifunctional)

Not only white rice but also pre-washed rice, takikomi and porridge are cooked deliciously!

- Cooking menus
- Proportional control
- Cooking finish adjustment
- Reserved timer
- Small amount cooking
- Manual Cooking
- Melody Function
- Self-diagnosis Function
- Pilot Safety Device



MRC-X3D

Rice cooking capacity
7.5kg×3deck



JFEA

MRC-X2D

Rice cooking capacity
7.5kg×2deck



Operation panel



T Type (Reserved Timer)

Easy cooking with Reserved timer, even in the early morning and at peak times.

- Cooking finish adjustment
- Reserved timer
- Manual Cooking
- Melody Function
- Self-diagnosis Function
- Pilot Safety Device



MRC-T3D

Rice cooking capacity
7.5kg×3deck



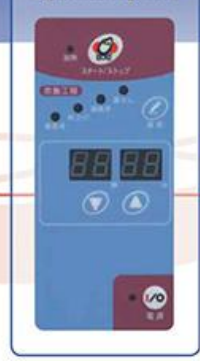
JFEA

MRC-T2D

Rice cooking capacity
7.5kg×2deck



Operation panel



S Type (Standard)

White rice, basic of Japanese food, to be tasty and plump!

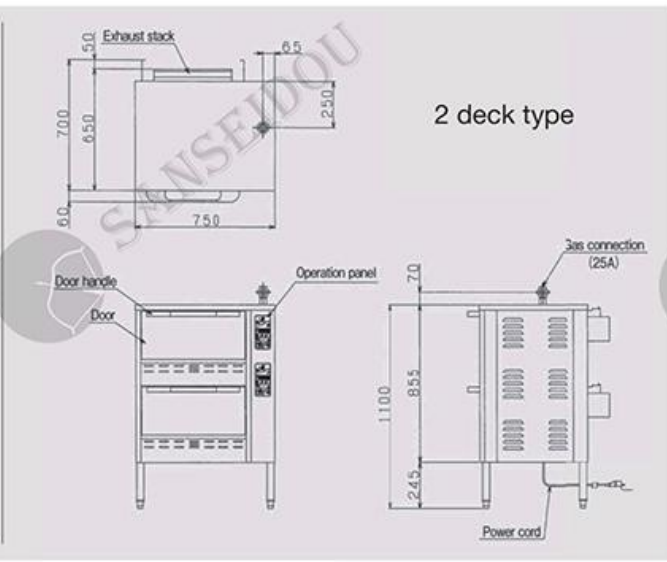
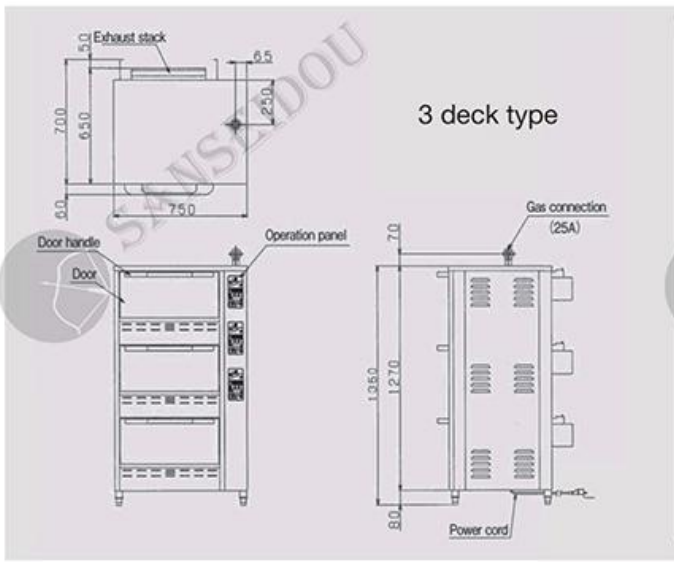
- Cooking finish adjustment
- Manual Cooking
- Melody Function
- Self-diagnosis Function
- Pilot Safety Device



Rice cooking capacity
7.5kg×3deck



Rice cooking capacity
7.5kg×2deck



Please adjust the amount of water when cooking takikomi and porridge.

Specifications table

Type	Model	External dimension (mm) Width x Depth x Height	Gas consumption		Gas connection	Power (50/60Hz)	Power consumption	Power cord	Rice cooking capacity (1.5kg=1 sho)	Rice cooker pot	Accessories	Weight (Kg)										
			Town gas	LP gas																		
X Type (Multifunctional)	MRC-X3D	750×700×1350	27.9kW (24,000kcal/h)	27.9kW (2,00kg/h)	25A	1ø100V	60W	2 m with plug (ground adapter)	7.5kg (5 sho) x 3 deck	Cast aluminum pot	3 rice cooker pots 3 lids	168										
	MRC-X2D	750×700×1100	18.6kW (16,000kcal/h)	18.6kW (1.33kg/h)					7.5kg (5 sho) x 2 deck		2 rice cooker pots 2 lids	117										
T Type (Reserved Timer)	MRC-T3D	750×700×1350	27.9kW (24,000kcal/h)	27.9kW (2,00kg/h)					25A		1ø100V	45W	2 m with plug (ground adapter)	7.5kg (5 sho) x 3 deck	Cast aluminum pot	3 rice cooker pots 3 lids	167					
	MRC-T2D	750×700×1100	18.6kW (16,000kcal/h)	18.6kW (1.33kg/h)										7.5kg (5 sho) x 2 deck		2 rice cooker pots 2 lids	116					
S Type (Standard)	MRC-S3D	750×700×1350	27.9kW (24,000kcal/h)	27.9kW (2,00kg/h)										25A		1ø100V	45W	2 m with plug (ground adapter)	7.5kg (5 sho) x 3 deck	Cast aluminum pot	3 rice cooker pots 3 lids	167
	MRC-S2D	750×700×1100	18.6kW (16,000kcal/h)	18.6kW (1.33kg/h)															7.5kg (5 sho) x 2 deck		2 rice cooker pots 2 lids	116



Suzuchu Multi Deck Automatic Rice Cooker

Operation panel



X Type (Multifunctional)

Not only white rice but also pre-washed rice, takikomi and porridge are cooked deliciously!

- Cooking menus
- Proportional control
- Cooking finish adjustment
- Reserved timer
- Small amount cooking
- Manual Cooking
- Melody Function
- Self-diagnosis Function
- Pilot Safety Device

Suzuchu spec. to realize comfortable and safe cooking environment!

The airflow inside the machine keeps the surface temperature of the main body low.

Unique inside structure that provides a layer where the airflow goes through at the door and the sides of the machine enables air from outside to draw heat from rice cooking and to be emitted from exhaust stack. It suppresses increase of surface temperature of the machine. It enhances safety in case of contact as well as making kitchen environment comfortable.



MRC-CX3D

MRC-CX3D

Rice cooking capacity
7.5kg×3deck



MRC-CX2D

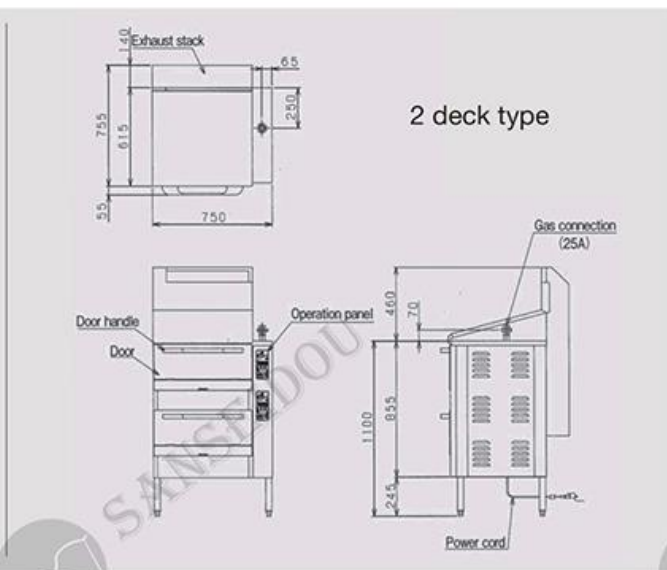
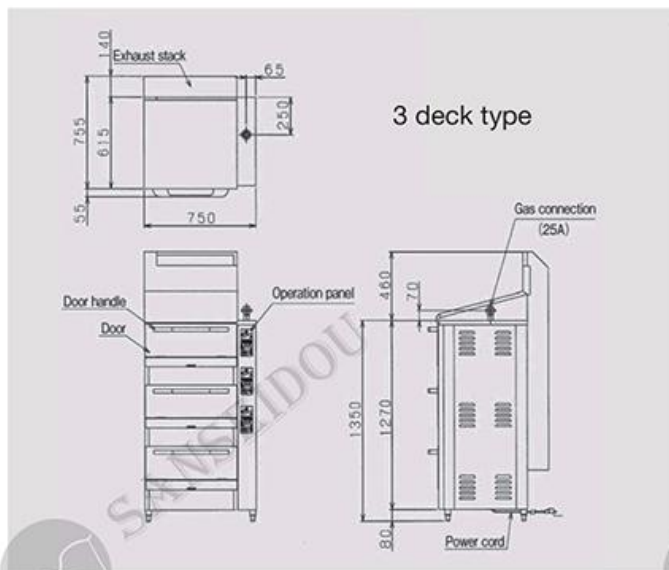
Rice cooking capacity
7.5kg×2deck



JFEA

涼しい厨房 (Suzuchu)

"Suzuchu equipment" is the certified gas appliances that are designed to resist heating up room temperature by exhausting intensively and insulating hot part to lower the radiant heat on the surface of equipment. Therefore, the temperature is kept low so you can touch and convert the work place much more comfortable and safer. ("Suzuchu" is a trademark and 「涼しい厨房」 is the registered trademark of Osaka Gas.)



Please adjust the amount of water when cooking takikomi and porridge.

Type	Model	External dimension (mm) Width x Depth x Height	Gas consumption		Gas connection	Power (50/60Hz)	Power consumption	Power cord	Rice cooking capacity (1.5kg=1 sho)	Rice cooker pot	Accessories	Weight (kg)
			Town gas	LP gas								
X Type (Multifunctional)	MRC-CX3D	750×755×1350	27.9kW (24,000kcal/h)	27.9kW (2.00kg/h)	25A	1ø100V	60W	2 m with plug (ground adapter)	7.5kg (5 sho) x 3 deck	Cast aluminum pot	3 rice cooker pots 3 lids	176
	MRC-CX2D	750×755×1100	18.6kW (16,000kcal/h)	18.6kW (1.33kg/h)			43W		7.5kg (5 sho) x 2 deck		2 rice cooker pots 2 lids	122

Electric Multi Deck Automatic Rice Cooker

Patent Pending

X Type (Multifunctional)

- Cooking menus
- Proportional control
- Cooking finish adjustment
- Reserved timer
- Small amount cooking
- Manual Cooking
- Melody Function
- Self-diagnosis Function

Not only white rice but also pre-washed rice, takikomi and porridge are cooked deliciously!

Operation panel



Cooks deliciously with the reflective plate!
The removable reflective plate inside the machine efficiently delivers the heat from the heater to the pot and cooks deliciously.

Removable and easy-to-clean drip receiver.



JFEA

MERC-X3

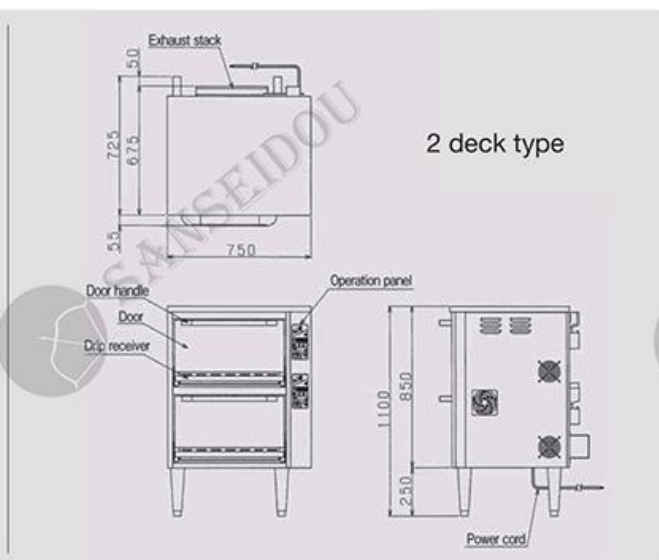
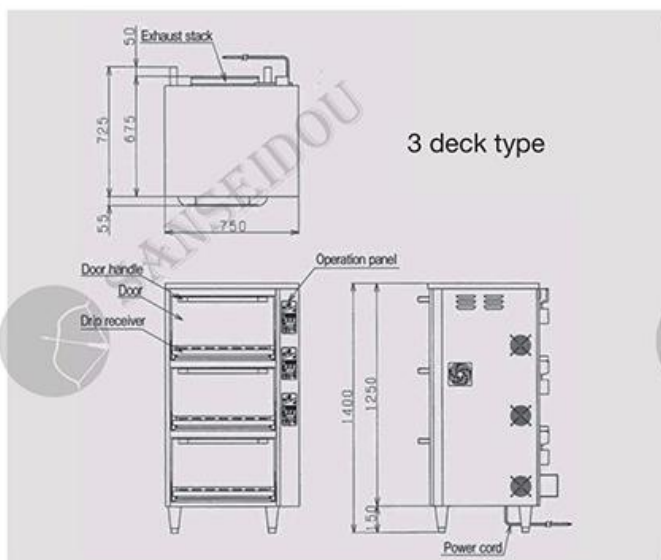
Rice cooking capacity
6.0kg×3deck



JFEA

MERC-X2

Rice cooking capacity
6.0kg×2deck



Please adjust the amount of water when cooking takikomi and porridge.

Specifications table

Type	Model	External dimension (mm) Width x Depth x Height	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Rice cooking capacity (1.5kg=1 sho)	Rice cooker pot	Accessories	Weight (Kg)
X Type (Multifunctional)	MERC-X3	750×725×1400	3φ200V	16.3	60A	2m 14ml-4cores direct connecting	6.0kg (4 sho) x 3 deck	Aluminum press pot	3 rice cooker pots 3 lids	216
	MERC-X2	750×725×1100		10.9	40A	2m 8ml-4cores direct connecting	6.0kg (4 sho) x 2 deck		2 rice cooker pots 2 lids	148

Accessories and Options

Gas Multi Deck Automatic Rice Cooker

Accessory



Rice cooker pot

Option



Fluororesin-coated rice cooker pot

It prevents rice from sticking to the pot, which cuts waste. Clean and easy to wash.

Electric Multi Deck Automatic Rice Cooker

Accessory



Fluororesin-coated rice cooker pot

It prevents rice from sticking to the pot, which cuts waste. Clean and easy to wash.

Cooking capacity table (1.5kg=1 sho)

■ Gas (Cooking capacity per pot)

	Gas Multi Deck Automatic Rice Cooker			Suzuchu Multi Deck Automatic Rice Cooker
	Multifunctional	Reserved Timer	Standard	Multifunctional
	MRC-X□D	MRC-T□D	MRC-S□D	MRC-CX□D
White Rice	1.5 ~ 7.5kg	3.75 ~ 7.5kg	3.75 ~ 7.5kg	1.5 ~ 7.5kg
Pre-washed Rice	1.5 ~ 7.0kg	—	—	1.5 ~ 7.0kg
Takikomi	3.0 ~ 6.0kg	3.75 ~ 6.0kg	3.75 ~ 6.0kg	3.0 ~ 6.0kg
Porridge*	0.75 ~ 3.0kg	—	—	0.75 ~ 3.0kg

※ 1pot: Maximum cooking capacity is Rice 3kg + Water 15kg.

■ Electric (Cooking capacity per pot)

	Multifunctional
	MERC-X□
White Rice	1.5 ~ 6.0kg
Pre-washed Rice	1.5 ~ 5.0kg
Takikomi	3.0 ~ 5.0kg
Porridge*	0.75 ~ 2.0kg

※ 1pot: Maximum cooking capacity is Rice 2kg + Water 10kg.

Multi deck rice cooker complies with specifications described in "The Public Building Construction Standard Specifications (Machinery installation work)" supervised by Ministry of Land, Infrastructure and Transport's Secretariat Government Buildings Department.

⚠ Safety Precautions

- Please receive "instruction manual" when purchasing equipments, and read carefully the "instruction manual" before using it. Please do not use for a purpose not described in "instruction manual" and for prohibited matter. Further, please do not use for purpose other than the intended use. Otherwise misuse will cause accidents such as carbon monoxide poisoning, fire and burn and will be cause of breakdown.
- Please do not use gaseous species and a power source (phase, voltage, frequency) not displayed in the main body. Otherwise, it will cause accident and will be cause of breakdown.
- Please do not disassemble or modify the equipment by all means. Otherwise, it will cause the accident or breakdown.

⚠ Precaution for Installation

- Equipment installing/moving work and ancillary facility works for such as gas, electricity, steam and water should be in accordance with Fire Service Act, Fire prevention ordinance and "Standards and Practical Guidelines for installing gas equipment". And please thoroughly read the manual instruction or working instruction and ask your dealer that you purchased or a specialized facility management company to properly install your product onto a safety place.
- In a place where a thermal equipment and an exhaust duct with an exhaust hood are installed, please use non-combustible materials such as concrete, brick and mortar for finishing and grounding (inside part of finishing) of equipment body's surrounding area and the upper surrounding area (backward, lateral, upper, floor face and ceiling).
- Where the finishing and grounding of the equipment body's surrounding area and the upper surrounding area are made by other material than non-combustible material when installing a thermal equipment and the exhaust duct with an exhaust hood, please install the equipment with offset distance specified for each equipment. Otherwise, it will cause a fire. Please carefully read "instruction manual" and "working instruction" for non-combustible material and installation standards.
- Be sure to install a heat-resistant/non-combustible exhaust duct with an exhaust hood upon the thermal equipment. As to equipments for generating oil smoke and steam, please install an exhaust duct with an exhaust hood which includes grease removing device. An exhaust fan of an exhaust duct should be operated while an air supply opening is absolutely necessary to be provided at an equipment-installed place.
- Please be sure so as not to extend an exhaust stack of the equipment using gas. Otherwise, it will lead to insufficient performance of equipment, accidents such as carbon monoxide poisoning, fire and burn, or breakdown.
- As to power source of equipment using electricity, please use a correctly-wired dedicated plug or a breaker separately. Be sure to install an earth for the prevention of electric shock (Third-class installation work).
- Please install not to be directly affected by the wind. Otherwise, it may cause insufficient performance or an accident such as fire by the flow of wind from an air conditioner.

⚠ CAUTION

- Please carry out adequate ventilation, i.e. by turning an exhaust fan when using the thermal equipment. It must be noted that insufficient ventilation will cause accident such as carbon monoxide poisoning due to incomplete combustion.
- Please do not leave the device when using because it is dangerous. Be sure to extinguish fire, close the gas main and turn off the power switch when you leave out from the equipment and do not use the equipment. Otherwise, it can cause a fire due to abnormal overheating.
- There is a possibility of causing fire if oil debris and dirt are accumulated too much at the equipment body's surrounding area, a gravity tray/waste oil receiver and a water tray. Please keep it clean.
- Please do not touch any part other than an operation unit because the equipment body and the surrounding part become hot during in use and soon after that. And please keep away your hand and face from the exhaust port. Or you may get burned.
- Do not apply water to equipment body and do not wash the whole part with water. Otherwise, it will cause the malfunction of equipment.
- If an emergency happens such as an earthquake, fire and gas leakage, please stop the usage of equipment and turn off the gas main.
- Please do not put any combustibles or flammables such as a spray, gasoline, benzene, etc upon the equipment and the surrounding area. It may cause fire.
- Please sufficiently consult with a specialized physician when a medical electronic device user such as a pacemaker will use an electromagnetic equipment.
- Products listed herein are for commercial purpose. For domestic use, be sure to consult with a dealer that you purchased or a specialized facility management company and properly install the equipment in accordance with prescribed installation standards.

Costs for delivery, installation and withdrawal of old model are not included in this price.

- The visual appearance and specification of products listed on this catalog may partly be altered due to quality improvement without notice.
- The price in this catalogue may not be the latest one.

You are free from working for a troublesome rice washing operation!
Washing rice quickly with easy operation!

Water Pressure Rice Washer

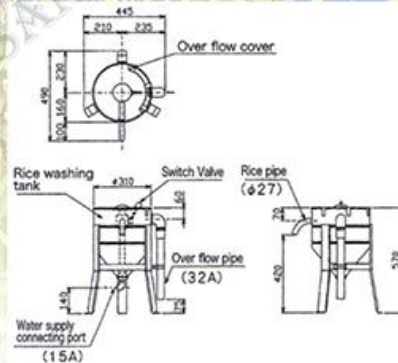
MRW-7

Rice Washing Ability
7
kg/time



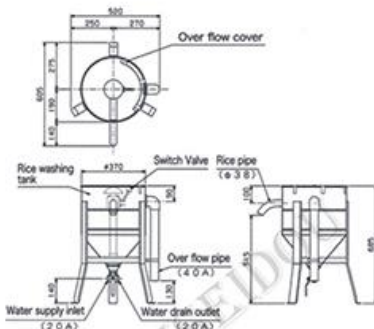
MRW-7 is light and useful

- Compact size of Width 445 x Depth 490. Installation work is unnecessary since it can be used in the sink.
- It need to be connected with water only when you use it due to easy nose nipple joint.
- It is easy to carry because of 6kgs.
- ※ Please pay attention to the effective dimension of sink.



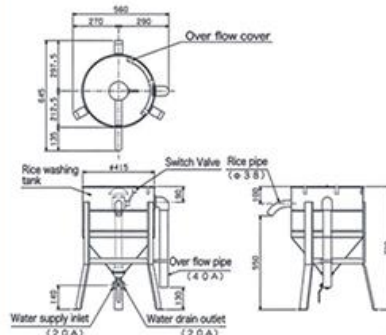
MRW-15

Rice Washing Ability
15
kg/time



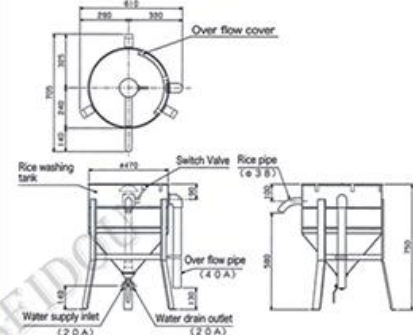
MRW-22

Rice Washing Ability
22
kg/time



MRW-30

Rice Washing Ability
30
kg/time



■ Spec. table / Water Pressure Rice Washer

Model	External dimension (mm)			Rice Washing Ability (kg/time)	Operating Water Pressure (kg/cm ²)	Rice washing time (min)	Water supply inlet	Water drain outlet	Weight (kg)
	Width	Depth	Height						
MRW-7	445	490	570	7	0.4~1.0	2~3	15A (Attached 13mm hose nozzle)	Same as Feed-water inlet	6
MRW-15	520	605	685	15	0.8~1.5	2~3	20A	20A	8.5
MRW-22	560	645	720	22	0.8~1.5	2~3	20A	20A	9
MRW-30	610	705	750	30	0.8~1.5	2~3	20A	20A	10

- Water Pressure type washes rice gently.
- Operation is easy, so anyone can wash rice quickly.
- It is easy to care the body of the machine because it is made from all hygienic stainless.

Draft Type Water Pressure Rice Washer

It is hygienic because height from the floor is over 600mm!

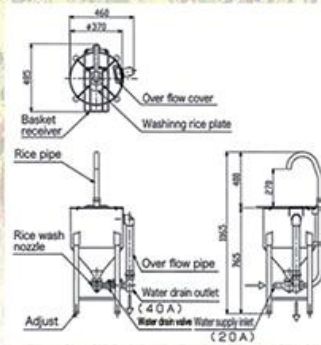
MRW-D14

Height from the floor to the basket receiver is between 660mm and 800mm. It is hygienic since the height meets the standard of "Manual of Facilities Hygiene Management for Mass Cooking" and "Standards of Hygiene Management for School Catering".

Space saving & easy to install!

It can have wider choices of installation place because Rice pipe is designed on space saving at the upper main body. Moreover, it needs only a half space for installation comparing with regular model. Because the drainage can be smaller scale due to reducing of splashing water to the around.

Rice Washing Ability
14
kg/time



The basket which receives rice is only have to be put on the Basket receiver of the upper main body. It is efficient you can work while standing.

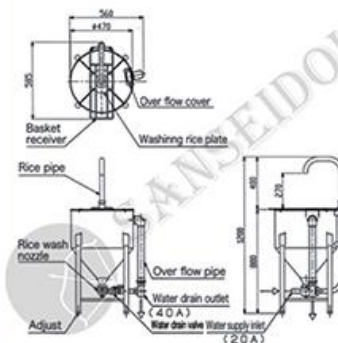
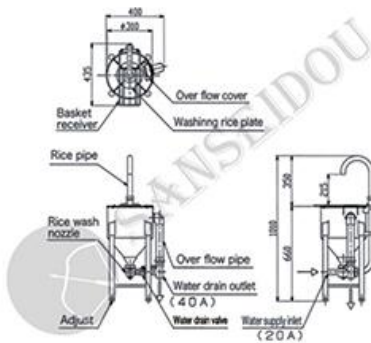


MRW-D7

Rice Washing Ability
7
kg/time

MRW-D28

Rice Washing Ability
28
kg/time

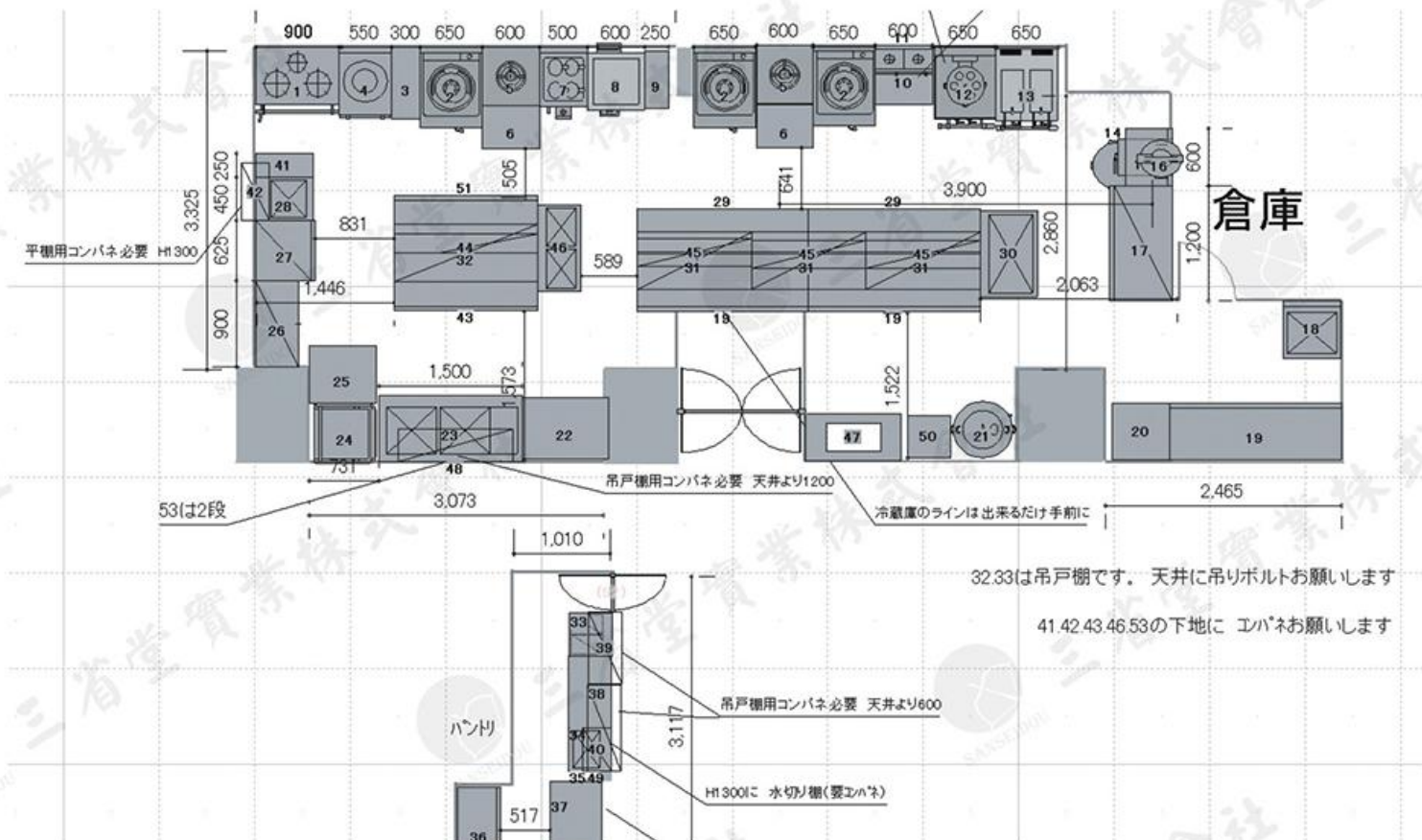
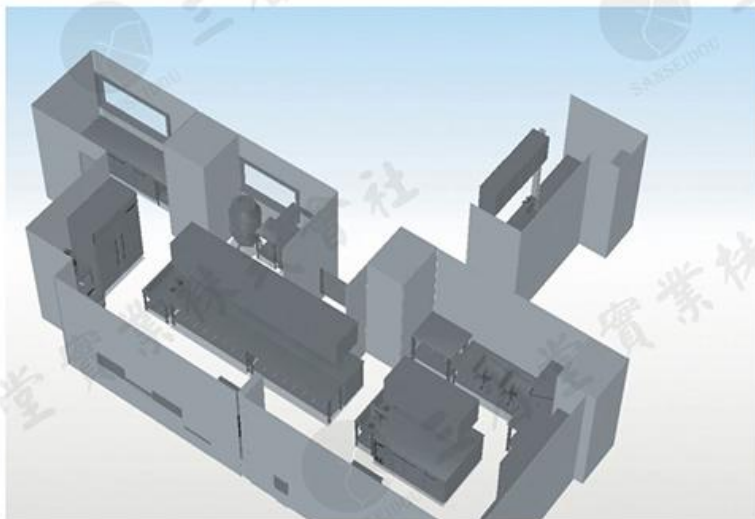
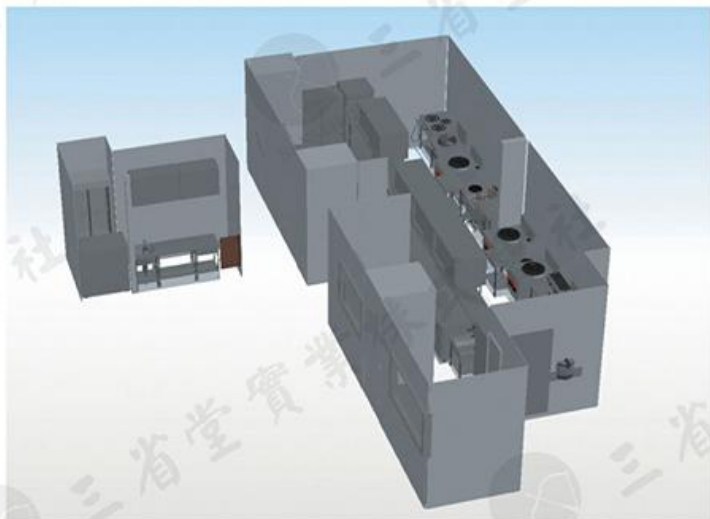
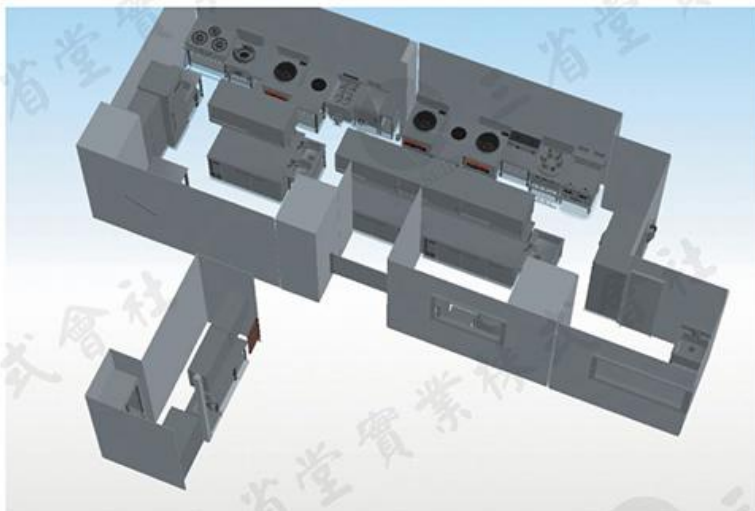


Spec. table / Draft Type Water Pressure Rice Washer

Model	External dimension (mm)			Rice Washing Ability (kg/time)	Operating Water Pressure (kg/cm ²)	Rice washing time (min)	Water supply inlet	Water drain outlet	Weight (kg)
	Width	Depth	Height						
MRW-D7	400	435	660(1010)	7	0.5~1.2	2~3	20A (Attached 16mm hose nozzle)	40A	11
MRW-D14	460	485	765(1165)	14	0.5~1.2	2~4	20A (Attached 16mm hose nozzle)	40A	12
MRW-D28	560	585	800(1200)	28	0.5~1.2	2~5	20A (Attached 16mm hose nozzle)	40A	14

中華料理店(日式中餐廳)厨房設備參考案例
 (為日本東京客戶提案)
**Chinese Restaurant Kitchen Equipment
 Reference Example
 (For Customer in Tokyo Japan)**

僅供參考，請根據所在地區衛生消防法規和實際情況酌情考慮
 For reference only, please consider as appropriate according
 to the health and fire regulations and actual conditions in
 your area.



番号 (NO.)	品名(NAME)	品番(CODE)	寸法(SIZE)			数量 (QUANTITY)
			W	D	H	
1	ガステーブルコンロ/Tabletop gas range/平頭爐	S-TGT-90	900	780	800	1
2	ブラスト中華レンジ/Blast Chinese range/中華猛火爐	STCR-650	650	750	750	3
3	作業台/Work table/工作台	特注	300	750	720	1
4	ブラスト中華レンジ/Blast Chinese range/中華猛火爐	STCR-550	550	750	750	1
5	スープレンジ/Gas soup range/燃氣低湯灶	TGP-60	600	600	450	2
6	作業台/Work table/工作台	BW-064	600	450	720	2
7	角型ゆで麺器/Square noodle boiler/方形煮麵爐	TGUS-50A	500	750	800	1
8	蒸し器/Steamer/蒸鍋	TLB-1G	600	760	800	1
9	作業台/Work table/工作台	特注	250	600	800	1
10	作業台/Work table/工作台	BW-066	600	600	800	1
11	ガステーブルコンロ/Tabletop gas range/平頭爐	M-822E	600	320	164	1
12	中華ゆで麺器/Chinese noodle boiler/中華煮麵爐	STUM-650	650	860	1050	1
13	餃子焼き機/Gyoza grill machine/自動煎餃機	TZ-65G	650	850	1097	1
14	炊飯器が 入式/Rice cooker/燃氣煮飯鍋	RR-50S1	525	481	434	1
15	炊飯台 /Rice cooker holder with slide/煮飯鍋放置台	BW-066C	600	600	800	1
16	電子ジャー/Rice warmer/電子保温飯鍋	JHC-900A	481	395	406	1
17	縦型冷蔵庫/Refrigerator/立式冷蔵冰箱	SRR-K1261	1200	650	1950	1
18	1槽流し台/ 1 tank type sink/1槽水槽	BS1-066	600	600	800	1
19	横型冷蔵庫/Undercounter Refrigerator/横型冷蔵冰箱	SUR-K1861SA	1800	600	800	4
20	作業台/Work table/工作台	BW-066	600	600	800	1
21	チャーシュー釜/Pork (duck) toaster/叉燒 (烤鴨) 爐	KYL00602	680	600	1310	1
22	下げ膳台/Returning dish table/撤回餐具放置台	BDW-096	900	600	800	1
23	2槽流し台/2 tanks type sink/2槽水槽	BS2-157	1500	750	800	1
24	食器洗浄機/Dish washer/洗碗機	DJWE-450V	600	600	1350	1
25	作業台/Work table/工作台	BW-066	600	600	800	1
26	食器戸棚/Tableware shelf/餐具放置架	BPR-096	900	600	1800	1
27	縦型冷蔵庫/Refrigerator with/立式冷蔵冰箱	SRR-K661	625	650	1950	1
28	1槽流し台/ 1 tank type sink/1槽水槽	BS1-046	450	600	1040	1
29	作業台/Work table/工作台	BW-186	1800	600	800	2
30	1槽流し台/ 1 tank type sink/1槽水槽	BS1-096	900	600	800	1
31	両面吊戸棚/Both side hanging cupboard/両面吊櫃	特注	1200	600	600	3
32	両面吊戸棚/Both side hanging cupboard/両面吊櫃	特注	1500	600	600	1
33	引出付作業台/Drawer style work table/帶抽屜工作台	BWD-044	450	450	800	1
34	作業台/Work table/工作台	BW-074	750	450	800	1
35	1槽流し台/ 1 tank type sink/1槽水槽	BS1-044	450	450	1040	1
36	リーチイン冷蔵ショーケース/Refrigerated showcase/立式冷蔵展示櫃	SRM-RV319SB	900	450	1900	1
37	75kg製氷機/Ice Maker/製氷機	DRI-75LME	700	506	1200	1
38	吊戸棚/Hanging cupboard/吊櫃	BCS6-0935S	900	350	600	1
39	吊戸棚/Hanging cupboard/吊櫃	BCS6-0735S	750	350	600	1
40	パンチング水切棚/Dish draining shelf/切水架	特注	450	300	250	1
41	作業台/Work table/工作台	特注	250	600	750	1
42	平棚 /Wall shelf/平架	BES20-06	600	200	250	1
43	横型冷蔵庫/Undercounter Refrigerator with 2 doors/横型冷蔵冰箱	SUR-K1561SA	1500	600	800	1
44	吊戸棚/Hanging cupboard/吊櫃	BCS6-1530S	1500	300	600	1
45	吊戸棚/Hanging cupboard/吊櫃	BCS6-1230S	1200	300	600	3
46	2槽流し台/2 tanks type sink/2槽水槽	BS2-094	900	450	800	1
47	専用カート/Cart/專用車架	NC-1	1000	500	1559	1
48	平棚/Wall shelf/平架	BES25-12	1200	250	250	1
49	ピーラー/Peeler/立柱	既存品	95	15	430	1
50	作業台/Work table/工作台	BW-044	450	450	800	1
51	横型冷蔵庫/Undercounter Refrigerator with 2 doors/横型冷蔵冰箱	SUR-K1561SA	1500	600	800	1
52	ミニスイングドア左 /Mini swing door L/厨房入口翼門 左	既存品	400	50	700	1
合計						65

Industry's top-class heating power 45,000kcal/h! High functionality shown by the quietness and flexible control of flame

The conclusive factor of Chinese cuisine is heating power. The super powerful 45,000kcal/h (52.3kW) burner dedicated for Super Ryujin can extract the deliciousness through speedy cooking. Also, the backside exhaust system prevents the temperature rising in the kitchen and it realizes comfortable working environment. Moreover, it is surprisingly quiet even at the highest flame. Many useful designs of SRX are packed in one machine.

Efficient use of space - strainer receiver

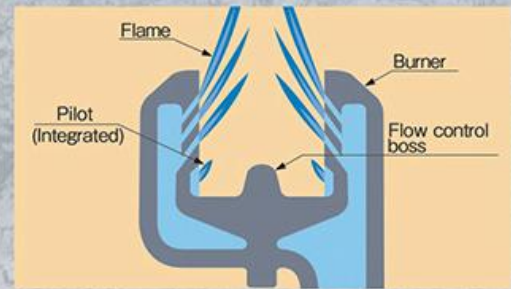
A receiver of oil strainer is mounted as standard equipment at the back guard.

Flame adjustment lever controllable by your knee

A flame adjustment lever is mounted at knee height of the kitchen staff. Even though the both hands are occupied, flame adjustment is possible with your knee.

Seasoning tray (Optional)

This is a dedicated seasoning tray to be placed on the top plate. (Seasoning containers in the image are not included in the price.)



Powerful flame but outstanding quietness and super low flame

The reason is Maruzen's original burner structure. The multiplex and alternate arrangement of small flame ports, Flow control boss, and 3D adjustment of the angle of the flame ports make the flame screwed shape and stable. Moreover, even if the heating is super powerful as 45,000kcal/h, the outstanding quietness is realized as never before.



Robust frying stove for hard use in busy restaurant

The frying stove is made of cast iron not only for the top part but also the heating chamber. Also, heat-shock resistant ceramic is used for the exhaust port to improve durability. The heat-resistance temperature of both cast iron and ceramic is 1400°C, which makes a big difference in maintenance cost in the long run.



45,000kcal/h Screw Blast Burner

Maruzen's original screw blast burner jets a swirling flame that heats intensively the center of the bottom of the pan. There is no waste of flame, which is efficient and also excellent in quietness.



From a low flame to a high flame, flexible flame adjustment

The wide range of flame power is also the characteristic of Ryujin Series. It can be adjusted according to the menu by fine adjustment from a low flame to a high flame and operated easily by lever, which realizes wide variety of menus.

Standard range of heating power by lever operation MIN15,000~MAX45,000 (kcal/h)

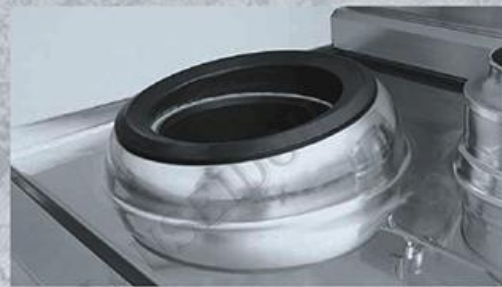
SRX-F330AL

- | | |
|------------------------|---|
| ① Drainage direction | F(Front Drainage)
B(Rear Drainage) |
| ② Stove diameter (mm)* | φ330 · φ360 · φ390 |
| ③ Type | A·B·C |
| ④ Stove arrangement | L(Frying stove at the left)
R(Frying stove at the right) |

*The stove diameter of the model with rear drainage is only φ330mm.

Wide variety of total 24 models to choose from

SRX has 24 models in total according to the drainage direction, stove diameter and arrangement of stoves, having basic 3 patterns (A/B/C) with different widths and combination of stoves. You can choose the best model for your restaurant.



Useful frying stove for which flame is powerful but also easy to control

The frying stove does not have any notch and fits to the bottom of the pan. Even at the highest flame, the flame won't hit you and still easy to control the pan. 3 types of φ330mm, φ360mm and φ390mm are available. (Only φ330mm is available for the model with rear drainage.)



Beautiful and hygienic - monolithic finish of the stove frame and the top plate

The stove frame and the top plate are integrated giving a beautiful finish. It is robust and easy to clean. There is no residue of food dropping into gaps, which is hygienic.



Top plate shower handy for cleaning and cooling

Top plate shower is available when cleaning or cooling the top plate during continuous cooking. The operation is simple, just using the shower cock at the front of the main body.



Water-Boiling Pot and Stew Pot which are easy to use

The water-boiling pot uses efficiently the exhaust heat from the frying stove. The stew pot equips with a 6,000kcal/h burner and perfect for stew. The dedicated pots are equipped for each stove, which is convenient.



Useful design considering the actual cooking

It is designed considering the convenience while cooking; for example, the wide space in front of the frying stove to receive the pan.

Super Ryujin Series

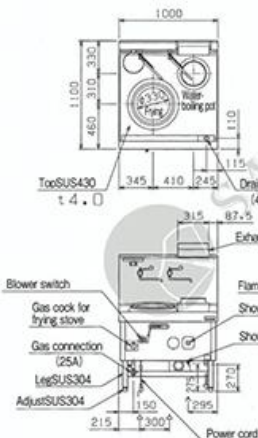
SRX-F330AL (R) Suitable for small kitchen or kitchen which needs more equipment. Space Saving type; A type

ø330 frying + water-boiling pot

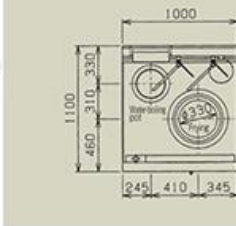
Front drainage



SRX-F330AL



SRX-F330AR



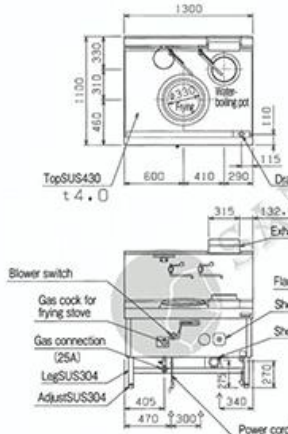
SRX-F330BL (R) Easy to use with wider width. Wide type; B type

ø330 frying + water-boiling pot

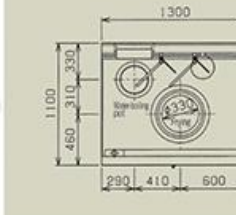
Front drainage



SRX-F330BL



SRX-F330BR



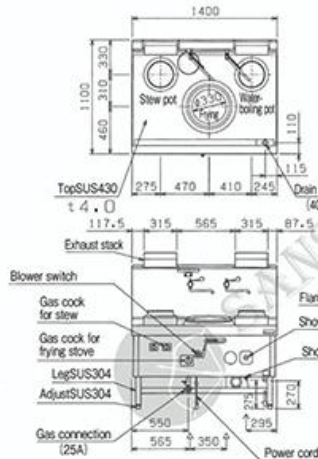
SRX-F330CL (R) Stew pot added keeping usability. Higher Grade; C type

ø330 frying + water-boiling pot + stew pot

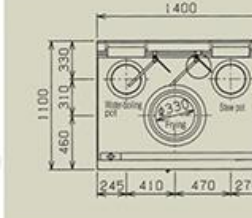
Front drainage



SRX-F330CL



SRX-F330CR



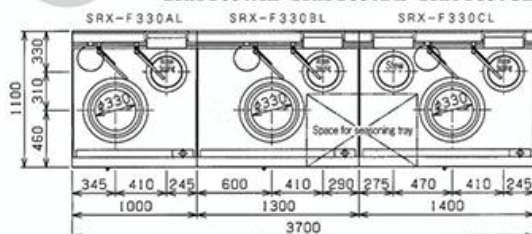
"330" in the model means the stove diameter of the frying stove. There are 330mm, 360mm and 390mm to choose from. The price is all same.

Best performance created by the combination of your choices

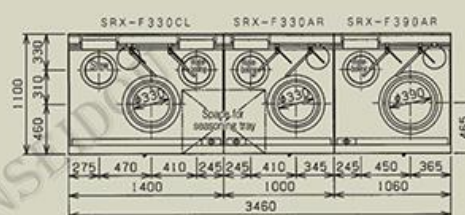
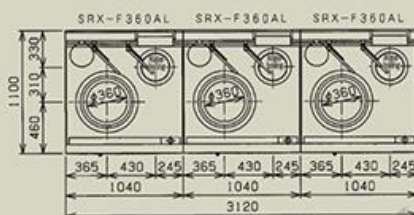
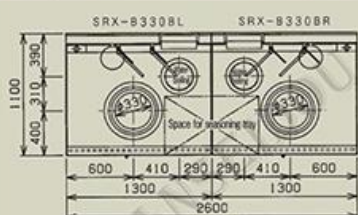
Super Ryujin Series can be combined freely according to your ideal layout. Depending on the size of your restaurant or menu structure, you can choose and combine from total 24 models, creating the best performance.

Image - sample combination /

SRX-F330AL+SRX-F330BL+SRX-F330CL



Sample combination and layout



Rear drainage type is also available.

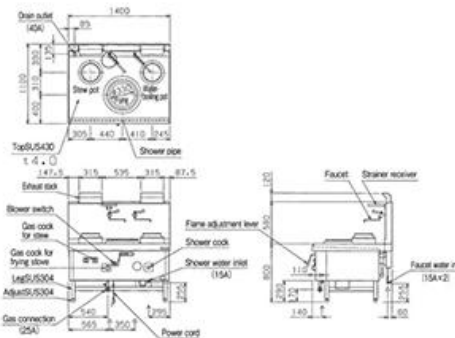
Only $\phi 330$ mm frying stove is available for the models with rear drainage.

Sample image

SRX-B330CL

$\phi 330$ frying + water-boiling pot + stew pot

Rear drainage



SRX Series Specifications Table

Drainage		Front drainage (F)			Rear drainage (B)		
Type		A	B	C	A	B	C
Number of stoves used		Frying(1), water boiling pot(1)	Frying(1), water boiling pot(1)	Frying(1), water boiling pot(1), stew pot (1)	Frying(1), water boiling pot(1)	Frying(1), water boiling pot(1)	Frying(1), water boiling pot(1), stew pot (1)
Model	Frying stove diameter (mm)	$\phi 330$	$\phi 330$	$\phi 330$	$\phi 330$	$\phi 330$	$\phi 330$
		SRX-F330AL (R)	SRX-F330BL (R)	SRX-F330CL (R)	SRX-B330AL (R)	SRX-B330BL (R)	SRX-B330CL (R)
		SRX-F360AL (R)	SRX-F360BL (R)	SRX-F360CL (R)	—	—	—
External dimensions (mm)	Width	1,000(1,040) ^① (1,060) ^②	1,300	1,400(1,420) ^① (1,440) ^②	1,000	1,300	1,400
	Depth	1,100	1,100	1,100	1,100	1,100	1,100
	Height	800	800	800	800	800	800
	Back	580	580	580	580	580	580
Gas consumption	Town gas (only 13A)	52.3kW (45,000kcal/h)	52.3kW (45,000kcal/h)	59.3kW (51,000kcal/h)	52.3kW (45,000kcal/h)	52.3kW (45,000kcal/h)	59.3kW (51,000kcal/h)
	LP gas	52.3kW (3.75kg/h)	52.3kW (3.75kg/h)	59.3kW (4.25kg/h)	52.3kW (3.75kg/h)	52.3kW (3.75kg/h)	59.3kW (4.25kg/h)
Gas connection		25A	25A	25A	25A	25A	25A
Water inlet		15A×3(Faucet:2, Shower cock:1)			15A×3(Faucet:2, Shower cock:1)		
Drain outlet		40A	40A	40A	40A	40A	40A
Rated voltage (50/60Hz)		1 ϕ 100V	1 ϕ 100V	1 ϕ 100V	1 ϕ 100V	1 ϕ 100V	1 ϕ 100V
Power consumption (50/60Hz)		160/180W	160/180W	160/180W	160/180W	160/180W	160/180W
Power cord		2m with plug (ground adaptor) Ⓢ					
Weight (kg)		265	290	345	265	290	345
List price (tax-excluded)		¥1,600,000	¥1,750,000	¥1,950,000	¥1,600,000	¥1,750,000	¥1,950,000

◆ The letter L at the end of model name means the frying stove is at the left of the water-boiling pot, R means at the right.

◆ The dimension ()^① in the Width is for the frying pot diameter $\phi 360$ mm, ()^② is for $\phi 390$.

◆ Delivery date of SRX Series is about 3 weeks after receipt of order.

◆ Please specify the frequency for the region where the range is used.(50Hz or 60Hz)

NEW Deluxe Ryujin Series

*Choose your burner and use different flames depending on the menu!
Highly durable cast iron combustion chamber makes the difference.*

Chinese cuisine requires various heating methods. DRX can create the best system for the menu structure of your restaurant, combining and selecting the burner type, stove diameter and type of stoves.



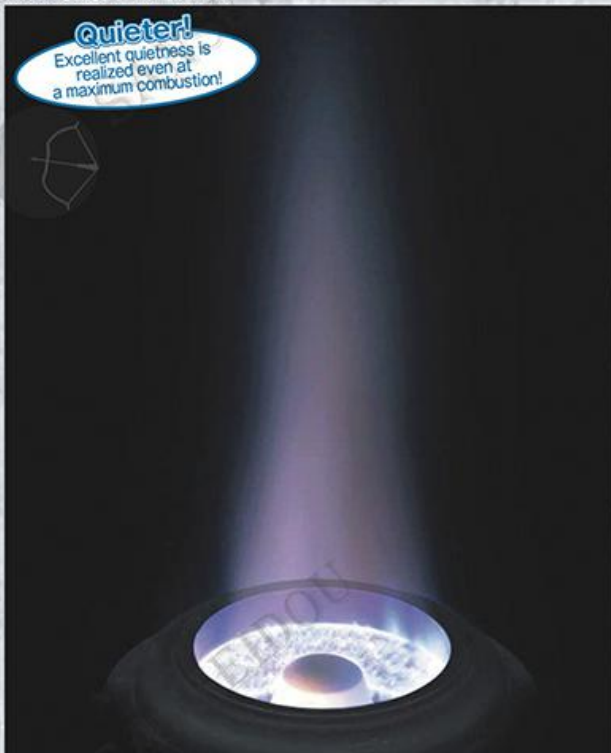
Line up burners which are rich in heating power and combustion system.

DRX can be chosen from three kinds of burners which are Metal Blast Burner that has high temperature concentrated heating, Jumbo Blast Burner which can heat a pot in a wide range and standard High Power Burner. We will customize appropriate burner for your store that is combined Frying stove, Spare stove and Fried noodle stove into each burner.

NEW

Metal Blast Burner

This is a highly efficient burner that intensively heats the center of the bottom of pan by high-temperature concentrated heating. The high flame is concentrated at the center, which is perfect for frying. **It is suitable for Cantonese food and mass cooking with a big pan.** It is also suitable for stewing by a low flame.



Jumbo Blast Burner

This is a handy burner that heats a large area of the pan. It is an all-around burner that **can be used in various genres such as ramen restaurants, Sichuan and Beijing cuisine as well as stewing.**



Jumbo Blast Burner

High Power Burner

High Power Burner is standard burner that **has been adopted in a number of Chinese ranges for a long time.** It can handle various cooking in simple usability.



High Power Burner

Stove diameters and burners

Burner	Stove Diameter	Stove Diameter				
		Frying stove			Fried Noodle stove	Spare stove
		φ300	φ330	φ360	φ390	φ250
Metal Blast Burner	20,000kcal/h	●	●	●		
	25,000kcal/h		●	●		
	35,000kcal/h				●	
Jumbo Blast Burner	25,000kcal/h	●	●	●		
	30,000kcal/h		●	●	●	
High Power Burner	17,000kcal/h (8 inches)	●	●	●		
	20,000~24,000kcal/h (10 inches)				●	
	6,000kcal/h (5 inches)					●

NEW

For Metal Blast and Jumbo Blast, simple operation & heating power adjustment freely.

Simple operation, easy one-touch ignition!

The operation panel is very simple. The pilot burner is ignited just by pressing the ignition button in the operation panel. You do not need to trouble with the conventional firing rod. The main burner can be ignited and extinguished just by turning ON/OFF of START/STOP switch. The flame can be ignited / extinguished quickly during cooking.



■ Operation Panel



■ START/STOP switch

From a low flame to a high flame, wide range of flame adjustment is possible!

20,000kcal/h type burner can create a lowest flame at 3,500kcal/h. It can handle a wide range of cooking styles, from frying by a high flame to stewing a small amount by a low flame. The flame adjustment is simple by lever operation.



■ The lever is divided to upper part and lower part, enabling to control by hand or knee.

Standard range of heating power controlled by lever operation

■ Metal Blast Burner

Stove Diameter	MIN~MAX (kcal/h)
φ 300	3,500~20,000
φ 330	4,000~25,000
φ 390	5,000~35,000

■ Jumbo Blast Burner

Stove Diameter	MIN~MAX (kcal/h)
φ 300	4,500~25,000
φ 330	5,500~30,000

■ Maximum combustion



■ Minimum combustion



■ Maximum combustion



■ Minimum combustion



Reliable safety devices

Pilot burner is programmed to keep ignited and shows errors in case of ignition failure or accidental fire. Pilot safety shut off device is equipped. So that, gas is shut off automatically if the flame of pilot burner goes off. These devices improve the safety of the product.

Excellent Durability, Sanitation and Workability !

Robust frying stove for hard use in busy restaurants



Frying stove and Fried Noodle stove are made of cast iron from the top part to the inner of combustion chamber. It can perform full ability combined with every type of burner and the durability is outstanding. (The image shows Metal Blast Burner.)

Top plate shower handy for cleaning and cooling



Top plate shower is available when cleaning or cooling down the top plate during continuous cooking. The operation is simple, just using the shower cock at the front of the main body.

Beautiful and hygienic - monolithic finish of the stove frame and top plate



The stove frame and the top plate are integrated giving a beautiful finish. It is robust and easy to clean. There is no residue of food dropping into gaps, which is hygienic.

Handy spare stove



Spare stove is equipped with a high power (5 inch) burner. It is suitable for cooking stew.

3 types of frying stoves to choose from for your use



3 types of frying stoves, φ330mm, φ360mm and φ390mm are available. Combining the frying stove with an spare stove, and φ390mm Fried Noodle stove, you can choose the best combination of stoves according to your menu structure. (The image shows Metal Blast Burner.)

Seasoning Tray (Optional)

As an option, a dedicated seasoning tray to be placed on the top plate as an option is available.

NEW Deluxe Ryujin Series

Front Drainage Type

DRX-F110-MB Frying + Spare

Metal Blast Burner Integrated Spec

DRX-F110-JB Frying + Spare

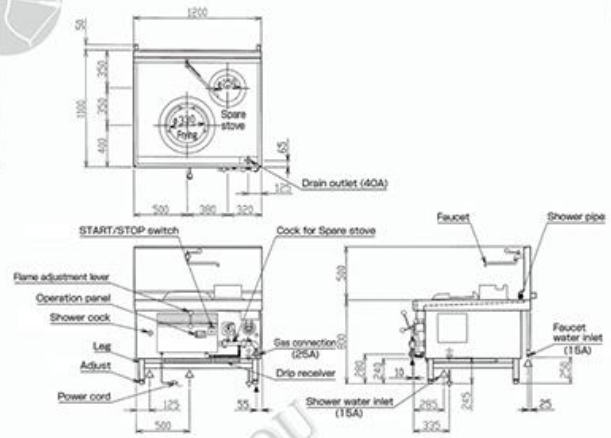
Jumbo Blast Burner Integrated Spec

DRX-F110-K Frying + Spare

High Power Burner Integrated Spec



Model Change



Rear Drainage Type

DRX-B110-MB Frying + Spare

Metal Blast Burner Integrated Spec

DRX-B110-JB Frying + Spare

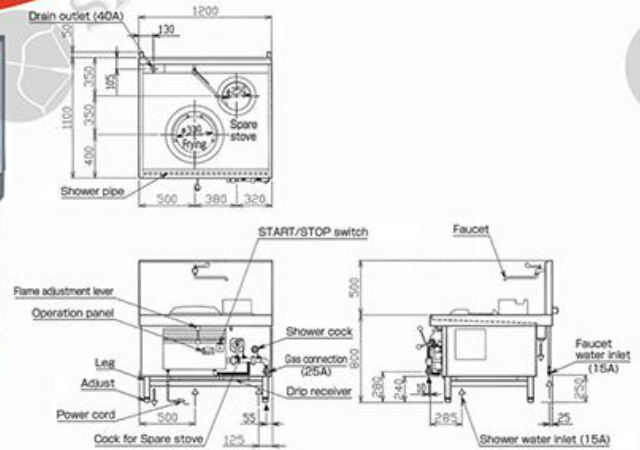
Jumbo Blast Burner Integrated Spec

DRX-B110-K Frying + Spare

High Power Burner Integrated Spec



Model Change



DRX Series Specifications Table

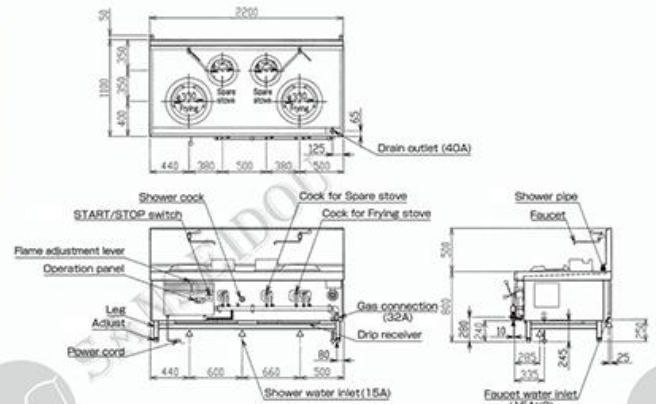
Specifications		Metal Blast Burner Integrated Spec	Jumbo Blast Burner Integrated Spec	High Power Burner integrated Spec
Model	Front drainage (F)	DRX-F110-MB	DRX-F110-JB	DRX-F110-K
	Rear drainage (B)	DRX-B110-MB	DRX-B110-JB	DRX-B110-K
Stoves		Frying stove (1) φ330×1 Spare stove (1) φ250×1	Frying stove (1) φ330×1 Spare stove (1) φ250×1	Frying stove (1) φ330×1 Spare stove (1) φ250×1
Burner	Frying stove	Metal Blast Burner ×1	Jumbo Blast Burner ×1	8 inch High Power Burner ×1
	Spare stove	5 inch High Power Burner ×1	5 inch High Power Burner ×1	5 inch High Power Burner ×1
External dimensions (mm)	Width	1,200	1,200	1,200
	Depth	1,100	1,100	1,100
	Height	800	800	800
	Back	500	500	500
Gas consumption	Town gas (only 13A)	36.0kW (31,000kcal/h)	36.0kW (31,000kcal/h)	26.7kW (23,000kcal/h)
	LP gas	36.0kW (2.58kg/h)	36.0kW (2.58kg/h)	26.7kW (1.92kg/h)
Gas connection		25A	25A	32A
Water inlet		15A×2(Faucet:1, Shower cock:1)	15A×2(Faucet:1, Shower cock:1)	15A×2(Faucet:1, Shower cock:1)
Drain outlet		40A	40A	40A
Rated voltage		1φ100V	1φ100V	—
Power consumption		50W	43W	—
Power cord		2m with plug (ground adaptor) Ⓢ		
Weight (kg)		235	235	190
List price (tax-excluded)		¥1,240,000	¥1,240,000	¥840,000

◆Delivery date of DRX Series is about 3 weeks after receipt of order.

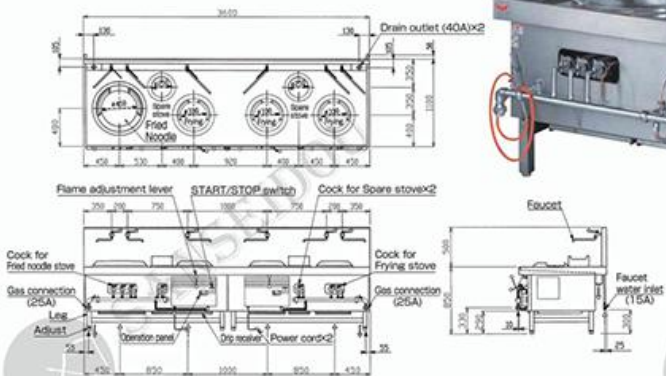
Custom-made combined with various burners is available.

Sample for Custom-made **Frying x2 + Spare x2** **Front drainage**
 Metal Blast Burner x1 + High Power Burner x1 integrated

Please contact us for details.



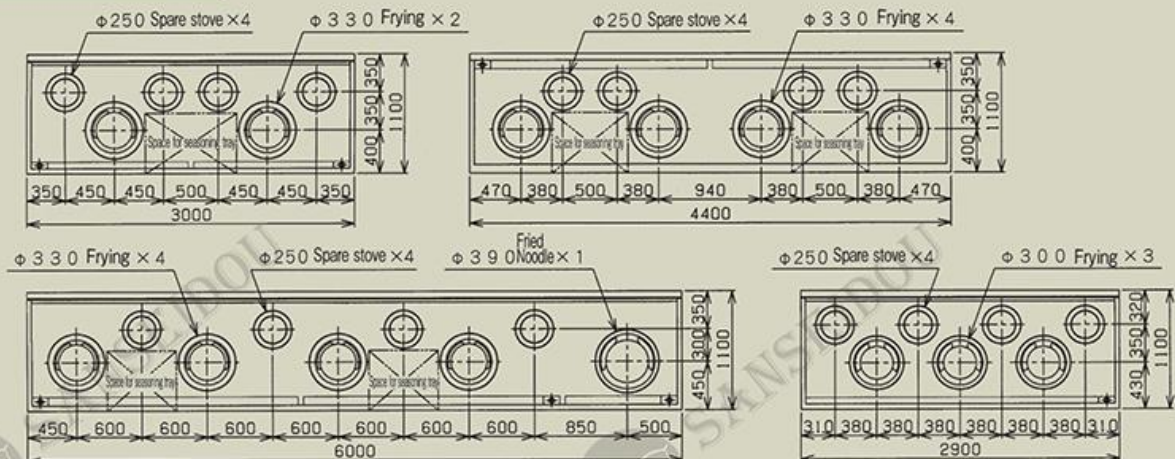
Sample for Custom-made **Frying x3 + Spare x2 + Fried Noodle** **Rear drainage**
 Metal Blast Burner x2 + High Power Burner x2 integrated



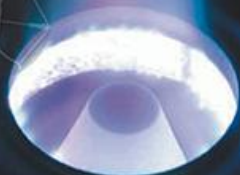
Full Custom-Made

Deluxe Ryujin Series is available for full custom-made depending on the size of your restaurant and menu structure. Monolithic top plate and back guard, which have no gap, more robust and hygienic specification is also available at your option.

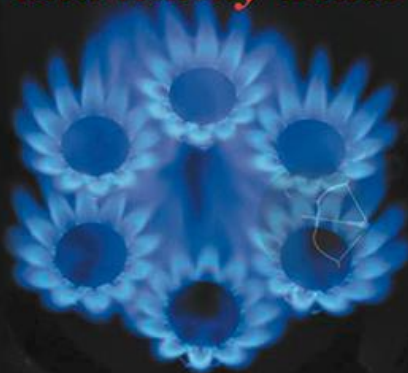
Sample for Custom-made



*From a high flame to a low flame,
flexible flame adjustment!
Simple and handy Blast Chinese Range!*



(Metal Blast Burner)



(Jumbo Blast Burner)

Not only frying with a high flame but also stewing with a low flame - the flame is flexibly adjusted. With an easy one-touch ignition, the operation is very simple. There 2 types of burners to choose from. You can find a perfect one for your restaurant.

Simple operation, easy one-touch ignition!

The operation panel is very simple. The pilot burner is ignited just by pressing the ignition button in the operation panel. You do not need to trouble with the conventional firing rod. The main burner can be ignited and extinguished just by turning ON/OFF of START/STOP switch. The flame can be ignited / extinguished quickly during cooking.



■ Operation Panel



■ START/STOP switch

From a low flame to a high flame, **Patent Pending** wide range of flame adjustment is possible!

20,000kcal/h type burner can create a lowest flame at 3,500kcal/h. It can handle a wide range of cooking styles, from frying by a high flame to stewing a small amount by a low flame. The flame adjustment is simple by lever operation. ■ The lever is divided to upper part and lower part, enabling to control by hand or knee.



Metal Blast Burner and Jumbo Blast Burner to choose from!

Blast Chinese Range has 2 specs; Metal Blast Burner integrated spec and Jumbo Blast Burner integrated spec. You can choose one depending on your menu structure or preference.

Metal Blast Burner

This is a highly efficient burner that intensively heats the center of the bottom of pan by high-temperature concentrated heating. The high flame is concentrated at the center, which is perfect for frying. **It is suitable for Cantonese food and mass cooking with a big pan.** It is also suitable for stewing by a low flame.



■ Maximum combustion

quieter!

Excellent quietness is realized even at a maximum combustion!

■ Standard range of heating power controlled by lever operation

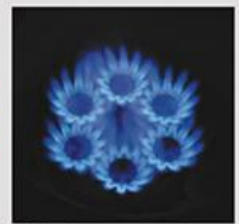
Model	MIN~MAX(kcal/h)
DRX-M20B	3,500~20,000
DRX-M25B	4,000~25,000
DRX-M35B	5,000~35,000



■ Minimum combustion

Jumbo Blast Burner

This is a handy burner that heats a large area of the pan. It is an all-around burner that **can be used in various genres such as ramen restaurants, Sichuan and Beijing cuisine as well as stewing.**



■ Maximum combustion

■ Standard range of heating power controlled by lever operation

Model	MIN~MAX(kcal/h)
DRX-J25B	4,500~25,000
DRX-J30B	5,500~30,000



■ Minimum combustion

● Reliable safety devices

Pilot burner is programmed to keep ignited and shows errors in case of ignition failure or accidental fire. Pilot safety shut off device is equipped. So that, gas is shut off automatically if the flame of pilot burner goes off. These devices improve the safety of the product.

● Easy to clean top plate because corner R finish is performed

Metal Blast Burner integrated spec

Metal Blast Burner that intensively heats the center of the bottom of the pan at a high temperature has 3 types of heating powers; 20,000kcal/h, 25,000kcal/h and 35,000kcal/h. Frying stove (stove diameter; $\phi 300$, $\phi 330$) and Fried Noodle stove (stove diameter; $\phi 390$) can be combined with the burner.



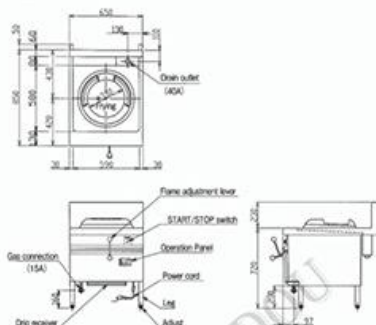
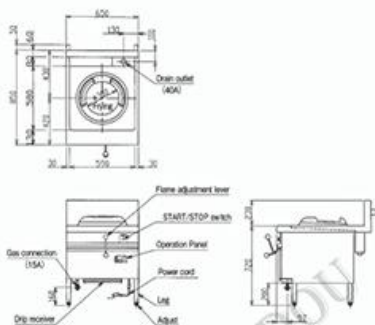
■ Super durable cast iron stove frame

DRX-M20B

$\phi 300$ Frying stove

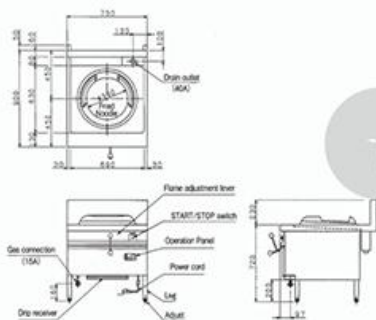
DRX-M25B

$\phi 330$ Frying stove



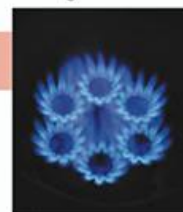
DRX-M35B

$\phi 390$ Fried Noodle stove



Jumbo Blast Burner integrated spec

Jumbo Blast Burner with an established reputation for the powerful heating has 2 types of Frying stove (stove diameter; $\phi 300$, $\phi 330$) can be combined with the burner.



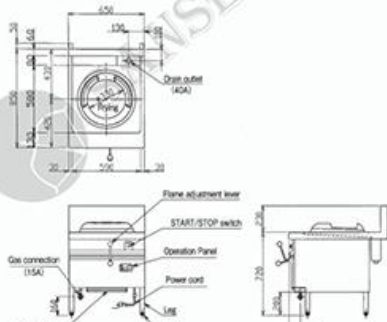
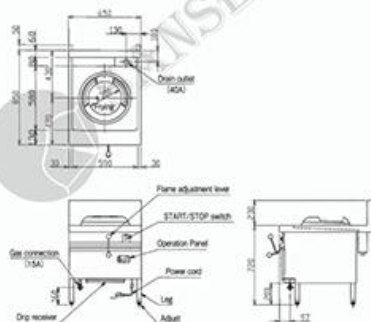
■ Super durable cast iron stove frame

DRX-J25B

$\phi 300$ Frying stove

DRX-J30B

$\phi 330$ Frying stove



■ DRX Blast Chinese Range Specifications Table

Burner	Model	External dimensions (mm)				Gas consumption		Gas connection	Drain outlet	Rated voltage (50/60Hz)	Power consumption (50/60Hz)	Power cord	Weight (kg)	Use
		Width	Depth	Height	Back	Town gas	LP gas							
Metal Blast	★DRX-M20B	650	850	720	230	23.3kW (20,000kcal/h)	23.3kW (1.67kg/h)	15A	40A	1 ϕ 100V	47W	2m with plug (ground adaptor)	115	Frying
	DRX-M25B	650	850	720	230	29.1kW (25,000kcal/h)	29.1kW (2.08kg/h)	15A	40A	1 ϕ 100V	50W		125	Frying
	★DRX-M35B	750	900	720	230	40.7kW (35,000kcal/h)	40.7kW (2.92kg/h)	15A	40A	1 ϕ 100V	54W		140	Fried Noodle
Jumbo Blast	DRX-J25B	650	850	720	230	29.1kW (25,000kcal/h)	29.1kW (2.08kg/h)	15A	40A	1 ϕ 100V	43W	☺	110	Frying
	DRX-J30B	650	850	720	230	34.9kW (30,000kcal/h)	34.9kW (2.50kg/h)	15A	40A	1 ϕ 100V	44W		120	Frying

Delivery date of the models with ★mark is about 2 weeks after receipt of order. ■ Please see the back cover for the diameter of the pans usable.

Fire Screen Burner realizes an outstanding heating power and energy-saving.

Fire Screen Burner which has an established reputation of high heating power and energy saving is equipped. We have a wide variety of products from 1 burner type to 4 burners type, and the combination of Frying, Gyoza, Soup, Fried Noodle, and Noodle Boiling.



Concentrated combustion method uses the flame power without waste.

Flame port equipped inward, which makes the flame concentrated on the center and heat from the bottom of pot. This is Maruzen's original Concentrated Combustion Method Fire Screen Burner. The flame is used without waste, reducing energy-loss, realizing an outstanding heating power. Moreover, the flame ports are horizontal so as to reduce clogging from garbage or boiling-over and obtain always stable combustion.

■ Combination of stove type and burner

For frying: Inward Fire Screen Burner

● 17.4kW (15,000kcal/h)

For Fried Noodle: Inward Fire Screen Burner

● 25.6kW (22,000kcal/h)

For Noodle Boiling: High Power Burner

● 26.7kW (23,000kcal/h)

For Gyoza: Fire Screen Burner

● 11.6kW (10,000kcal/h)

For Soup: Fire Screen Burner

● 11.6kW (10,000kcal/h)



Frying stove which is easy to shake pan

The stove frame is specially shaped from SUS 304 stainless steel. The shape facilitates pan-shaking. Ceramic fiber is used for the inner of the stove frame, improving the insulation effect.



Fried Noodle Stove which is prominent boiling power

The stove frame is specially shaped from SUS 304 stainless steel. Inward Fire Screen Burner is adapted. The flame is like crawling on the bottom of pot, which realizes excellent efficiency of noodle boiling. Ceramic fiber is used for the inner of the stove frame, improving the insulation effect.



Gyoza stove to grill evenly

The stove frame which is specially shaped from SUS 304 stainless steel has many exhaust holes, therefore the flame rounds evenly. Besides, screws at 3 points realize horizontal adjustment of pot which can cook Gyoza evenly. The burner is a Fire Screen Burner designed for gyoza.



Handy Soup Stove

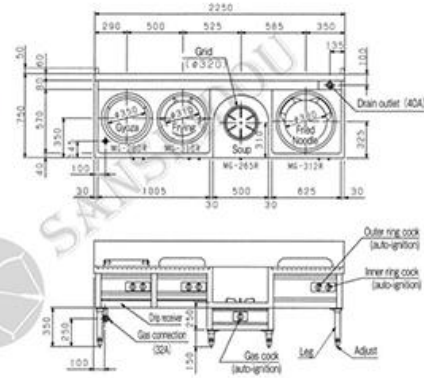
It is a pit type to facilitate putting in and out a stockpot. The burner is a Fire Screen Burner which has an established reputation for the powerful heating and energy saving.



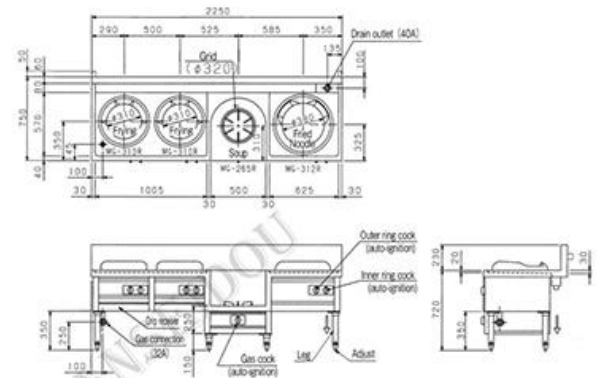
Noodle Boiler is instantaneous hot water supply method which utilizes remaining heat

The hot water tank is circulation type which utilizes remaining heat from the stove. That realizes abundant and continuous using of hot water which temperature is relatively stable and circulates around the stove. The installation is simple, just connecting to water tap. (MR-564B, 563B, 562B)

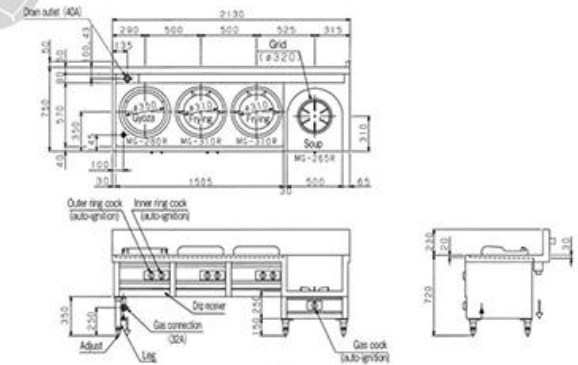
MR-504 Gyoza + Frying + Soup + Fried Noodle



MR-504D Frying x2 + Soup + Fried Noodle

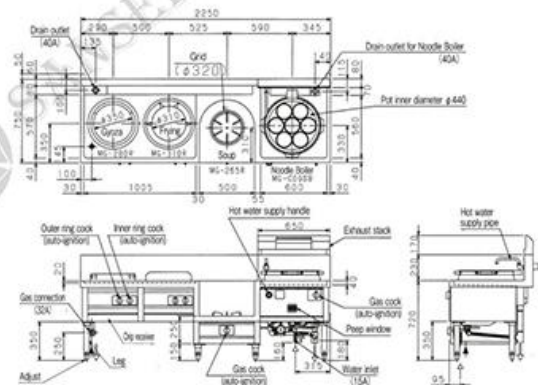


MR-514 Gyoza + Frying x2 + Soup

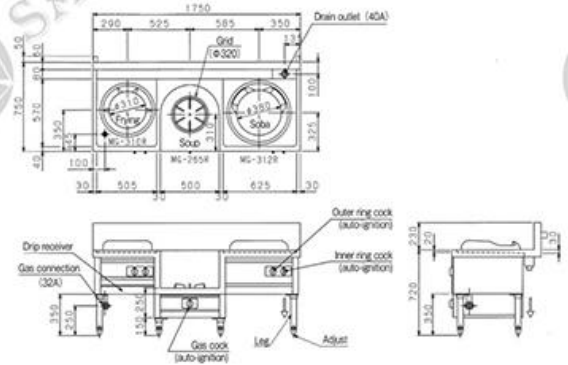


MR-564B Gyoza + Frying + Soup + Noodle Boiling

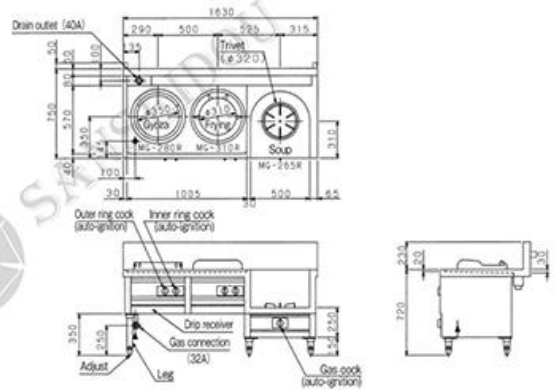
Noodle Boiler uses instantaneous hot water supply method



MR-503 Frying + Soup + Fried Noodle



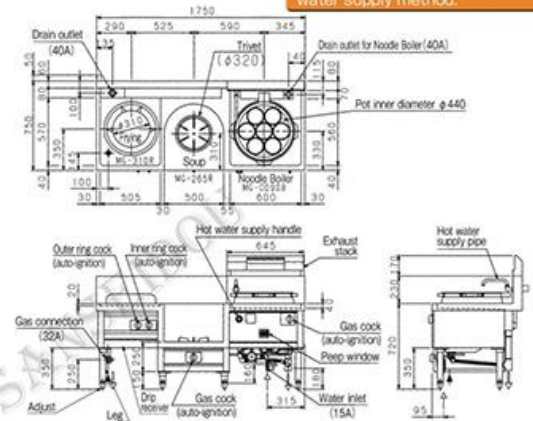
MR-513 Gyoza + Frying + Soup



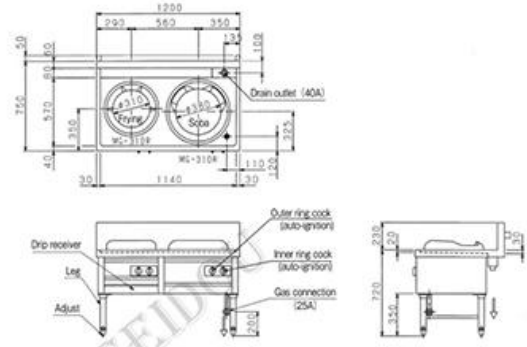
MR-563B Frying + Soup + Noodle Boiling



Noodle Boiler uses instantaneous water supply method.



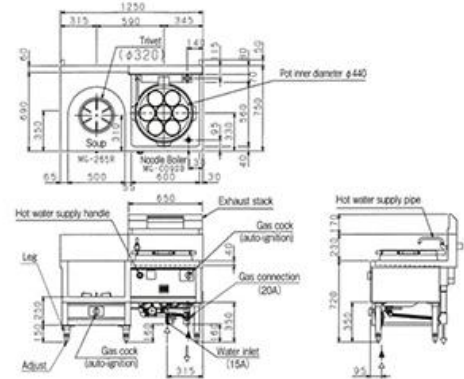
MR-502 Frying + Fried Noodle



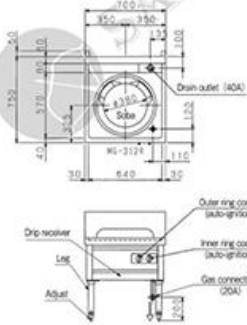
MR-562B Soup + Noodle Boiler



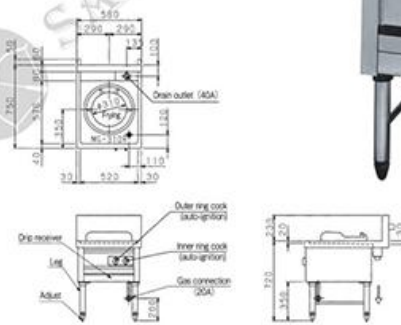
Noodle Boiler uses instantaneous water supply method.



MR-501 Fried Noodle



MR-511 Frying



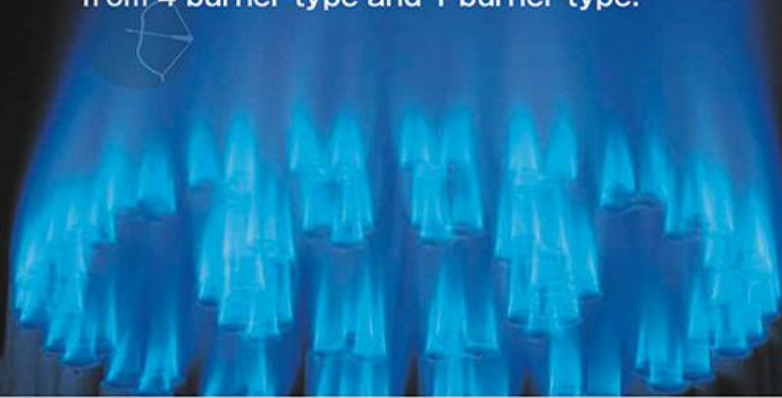
MR Series Specifications Table

Product Name	Model	External dimensions (mm)				Stove arrangement	Gas consumption		Gas connection	Water inlet	Drain outlet	Weight (kg)
		Width	Depth	Height	Back		Town gas	LP gas				
4-burner range	MR-504	2,250	750	720	230	Gyoza, Frying, Soup, Fried Noodle	66.3kW (57,000kcal/h)	66.3kW (4.75kg/h)	32A	—	40A	194
	MR-504D	2,250	750	720	230	Frying, Frying, Soup, Fried Noodle	72.1kW (62,000kcal/h)	72.1kW (5.17kg/h)	32A	—	40A	196
	MR-514	2,130	750	720	230	Gyoza, Frying, Frying, Soup	58.1kW (50,000kcal/h)	58.1kW (4.17kg/h)	32A	—	40A	185
	MR-564B	2,250	750	720	230	Gyoza, Frying, Soup, Noodle Boiling	68.0kW (58,500kcal/h)	65.1kW (4.67kg/h)	32A	15A	40A×2	217
3-burner range	MR-503	1,750	750	720	230	Frying, Soup, Fried Noodle	54.7kW (47,000kcal/h)	54.7kW (3.92kg/h)	32A	—	40A	173
	MR-513	1,630	750	720	230	Gyoza, Frying, Soup	40.7kW (35,000kcal/h)	40.7kW (2.92kg/h)	32A	—	40A	159
	MR-563B	1,750	750	720	230	Frying, Soup, Noodle Boiling	56.4kW (48,500kcal/h)	53.5kW (3.83kg/h)	32A	15A	40A×2	191
2-burner range	MR-502	1,200	750	720	230	Frying, Fried Noodle	43.0kW (37,000kcal/h)	43.0kW (3.08kg/h)	25A	—	40A	112
	MR-562B	1,250	750	720	230	Soup, Noodle Boiling	39.0kW (33,500kcal/h)	36.0kW (2.58kg/h)	20A	15A	40A	136
1-burner range	MR-501	700	750	720	230	Fried Noodle	25.6kW (22,000kcal/h)	25.6kW (1.83kg/h)	20A	—	40A	79
	MR-511	580	750	720	230	Frying	17.4kW (15,000kcal/h)	17.4kW (1.25kg/h)	20A	—	40A	63

◆Noodle-boiler adapts instantaneous hot-water supply method. Pot and baskets included. ◆Delivery date is about 10 days after receipt of order.

Standard of durable and handy Chinese Range

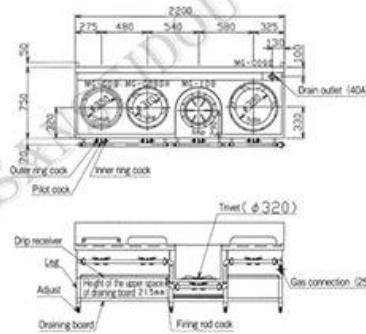
The stove frame is made of SUS 304 stainless steel, the legs are SUS 304 $\phi 38$ pipes. This series is excellent in corrosion resistance and durability. High power Chinese burner is equipped, and there are wide variety of combinations of Frying, Gyoza, Soup, Fried Noodle and Noodle Boiling depending on how to use. There are from 4 burner type and 1 burner type.



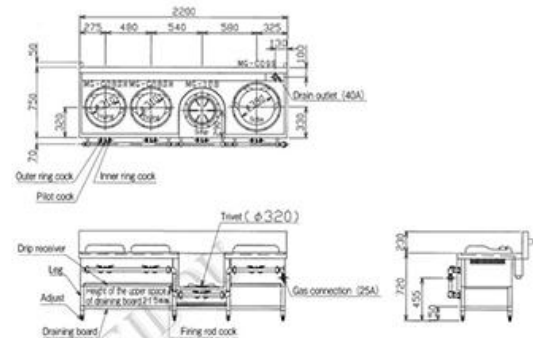
Stove type and burner heating power

For Frying	23.3kW (20,000kcal/h)
For Fried Noodle	23.3kW (20,000kcal/h)
For Noodle Boiling	23.3kW (20,000kcal/h)
For Gyoza	14.0kW (12,000kcal/h)
For Soup	15.1kW (13,000kcal/h)

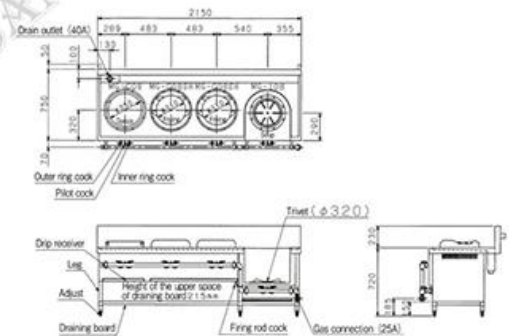
MRS-104C Gyoza + Frying + Soup + Fried Noodle



MRS-104DC Frying $\times 2$ + Soup + Fried Noodle

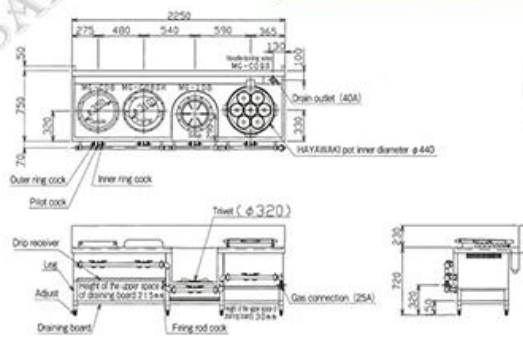


MRS-114C Gyoza + Frying $\times 2$ + Soup



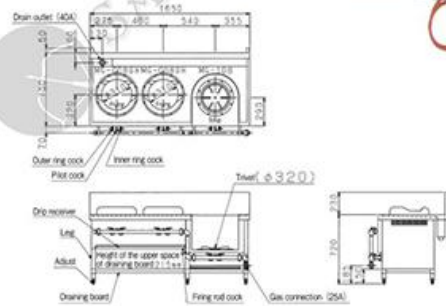
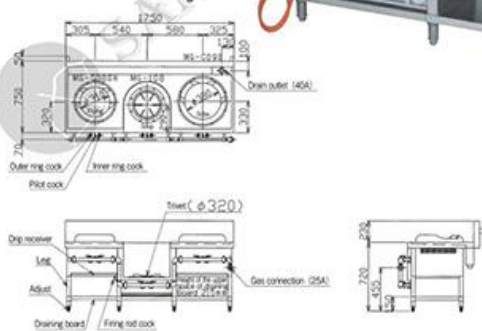
MRS-174C Gyoza + Frying + Soup + Noodle Boiling

HAYAWAKI pot and baskets are included with Noodle Boiler.



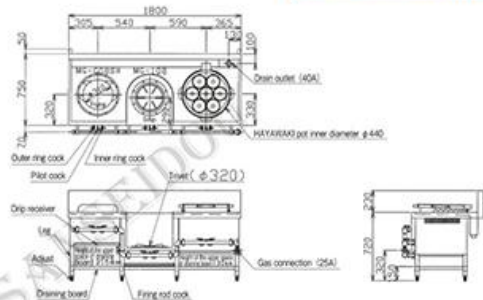
MRS-103C Frying + Soup + Fried Noodle

MRS-113DC Frying x2 + Soup



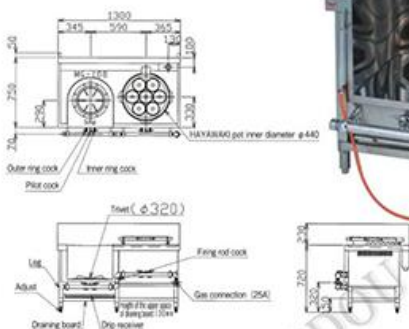
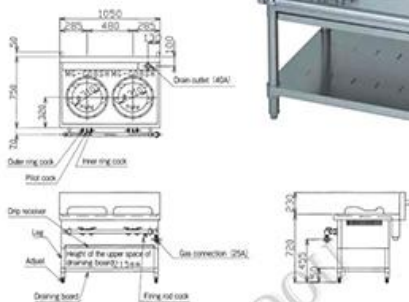
MRS-173C Frying + Soup + Noodle Boiling

HAYAWAKI pot and baskets are included with Noodle Boiler.



MRS-112C Frying x2

MRS-172C HAYAWAKI pot and baskets are included with Noodle Boiler. Soup + Noodle Boiling



The prices of all products shown in this space are exclusive of consumption tax. Consumption tax is charged separately at the time of purchase.

MRS-111C Frying



MRS-171C

Noodle Boiling

HAYAWAKI pot and baskets are included with Noodle Boiler.



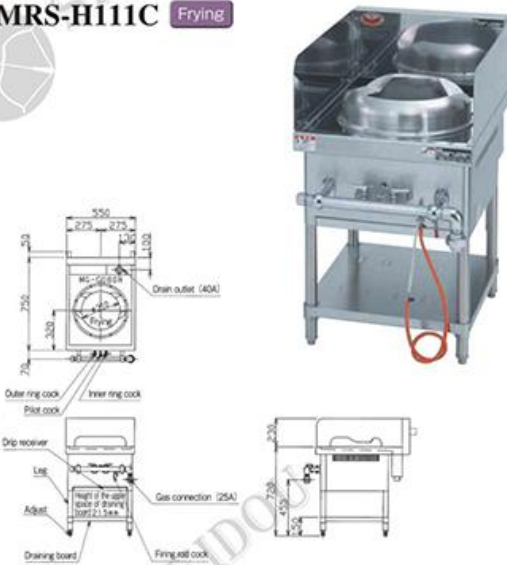
MRS Series Specifications Table

Product Name	Model	External dimensions (mm)				Stove arrangement	Gas consumption		Gas connection	Drain outlet	Weight (kg)
		Width	Depth	Height	Back		Town gas	LP gas			
4-burner range	☆MRS-104C	2,200	750	720	230	Gyoza, Frying, Soup, Fried Noodle	75.6kW (65,000kcal/h)	75.6kW (5.42kg/h)	25A	40A	163
	☆MRS-104DC	2,200	750	720	230	Frying, Frying, Soup, Fried Noodle	84.9kW (73,000kcal/h)	84.9kW (6.08kg/h)	25A	40A	166
	☆MRS-114C	2,150	750	720	230	Gyoza, Frying, Frying, Soup	75.6kW (65,000kcal/h)	75.6kW (5.42kg/h)	25A	40A	155
	☆MRS-174C	2,250	750	720	230	Gyoza, Frying, Soup, Noodle Boiling	75.6kW (65,000kcal/h)	75.6kW (5.42kg/h)	25A	40A	166
3-burner range	☆MRS-103C	1,750	750	720	230	Frying, Soup, Fried Noodle	61.6kW (53,000kcal/h)	61.6kW (4.42kg/h)	25A	40A	140
	☆MRS-113DC	1,650	750	720	230	Frying, Soup	61.6kW (53,000kcal/h)	61.6kW (4.42kg/h)	25A	40A	125
	☆MRS-173C	1,800	750	720	230	Soup, Noodle Boiling	61.6kW (53,000kcal/h)	61.6kW (4.42kg/h)	25A	40A	140
2-burner range	MRS-112C	1,050	750	720	230	Frying, Frying	46.5kW (40,000kcal/h)	46.5kW (3.33kg/h)	25A	40A	76
	MRS-172C	1,300	750	720	230	Soup, Noodle Boiling	38.4kW (33,000kcal/h)	38.4kW (2.75kg/h)	25A	40A	103
1-burner range	MRS-111C	550	750	720	230	Frying	23.3kW (20,000kcal/h)	23.3kW (1.67kg/h)	25A	40A	46
	MRS-171C	650	750	720	230	Noodle-Boiling	23.3kW (20,000kcal/h)	23.3kW (1.67kg/h)	25A	40A	51

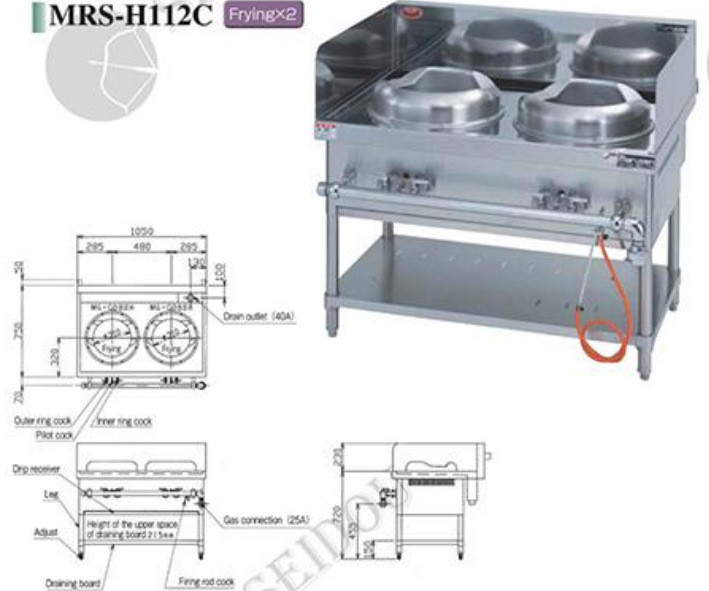
◆Noodle Boiler includes "Hayawaki Pot" and baskets. Back is monolithic for all the models, but separable type is also available. Standard rack is a fixed type but without the rack or removable rack is available (built-to-order). Delivery date for ☆ mark is about 10 days after receipt of order.

Models with side guards which reduce heat radiation are also available.

MRS-H111C Frying



MRS-H112C Fryingx2



MRS-H Series Specifications Table

Product Name	Model	External dimensions (mm)				Stove arrangement	Gas consumption		Gas connection	Drain outlet	Weight (kg)
		Width	Depth	Height	Back		Town gas	LP gas			
1-stove range	MRS-H111C	550	750	720	230	Frying	23.3kW (20,000kcal/h)	23.3kW (1.67kg/h)	25A	40A	50
2-stove range	MRS-H112C	1,050	750	720	230	Frying, Frying	46.5kW (40,000kcal/h)	46.5kW (3.33kg/h)	25A	40A	80

Prevents temperature rising and keeps the kitchen comfortable!

The high exhaust stack guides the exhaust heat smoothly to the hood, which prevents the temperature rising in the kitchen and realize comfortable working environment.

Recommended by
Osaka Gas Co.,Ltd.



MRO Series Specifications Table

Model	External dimensions (mm)				Gas consumption		Gas connection	Drain outlet	Rated voltage (50/60Hz)	Power consumption	Power cord	Weight (kg)	Stove
	Width	Depth	Height	Back	Town gas	LP gas							
MRO-B21	650	750	720	230	23.3kW(20,000kcal/h)	23.3kW(1.67kg/h)	25A	40A	1φ100V	30/35W	2.5m with plug (w/ground wire)⊙	103	Frying
☆MRO-S11	650	750	720	230	12.8kW(11,000kcal/h)	12.8kW(0.92kg/h)	25A	—	—	—	—	84	Soup

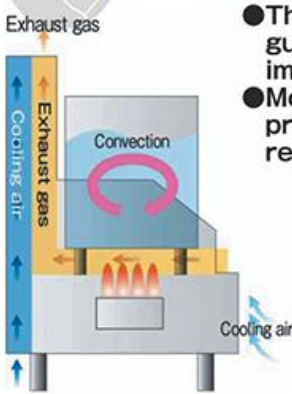
⊙The height of exhaust stack is 400mm. ⊙Delivery date of the model with ☆mark is about 2 weeks after receipt of order.
⊙When using MRO-B21 with LP gas or town gas 13A, please specify, at the time of order, the frequency of the place where the machine is used. (50Hz or 60Hz)

Auto-ignition

Low Range < Cool Kitchen Series > MLO Series

By remarkably improvement of thermal efficiency, gas consumption is reduced, which realize energy saving and powerful heating.

Products with this mark have passed the type inspection of the Japan Gas Appliances Inspection Association. (LP gas, 13A)



- The exhaust gas exhausted along the back guard heats the back of the pot, which improves the thermal efficiency.
- Moreover, side guard and front guard of grid prevent diffusion of exhaust gas, which reduce radiation heat to operator remarkably.

Options

- φ390 pot heat collection attachment
List price (tax-excluded) ¥14,000
⊙MLO-067C, 067GC only
- Feed water pipe
List price (tax-excluded) ¥22,000
⊙For all models



To obtain the expected thermal efficiency, please use the pot heat collection attachment.



MLO-067C and MLO-067GC require a stop water valve for the equipment.

Compact Depth 600mm type!

MLO-066B

A ring type grid fits closer to the bottom of pot is adopted. Exhaust gas goes directly to the exhaust stack without diffusing!



There are peep windows at both side of grid, therefore you can check the flame condition, and which facilitate flame control.



Low Range < Cool Kitchen Series > Specifications Table

Model	External dimensions (mm)				Gas consumption		Gas connection (water inlet)	Weight (kg)
	Width	Depth	Height	Back height	Town gas (13A only)	LP gas		
MLO-066B (L) (R) (inner piping)	600	600	380	420	11.7kW (10,000kcal/h)	—	15A (15A)	82
MLO-067C (L) (R) (inner piping)	650	750	420	685	14.5kW (12,500kcal/h)	13.4kW (0.96kg/h)	15A (15A)	95
☆MLO-067GC (L) (R) (outer piping)	650	750	420	685	14.5kW (12,500kcal/h)	13.4kW (0.96kg/h)	15A (15A)	98

■The letter L at the end of the model name means the water supply pipe is mounted at the left side and R means at the right side. The price is increased by ¥22,000 (tax-excluded).
■Please see the back cover for the diameter of usable stockpots.
■Delivery date of the model with ☆mark is about 2 weeks after receipt of order.

Strong flame and entire heating from the bottom of pot are essential for Chinese cuisine! IH Chinese Range can be chosen by the ability and price.

Jointly developed with Tokyo Electric Power Company Holdings, Incorporated

The essence of Chinese cuisine is the strong flame which cook the ingredients at one time to hold savory taste inside. Heating power which can heat whole pot from the bottom uniformly in short time is essential. Maruzen realized it with IH process. Powerful heating, speedy start-up, and heat-generating pot... the special qualities of IH are fully demonstrated and stir-fried dishes become crunchy and tasty. Also, the full product line-up with related devices is attractive.

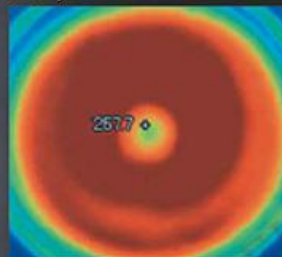


●IH Chinese Range Professional spec MIC-D450W

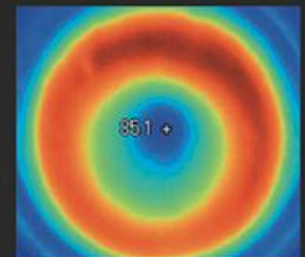
●IH Chinese Range MIC-360S

Strong power just like gas heating and entire heating from the bottom of pan!

Gas heating Chinese range - the flame that heats the center of the pan also wraps the side of the pan to evenly heat the whole pan from the bottom. Maruzen's original design of the IH coil realized strong heating power and entire heating just like gas heating Chinese range does by IH method! The thermograph clearly shows uniform heat distribution and strong heating power. Therefore, by quickly frying ingredients, it extracts the savory taste of the ingredients and keep it locked in, making the food tasty and crunchy.



■The thermograph shows MIC Series can uniformly heat the object.



■Other company's IH Chinese Range shows slightly ununiform heating

The industry's top-class high thermal efficiency remarkably reduces running cost!

Maruzen's stove frame structure which fits to the shape of pan has established reputation. It increases thermal permeability, and the whole bottom of the pan is heated evenly by the original IH coil. There is little thermal loss and the heating power is strong, and also the start-up is speedy, cutting remarkably the running cost. Moreover, there is no exhaust gas, which can prevent the kitchen from becoming hot like a sauna and reduction in air conditioning expenses can be expected too.

Running Cost Comparison (10 hours/day x 365 days of cooking by Chinese Range)

Product Name	Maruzen Gas Heating Chinese Range	IH Chinese Range
Model	MIC Series equivalent models	MIC Series
Output	20.9kW	5.0kW
Annual running cost (365 days)	777,000 yen	210,000 yen
		567,000yen

Annual cost saving



Not only functions, but also environmental improvement is considered. Eco-friendly design!

Maruzen's IH Chinese Range is the product that has remarkably improved the functions as kitchen appliances and also taken impacts to the environment into account. Clean IH reduces exhaust gas and radiation heat, which improve kitchen environment and reduce stress of kitchen staffs. Also, this product is highly energy-saving. Compared to the conventional models, the power consumption is saved very much and the impact on the environment is reduced as well.

※Running costs are calculated based on the following assumptions.

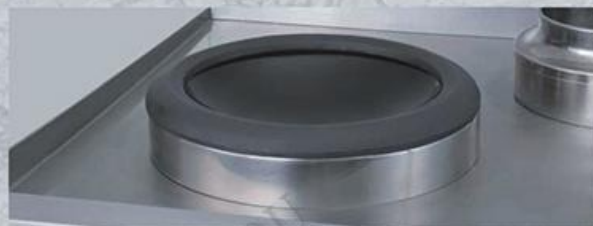
Gas rate: 270 (yen/m³) Electricity rate: 11.5(yen/kWh)

※Basic electricity rate is charged separately, however, each electric power company has discount rate for electrified kitchen.



Indicator is equipped to check the heating power easily

Heating power indicator is mounted at the back guard. The change in heating power is easily checked and it is effective to standardize the cooking process for part time workers. The position of the indicator can be changed upon your request. Please contact us.



Casting stove flame to survive hard use in busy restaurants

The stove frame is made of casting, highly demanded by Chinese restaurants. Maruzen's stove frame is durable and robust. It can go through hard use of a busy restaurant. The more you use, the more it fits to Chinese pans, which makes cooking even speedier.



Monolithic finish of the stove frame and the top plate with easy cleaning spec

The monolithic finish of the top plate that has no bumps such as screws and the corners are rounded. It is easy to clean and also hygienic as there is no residues of food dropping into gaps. The inner of the stove frame is a strong and smooth plate. It is easy to wipe off boiling-over.



Flame adjustment lever & water proof switch

The lever is divided to upper part and lower part, enabling to control not only by hand but also knee when you can't use both hands.



Water-Boiling Pot is handy and easy to use

Not only the frying stove with IH, but also the water-boiling pot with heater is equipped. Besides, dedicated pot is included which is very useful. (Only for MIC-(H)D450W, (H)D600W)

Improve work efficiency by strainer receiver

A receiver of oil strainer is mounted as standard equipment at the back guard. Speedy and efficient cooking is possible. (Only for MIC-(H)D450W, (H)D600W)



Please use the included special Chinese pan

Dedicated Chinese pan is provided as an accessory for the respective model. The pans are designed considering the fitting to the stove frame and the thermal permeability so as to demonstrate the maximum efficiency of IH.

Remarkably improved safety

IH does not generate flame, which means safer. Anyone can use it easily. The abnormal overheating prevention device ensures more safety, even in case of accident.

Custom-made is available

Custom-made is available depending on your convenience. From a small size to a super large size, output of the stoves and the combination with the water-boiling pot can be freely chosen. Please see page 25 for more details.

Radiation thermometer spec is also available!

Suitable for coating ingredients with oil and deep-frying!

The radiation thermometer mounted at the back guard takes the temperature of the oil in the pan accurately and keeps the preset temperature. Oil temperature control is easier and it is safer as well.



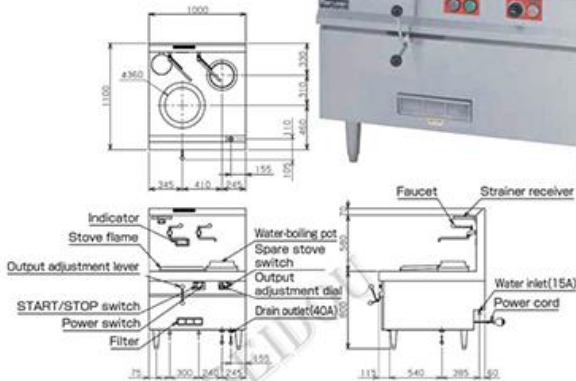
Please see page 23 for more details.



Professional spec with powerful heating and convenience

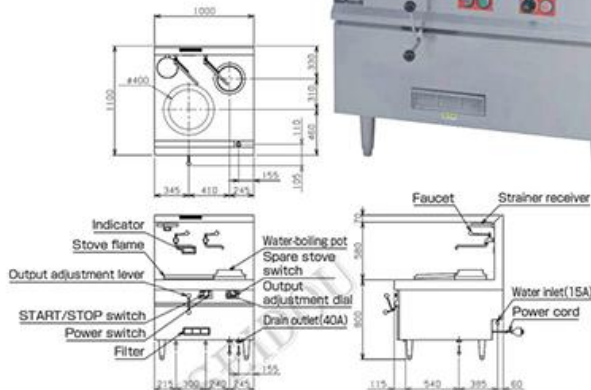
Professional spec
MIC-D450W

φ450 2-knob Chinese wok



Professional spec
MIC-D600W

φ600 2-knob Chinese wok



MIC-D Series Specifications Table

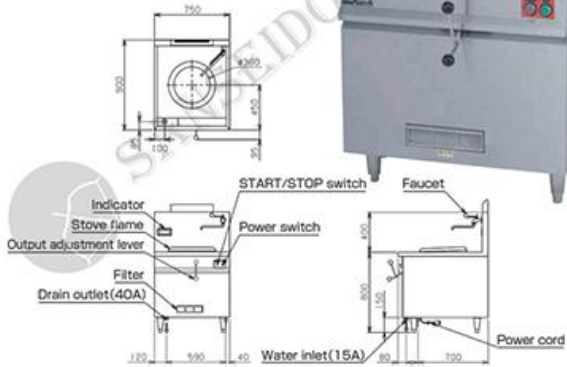
Model	External dimensions (mm)				Electro magnetic unit	Water-boiling pot	Rated voltage (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Water inlet	Drain outlet	Weight (kg)	Accessories
	Width	Depth	Height	Back										
MIC-D450W	1,000	1,100	800	650	7kW	1.7kW	3φ200V	8.7	30A	2m Ground 3P 30A with hook plug	15A	40A	165	φ450 2-knob Chinese wok, φ240 dedicated pot
MIC-D600W	1,000	1,100	800	650	10kW	1.7kW	3φ200V	11.7	40A	2m 8mm ² -4cores direct connecting	15A	40A	170	φ600 2-knob Chinese wok, φ240 dedicated pot

Delivery date is about 3 weeks after receipt of order.

Large diameter frying stove to cook a large quantity of ingredients at once!

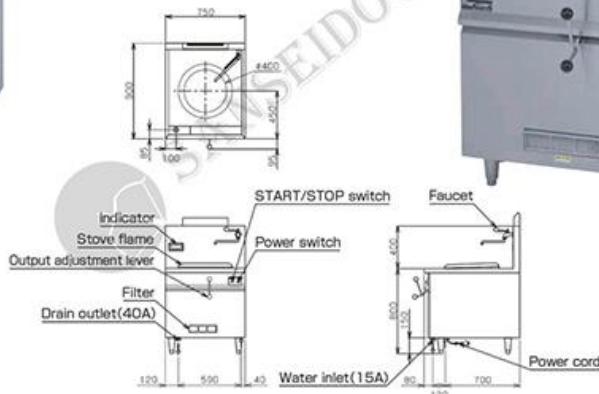
MIC-450W

φ450 2-knob Chinese wok



MIC-600W

φ600 2-knob Chinese wok



MIC Series Specifications Table

Model	External dimensions (mm)				Electro magnetic unit	Rated voltage (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Water inlet	Drain outlet	Weight (kg)	Accessories
	Width	Depth	Height	Back									
MIC-450W	750	900	800	400	5kW	3φ200V	5.0	20A	2m Ground 3P 20A with hook plug	15A	40A	100	φ450 2-knob Chinese wok
MIC-600W	750	900	800	400	10kW	3φ200V	10.2	40A	2m 8mm ² -4cores direct connecting	15A	40A	105	φ600 2-knob Chinese wok

Delivery date is about 2 weeks after receipt of order.

*Compact, convenient,
and easy to fit in every place!*

MIC-300S

φ300 1-knob Chinese wok



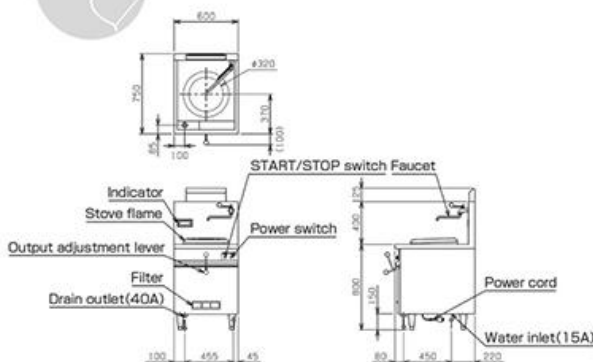
MIC-330S

φ330 1-knob Chinese wok



MIC-360S

φ360 1-knob Chinese wok



MIC-360W

φ360 2-knob Chinese wok



MIC-390W

φ390 2-knob Chinese wok



MIC Series Specifications Table

Model	External dimensions (mm)				Electro magnetic unit	Rated voltage (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Water inlet	Drain outlet	Weight (kg)	Accessories
	Width	Depth	Height	Back									
MIC-300S	600	750	800	400	5kW	3φ200V	5.0	20A	2m Ground 3P 20A with hook plug	15A	40A	45	φ300 1-knob Chinese wok
MIC-330S	600	750	800	400	5kW	3φ200V	5.0	20A		15A	40A	45	φ330 1-knob Chinese wok
MIC-360S	600	750	800	400	5kW	3φ200V	5.0	20A		15A	40A	47	φ360 1-knob Chinese wok
MIC-360W	600	750	800	400	5kW	3φ200V	5.0	20A		15A	40A	47	φ360 2-knob Chinese wok
MIC-390W	600	750	800	400	5kW	3φ200V	5.0	20A		15A	40A	47	φ390 2-knob Chinese wok

◆ Delivery date is about 2 weeks after receipt of order.

Suitable for coating ingredients with oil and deep-frying, radiation thermometer spec is also available!

Total 9 models

The radiation thermometer mounted at the back guard takes the temperature of the oil in the pan accurately and keeps the preset temperature. Oil temperature control is easier and it is safer as well.

IH Chinese Range
Radiation Thermometer Spec

PATENTED

MIC-H300S

φ300 1-knob Chinese wok



Radiation thermometer takes the oil temperature accurately

The radiation thermometer mounted at the back guard takes the temperature of the oil in the pan accurately and turns on/off the heating automatically by the temperature to keep a preset temperature (patented). The temperature is shown in the left half of the indicator so that the temperature can be checked anytime.



Oil temperature of 3 menus can be registered.

The oil temperature of each menu can be registered in advance. By having the frequently-used oil temperature registered, it is more labor-saving and there is no worry about setting a wrong temperature. Oil temperature of 3 menus can be registered.



Overheating prevention device ensures safety when deep-frying

The overheating prevention device ensures safety when deep-frying. Please set the high-limit thermo-sensitive rod in the pan when deep-frying. In case oil temperature rises abnormally, it automatically and safely stops heating.

MIC-HD Series Specifications Table

Model	External dimensions (mm)				Electro-magnetic unit	Water-boiling pot	Rated voltage (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Water inlet	Drain outlet	Weight (kg)	Accessories	List price (tax-excluded)
	Width	Depth	Height	Back											
MIC-HD450W	1,000	1,100	800	650	7kW	1.7kW	3φ200V	8.7	30A	2m Ground 3P 30A with hook plug	15A	40A	165	φ450 2-knob Chinese wok, φ240 dedicated pot	¥1,680,000
MIC-HD600W	1,000	1,100	800	650	10kW	1.7kW	3φ200V	11.7	40A	2m 8ml-4cores direct connecting	15A	40A	170	φ600 2-knob Chinese wok, φ240 dedicated pot	¥1,880,000

◆Delivery date is about 3 weeks after receipt of order.

MIC-H Series Specifications Table

Model	External dimensions (mm)				Electro-magnetic unit	Rated voltage (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Water inlet	Drain outlet	Weight (kg)	Accessories	List price (tax-excluded)
	Width	Depth	Height	Back										
MIC-H300S	600	750	800	400	5kW	3φ200V	5.0	20A	2m Ground 3P 20A with hook plug	15A	40A	45	φ300 1-knob Chinese wok	¥960,000
MIC-H330S	600	750	800	400	5kW	3φ200V	5.0	20A		15A	40A	45	φ330 1-knob Chinese wok	¥970,000
MIC-H360S	600	750	800	400	5kW	3φ200V	5.0	20A		15A	40A	47	φ360 1-knob Chinese wok	¥980,000
MIC-H360W	600	750	800	400	5kW	3φ200V	5.0	20A		15A	40A	47	φ360 2-knob Chinese wok	¥980,000
MIC-H390W	600	750	800	400	5kW	3φ200V	5.0	20A		15A	40A	47	φ390 2-knob Chinese wok	¥980,000
MIC-H450W	750	900	800	400	5kW	3φ200V	5.0	20A	15A	40A	100	φ450 2-knob Chinese wok	¥990,000	
MIC-H600W	750	900	800	400	10kW	3φ200V	10.2	40A	2m 8ml-4cores direct connecting	15A	40A	105	φ600 2-knob Chinese wok	¥1,090,000

◆Delivery date is about 2 weeks after receipt of order.

Cooking capacity, cost, safety, comfort... higher-class "All IH Chinese System"

"All IH Chinese System", comprised of IH Chinese Range, IH Clean Soup Range and IH Noodle-boiler, shows the high performance on various aspects, such as running cost, comfort in the kitchen without exhaust gas and reduction of air conditioning expenses.



10kW high power soup range!

IH Clean Soup Range

5kW, 6kW are also available. Please refer to IH Range / IH Stove catalog.

High power 10kW realizes the powerful heating that is indispensable to cook a large amount of soup. Moreover, Maruzen's original IH coil heats up the entire bottom of stockpot, creating a strong convection in the pot, tendering ingredients and letting them absorb the soup well. High efficient IH reduces running cost.

MIHL-K10



Shock-resistant plate

MIHL-10



Standard plate

IH Clean Soup Range (with plate-heating function and timer)

Model (K) type is a shock-resistant plate spec.

Model	External dimensions (mm)				Plate dimensions (mm)		No. of plates	Electro magnetic unit	Rated voltage (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories
	Width	Depth	Height	Back	Width	Depth								
MIHL-(K)10	600	750	450	750	500	500	1	10kW	3φ200V	10.2	40A	2m 8mil-4cores direct connecting	70	Filter (1)

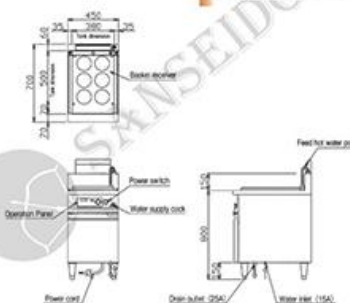
◆Delivery date is about 2 weeks after receipt of order. ◆Temperature sensor is optional (MIH-C List price(tax-excluded) ¥35,000)(Length 500mm).

Thermal efficiency more than 90%! Outstanding boiling power and low running cost!

IH Noodle-boiler

In addition to the strong boiling power, Maruzen's original boiling assist plate makes noodles move around in the boiling basket. The deep boiling basket boils noodles thoroughly to the core of the noodles, regardless of thick noodles or big portions. Moreover, high efficient IH and high-spec hot water tank reduce running cost dramatically.

MRIY-06



MRIY-L06



Auto-lift spec

IH Noodle Boiler Specifications Table

Model	External dimensions (mm)				Water capacity (l)	Rated voltage (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Water inlet	Drain outlet	Safety device	Accessories	Weight (kg)	List price (tax-excluded)
	Width	Depth	Height	Back											
MRIY-06	450	700	800	150	43	3φ200V	10.2	40A	2m 8mil-4cores direct connecting	15A	25A×2	Dry-heating preventive device	Noodle boiling basket (6)	45	¥968,000
MRIY-06D	450	750	800	150	43	3φ200V	10.2	40A		15A	25A×2	Dry-heating preventive device	Noodle boiling basket (6)	45	¥990,000
MRIY-L06	600	700	800	150	43	3φ200V	10.4	40A		15A	25A×2	Dry-heating preventive device	Noodle boiling basket (6)	85	¥1,468,000
MRIY-L06D	600	750	800	150	43	3φ200V	10.4	40A		15A	25A×2	Dry-heating preventive device	Noodle boiling basket (6)	85	¥1,490,000

◆Delivery date is about 2 weeks after receipt of order.

■Model L06 and L06D have auto-lifting function.

Custom-Made

Other than models in this catalog, we can take custom order depending on your needs such as the restaurant size, kitchen layout, and menu structures. We would like to produce your restaurant's original Chinese range from small size to super large size, professional type, gas type, or IH type.

Sample of Custom-Made

Super large size professional IH Chinese range

This is width 10m class super large professional IH Chinese range. 10kW large stove which output is the domestic strongest class is equipped with 7kW stove. Moreover, it has an indicator to show clearly the output, thermo-controlled water-boiling pot, and very durable cast metal stove frames. This is the custom-made Chinese range that pursuits the maximum functionality and operability.



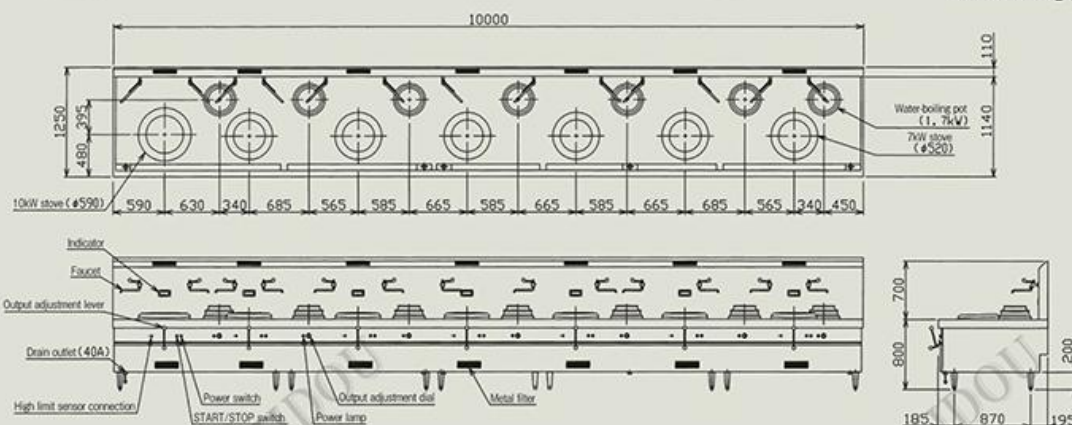
Adapter ring that can share $\phi 450 \sim 600$ of Chinese range by fitting and removing it.
※Patent Pending



An indicator is mounted at the back guard for every frying stove. The output can be easily checked.



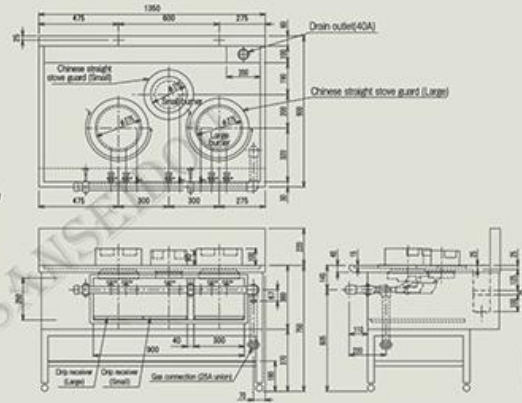
The temperature of the water-boiling pot is controlled by the thermostat that allows 10 levels of output. The right in the picture is where a high limit sensor for deep-frying or stewing is installed. It is used as an overheating prevention device.



External dimensions(mm)				Electromagnetic unit		Water-boiling pot	Rated voltage (50/60Hz)	Power consumption (kW)
Width	Depth	Height	Back	Soba	Frying			
10,000	1,250	800	700	10kW×1	7kW×6	1.7kW×7	3 ϕ 200V×7	63.9

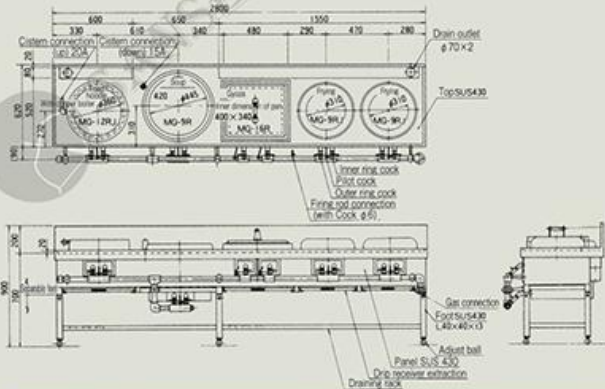
● We are happy to meet your requests on the size and combination of machines.
Please feel free to consult with us.

Sample for Custom-made

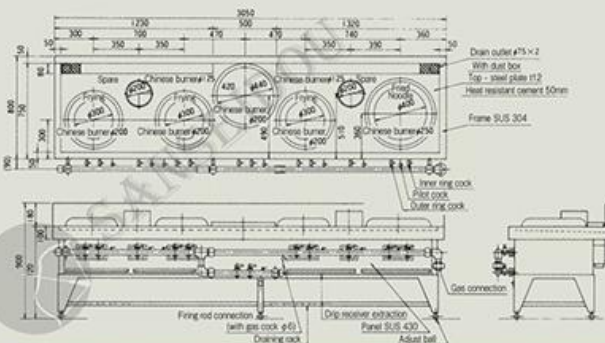


Chinese straight stove guard to protect seasonings on the top plate from flames.

External dimensions(mm)				Gas consumption		Gas connection	
Width	Depth	Height	Back	Town gas	LP gas	Town gas	LP gas
1,350	900	750	220	46.5kW (40,000kcal/h)	46.5kW (3.33kg/h)	25A	25A



External dimensions(mm)				Gas consumption		Gas connection	
Width	Depth	Height	Back	Town gas	LP gas	Town gas	LP gas
2,800	620	700	200	90.7kW (78,000kcal/h)	90.7kW (6.5kg/h)	32A	25A



● Professional spec Chinese range

External dimensions(mm)				Gas consumption		Gas connection	
Width	Depth	Height	Back	Town gas	LP gas	Town gas	LP gas
3,050	800	720	180	102kW (88,000kcal/h)	102kW (7.3kg/h)	32A or 40A	25A

Roast pork stove

Popular side dish for Chinese cuisine.
Professional taste at ease!

- Perfect for uniform grilling by efficient convection of heat.
- Far red effect of Kokaseki (a kind of rhyolite) grills meat tasty and juicy.

Roast pork stove Large

※Please contact us for delivery date.



External dimensions:
W720 × D625 × H1,300 (mm)
Gas consumption:
Town Gas/ 10.3kW (8,850kcal/h)
LP gas/9.0kW(0.64kg/h)

Pan Diameters Compatible with Maruzen Chinese Range Series

SRX-DRX Series

Stove Type	Frying				Soba	Water-boiling pot	Stew pot	Auxiliary pot
Stove Diameter	φ300	φ330	φ360	φ390	φ390	φ260	φ250	
SRX	—	—	φ420~φ480 (for Chinese wok)	φ450~φ510 (for Chinese wok)	—	φ240 dedicated pot	—	—
DRX	φ360~φ420 (for Chinese wok)	φ390~φ450 (for Chinese wok)	—	—	φ450~φ510 (for Chinese wok)	—	—	φ300~φ360 (for Chinese wok)
DRX (Best range)	—	—	—	—	—	—	—	—

MR-MRS Series

Stove Type	Frying	Soba	Soup	Gyoza	Noodle-boiling
Stove Diameter	φ310	φ380	Width 500	φ350	—
MR	φ360~φ420 (for Chinese wok)	φ450~φ510 (for Chinese wok)	φ270~φ450 (for Stockpot)	Gyoza φ330 (for Gyoza pan)	Do not use any pots other than the accompanying dedicated pot.
MRS	—	—	—	—	—

MRO Series

Stove Type	Frying (MRO-B21)	Soup (MRO-S11)
Stove Diameter	φ310	Hole in the cover
MRO	φ360~φ420 (for Chinese wok)	φ360~φ450 (for Stockpot)

MLO Series

Depth	600	750
MLO	φ360~φ390 (for Stockpot)	φ390~φ510 (for Stockpot)

MRS-II Series

Depth	750
MRS-II	φ360~φ420 (for Chinese wok)

MIC/MIC-D Series

Stove Type	Frying	Water-boiling pot
Stove Diameter	φ275~φ401	φ240
MIC	Do not use any pots other than the accompanying dedicated pan.	Do not use any pots other than the accompanying dedicated pan/pot.
MIC-D	Do not use any pots other than the accompanying dedicated pan/pot.	Do not use any pots other than the accompanying dedicated pan/pot.



Do not use any wok or pan which is not written above.

Under Japanese Radio Act, the person who installs and uses IH Chinese Range must apply with "Application for Permission for Equipment Using High Frequency" and obtain permission.

⚠ Safety Precautions

- Please receive "instruction manual" when purchasing equipments, and read carefully the "instruction manual" before using it. Please do not use for a purpose not described in "instruction manual", and for prohibited matter. Further, please do not use for purpose other than the intended use. Otherwise misuse will cause accidents such as carbon monoxide poisoning, fire and burn and will be cause of breakdown.
- Please do not use gaseous species and a power source (phase, voltage, frequency) not displayed in the main body. Otherwise, it will cause accident and will be cause of breakdown.
- Please do not disassemble or modify the equipment by all means. Otherwise, it will cause the accident or breakdown.

◆ Precaution for Installation

- Equipment installing/moving work and ancillary facility works for such as gas, electricity, steam and water should be in accordance with Fire Service Act, Fire prevention ordinance and "Standards and Practical Guidelines for installing gas equipment". And please thoroughly read the manual instruction or working instruction and ask your dealer that you purchased or a specialized facility management company to properly install your product onto a safety place.
- In a place where a thermal equipment and an exhaust duct with an exhaust hood are installed, please use non-combustible materials such as concrete, brick and mortar for finishing and grounding (inside part of finishing) of equipment body's surrounding area and the upper surrounding area (backward, lateral, upper, floor face and ceiling)
- Where the finishing and grounding of the equipment body's surrounding area and the upper surrounding area are made by other material than non-combustible material when installing a thermal equipment and the exhaust duct with an exhaust hood, please install the equipment with offset distance specified for each equipment. Otherwise, it will cause a fire. Please carefully read "instruction manual" and "working instruction" for non-combustible material and installation standards.
- Be sure to install a heat-resistant/non-combustible exhaust duct with an exhaust hood upon the thermal equipment. As to equipments for generating oil smoke and steam, please install an exhaust duct with an exhaust hood which includes grease removing device. An exhaust fan of an exhaust duct should be operated while an air supply opening is absolutely necessary to be provided at an equipment-installed place.
- Please be sure so as not to extend an exhaust stack of the equipment using gas. Otherwise, it will lead to insufficient performance of equipment, accidents such as carbon monoxide poisoning, fire and burn, or breakdown.
- As to power source of equipment using electricity, please use a correctly-wired dedicated plug or a breaker separately. Be sure to install an earth for the prevention of electric shock (Third-class installation work)
- Please install not to be directly affected by the wind. Otherwise, it may cause insufficient performance or an accident such as fire by the flow of wind from an air conditioner.

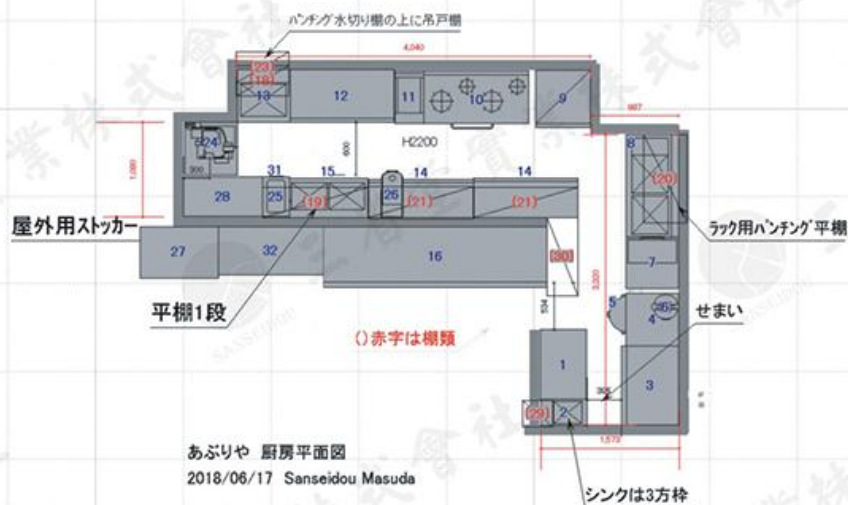
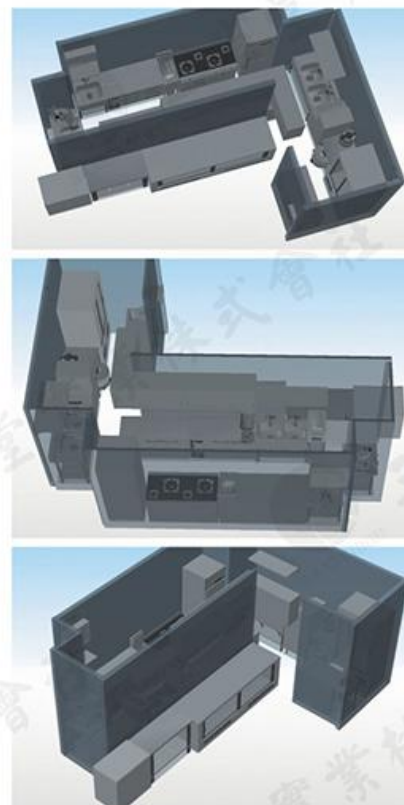
■ CAUTION

- Please carry out adequate ventilation, i.e. by turning an exhaust fan when using the thermal equipment. It must be noted that insufficient ventilation will cause accident such as carbon monoxide poisoning due to incomplete combustion.
- Please do not leave the device when using because it is dangerous. Be sure to extinguish fire, close the gas main and turn off the power switch when you leave out from the equipment and do not use the equipment. Otherwise, it can cause a fire due to abnormal overheating.
- There is a possibility of causing fire if oil debris and dirt are accumulated too much at the equipment body's surrounding area, a gravy tray/waste oil receiver and a water tray. Please keep it clean.
- Please do not touch any part other than an operation unit because the equipment body and the surrounding part become hot during in use and soon after that. And please keep away your hand and face from the exhaust port. Or you may get burned.
- Do not apply water to equipment body and do not wash the whole part with water. Otherwise, it will cause the malfunction of equipment.
- If an emergency happens such as an earthquake, fire and gas leakage, please stop the usage of equipment and turn off the gas main.
- Please do not put any combustibles or flammables such as a spray, gasoline, benzene, etc upon the equipment and the surrounding area. It may cause fire.
- Please sufficiently consult with a specialized physician when a medical electronic device user such as a pacemaker will use an electromagnetic equipment.
- Products listed herein are for commercial purpose. For domestic use, be sure to consult with a dealer that you purchased or a specialized facility management company and properly install the equipment in accordance with prescribed installation standards.

Costs for delivery, installation and withdrawal of old model are not included in this price.

烤肉店厨房設備参考案例 (為日本東京客戶提案) Barbeque Restaurant Restaurant Kitchen Equipment Reference Example(For Customer in Tokyo Japan)

僅供參考，請根據所在地區衛生消防法規和實際情況酌情考慮
For reference only, please consider as appropriate according to the health and fire regulations and actual conditions in your area.



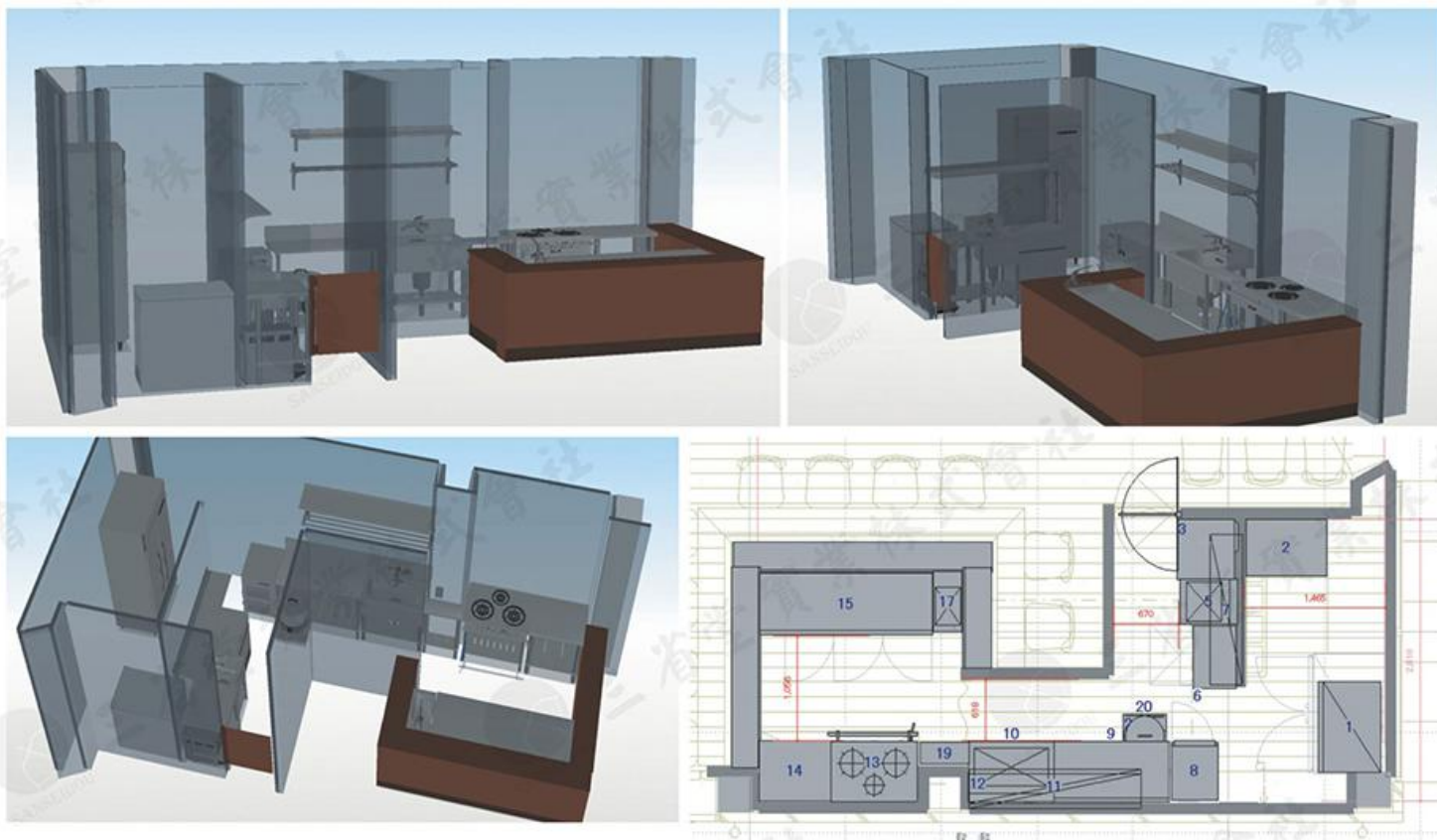
番号 (NO.)	品名(NAME)	品番(CODE)	寸法(SIZE)			数量 (QUANTITY)
			W	D	H	
1	製氷機/Ice Maker/製氷機	DRI-65LME	800	525	800	1
2	1槽流し台/1 tank type sink/1槽水槽	特注	300	525	800	1
3	冷蔵ショーケース/Refrigerated showcase/冷蔵展示櫃	SRM-RV319B	900	650	1900	1
4	作業台/Work table/工作台	BW-066	600	600	800	2
5	炊飯器ガス式/Rice cooker/燃氣煮飯鍋	RR-30S1	450	421	407	1
6	電子ジャー/Rice warmer/電子保溫飯鍋	JHA-540A	435	358	315	1
7	食器洗浄機/Dish washer/洗碗機	DJWE-450V	600	600	1350	1
8	2槽流し台/2 tanks type sink/2槽水槽	特注	1160	600	800	1
9	縦型冷凍冷蔵庫/refrigerator-freezer/立式冷凍冷蔵庫	SRR-K661	615	650	1950	1
10	ガステーブル/Table type gas range/落地式平頭爐	R1222	1200	665	800	1
11	ガスフライヤー/Gas fryer/燃氣油炸爐	NB-TGFL-C30	330	600	800	1
12	ドロー冷藏庫/Drawer style refrigerator/抽屜式冷藏冰箱	SUR-DK1261-3	1200	600	800	1
13	1槽流し台/1 tank type sink/1槽水槽	BS1-066	600	600	800	1
14	横型冷蔵庫/Undercounter Refrigerator/横型冷藏冰箱	SUC-N1241J	1200	450	800	2
15	2槽流し台/2 tanks sink/2槽水槽	BS2-094	900	450	800	1
16	横型冷蔵ショーケース/Undercounter Refrigerated showcase/冷蔵展示櫃	特注	2550	700	800	1
17	平棚 /Wall shelf/平架	特注	50	50	50	1
18	平棚 /Wall shelf/平架	特注	600	350	230	1
19	平棚 /Wall shelf/平架	特注	1200	350	230	1
20	平棚 /Wall shelf/平架	特注	1000	500	250	1
21	吊戸棚/Hanging cupboard/吊櫃	BCCS6-1235	1200	350	600	2
22	吊戸棚/Hanging cupboard/吊櫃	特注	50	50	50	1
23	吊戸棚/Hanging cupboard/吊櫃	BCS9-0635	600	350	450	1
24	ミートスライサー/meat slicer/切片肉機	YBS-1	462	592	550	1
25	真空包装機/Vacuum packaging machine/真空包裝機	V-280A	318	456	375	1
26	ミートチョッパー/Meat grinder/絞肉機	STGTJ12	247	518	438	1
27	冷凍ストッカー/Freezer with upward opening door/上開式冷凍冰櫃	197-OR	950	564	845	1
28	冷凍ストッカー/Freezer with upward opening door/上開式冷凍冰櫃	CC170-OR	920	755	840	1
29	平棚 /Wall shelf/平架	特注	300	350	230	1
30	吊戸棚/Hanging cupboard/吊櫃	BCS9-0935	900	350	600	1
31	作業台/Work table/工作台	特注	300	450	800	1
32	作業台/Work table/工作台	BW-126	1200	600	800	1
合計						36

壽司店厨房設備參考案例 (為日本東京客戶提案)

Sushi Restaurant Kitchen Equipment Reference Example (For Customer in Tokyo Japan)

僅供參考，請根據所在地區衛生消防法規和實際情況酌情考慮

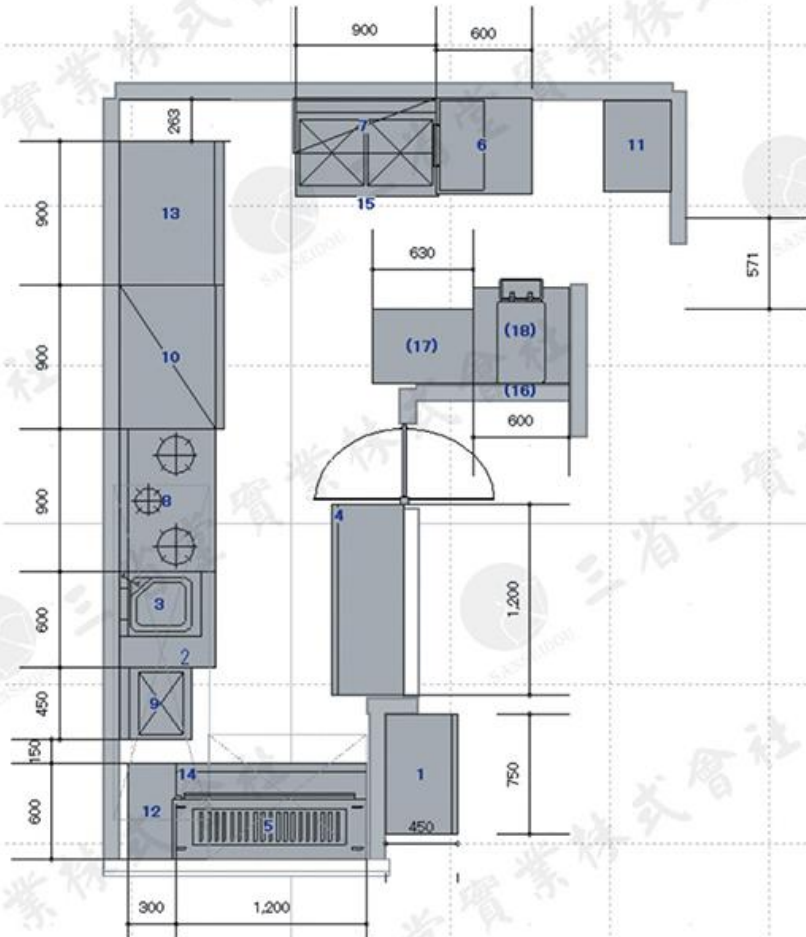
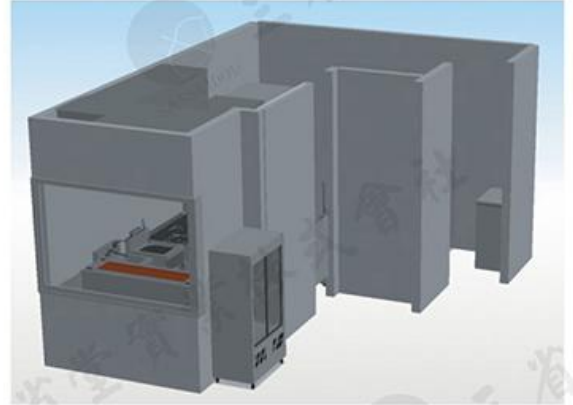
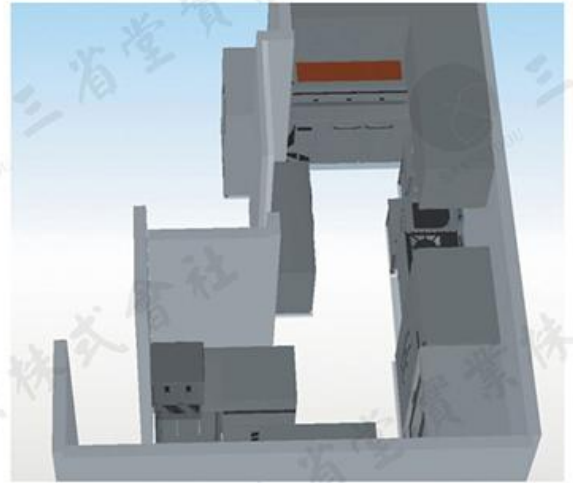
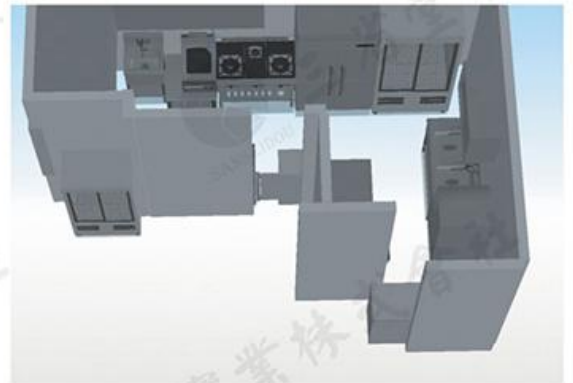
For reference only, please consider as appropriate according to the health and fire regulations and actual conditions in your area.



番号 (NO.)	品名(NAME)	品番(CODE)	寸法(SIZE)			数量 (QUANTITY)
			W	D	H	
1	縦型冷蔵庫/Refrigerator with 4 doors/立式冷藏冰箱	SRR-K961S	900	650	1950	1
2	冷凍ストッカー/Freezer with upward opening door/上開式冷凍冰櫃	MA-6171	844	564	837	1
3	作業台/Work table/工作台	BW-066	600	600	800	1
4	ビールサーバー/Beer server/生啤機	既存品	300	600	470	1
5	1槽流し台/ 1 tank type sink/1槽水槽	BS1-046	450	600	800	1
6	製氷機/Ice Maker/製冰機	DRI-45LME	630	450	800	1
7	平棚 /Wall shelf/平架	BES25-15	1500	250	250	1
8	電気温蔵庫/Electrical heating cabinet/電熱保温櫃	IHS-6075AG	493	590	800	1
9	作業台/Work table/工作台	BW-126	1200	600	800	1
10	1槽流し台/ 1 tank type sink/1槽水槽	BS1-096	900	600	800	1
11	平棚 /Wall shelf/平架	BES25-18	1800	250	250	1
12	パイプ棚/Pipe shelf/鋼管平架	BES25-18	1800	250	250	1
13	ガステーブルコンロ/Tabletop gas range/平頭爐	S-TGT-90	935	780	800	1
14	作業台/Work table/工作台	BW-076	750	600	800	1
15	横型冷蔵庫/Undercounter Refrigerator/横型冷藏冰箱	SUR-K1861SA	1800	600	800	1
16	作業台/Work table/工作台	特注	109	100	100	1
17	1槽流し台/ 1 tank type sink/1槽水槽	特注	300	600	800	1
18	作業台/Work table/工作台	特注	111	100	100	1
19	作業台/Work table/工作台	特注	514	215	800	1
20	炊飯器ガス式/Rice cooker/燃氣煮飯鍋	RR-30S1	450	421	407	1
21	炊飯台 /Rice cooker holder with slide/煮飯鍋放置台	BW-066C	450	450	196	1
	直線カウンター/Counter/直線櫃檯	既存品	2700	300	850	4
合計						25

日式燒烤店設備參考案例 (為東京八丁堀客戶提供方案)
 Japanese Yakitori Restaurant Kitchen Equipment
 Reference Example
 (For Customer in Hacyobori Tokyo)

僅供參考，請根據所在地區衛生消防法規和實際情況酌情考慮
 For reference only, please consider as appropriate according to
 the health and fire regulations and actual conditions in your area.



番号 (NO.)	品名(NAME)	品番(CODE)	寸法(SIZE)			数量 (QUANTITY)
			W	D	H	
1	冷蔵ショーケース/Refrigerated showcase/立式冷蔵展示櫃	SMB-H129NB	750	450	1395	1
2	作業台/Work table/工作台	BW-066	600	600	800	1
3	卓上ガスフライヤー/Tabletop gas fryer/台式燃氣油炸爐	MGF-C 12TJ	400	510	600	1
4	横型冷蔵庫/Undercounter Refrigerator with 2 doors/横型冷蔵冰箱	SUC-N1241J	1200	450	800	1
5	ガス式焼物器/Gas griller/燃氣燒烤爐	SC1	1220	416	266	1
6	食器洗淨機/Dish washer/洗碗機	DJWE-450V	600	615	1300	1
7	吊戸棚/Hanging cupboard/吊櫃	BCS6-0935	900	350	600	1
8	ガステーブル/Table style gas range/落地式平頭爐	RGT-0963C	900	600	800	1
9	1槽流し台/ 1 tank type sink/1槽水槽	BS1-044	450	450	800	1
10	縦型冷凍冷蔵庫/refrigerator-freezer/立式冷凍冷蔵冰箱	SRR-K961C2	900	650	1950	1
11	冷凍ストッカー/Freezer with upward opening door/上開式冷凍冰櫃	60-OR	415	571	848	1
12	作業台/Work table/工作台	BW-036	300	600	800	1
13	冷蔵ショーケース/Refrigerated showcase/立式冷蔵展示櫃	SRM-RV319B	900	650	1900	1
14	横型冷蔵庫/Undercounter Refrigerator with/横型冷蔵冰箱	SUR-K1261SA	1200	600	800	1
15	2槽ソイルドシンク/2 tanks type sink for soiled tableware/2槽清洗前餐具水槽	特注	900	600	1100	1
16	ビールサーバー台/Beer server table/生啤酒機放置台	BW-066	600	600	800	1
17	製氷機/Ice Maker/製冰機	DRI-45LME	630	450	800	1
18	ビールサーバー/Beer server/生啤機	既存品	300	650	470	1
合計						18

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