

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

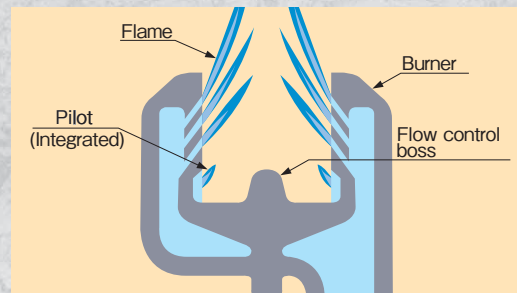
A receiver of oil strainer is mounted as standard equipment at the back guard.

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 Ryujiin 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 down 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)

List price **¥1,600,000**
(tax-excluded)

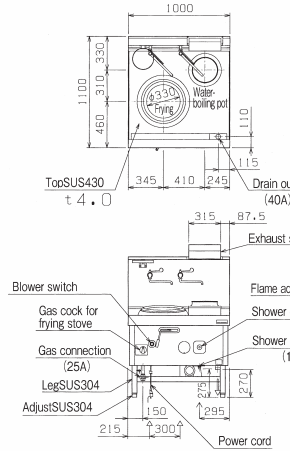
φ330 frying + water-boiling pot

Front drainage

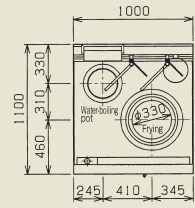


Suitable for small kitchen or kitchen which needs more equipment. Space Saving type; A type

■SRX-F330AL



■SRX-F330AR



SRX-F330BL (R)

List price **¥1,750,000**
(tax-excluded)

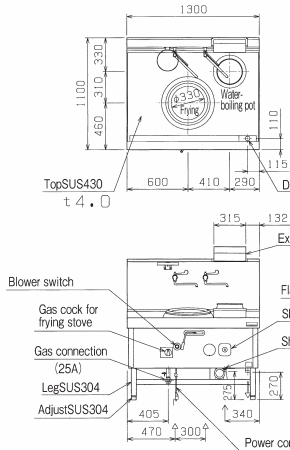
φ330 frying + water-boiling pot

Front drainage

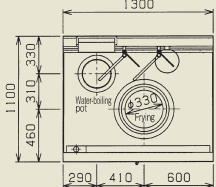


Easy to use with wider width. Wide type; B type

■SRX-F330BL



■SRX-F330BR



SRX-F330CL (R)

List price **¥1,950,000**
(tax-excluded)

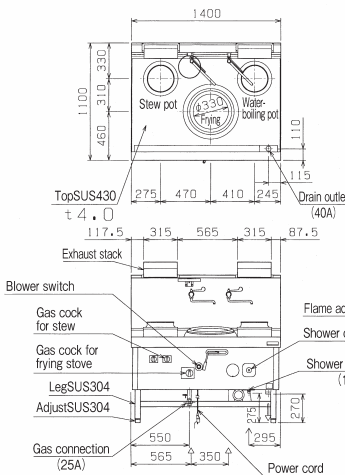
φ330 frying + water-boiling pot + stew pot

Front drainage

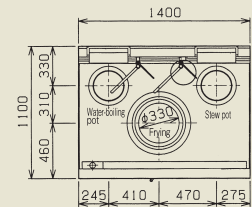


Stew pot added keeping usability. Higher Grade; C type

■SRX-F330CL



■SRX-F330CR

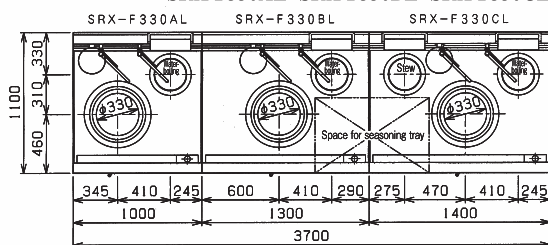


Best performance created by the combination of your choices

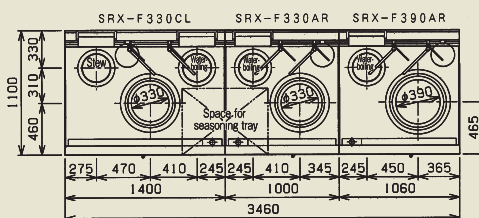
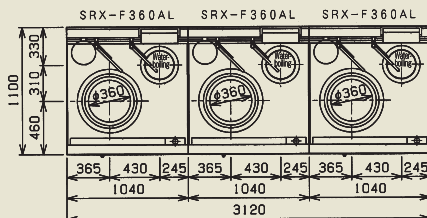
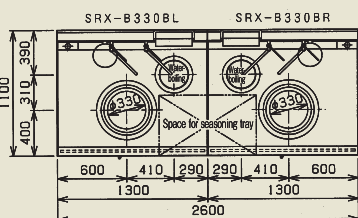
Super Ryujin Series can be combined freely according to your ideal layout. Depending on the size of your restaurant or menu structure, you can choose and combine from total 24 models, creating the best performance.

■Image - sample combination /

SRX-F330AL+SRX-F330BL+SRX-F330CL



Sample combination and layout



Rear drainage type is also available.

※Only φ330mm frying stove is available for the models with rear drainage.

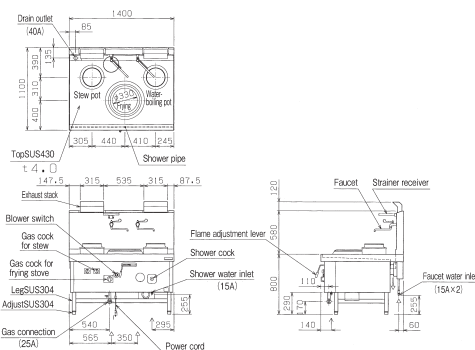
■Sample image

SRX-B330CL

List price **¥1,950,000**
(tax-excluded)

φ330 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)						
	φ330	SRX-F330AL (R)	SRX-F330BL (R)	SRX-F330CL (R)	SRX-B330AL (R)	SRX-B330BL (R)	SRX-B330CL (R)
	φ360	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)		1φ100V	1φ100V	1φ100V	1φ100V	1φ100V	1φ100V
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 φ360mm, ()^{*2} is for φ390.

◆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)