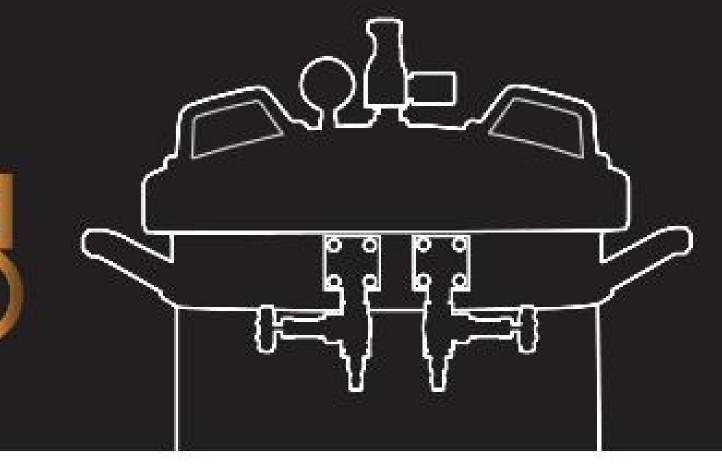
The seven features of the industrial pressure pots design in pursuit of reliability and safety! of the industrial pressure pots designed

Pressure pous





Reliability through safety and zero accidents

Full range of safety features that allow anyone to use them!

1. Making sure the lid does not open while pressure cooking is an absolute necessity for preventing accidents.

Belt-locking type pressure pots can be dangerous, because their lids can be opened during pressure cooking. An automatic lock-up function (patented) has been used to make sure the lid cannot be opened while pressure cooking.

2. A weight, safety valve, gasket, etc., ensure the safe controlling of the pressure and temperature.

Our pots guarantee safety and reliability at a high level through the use of triple safety features.

3. The thick pot is carved out of solid aluminum for outstanding strength to achieve safety and reliability.

Safety and strength achieved through casting (cast product).

Our industrial pressure pots have not been made by bending metal, such as through the use of a press.



Major fuel saving

Shortening of cooking time achieves a variety of cost cuts.

- 1. Dramatic reduction in cooking time cutting gas costs to less than a quarter!
- 2. Cuts labor costs by eliminating manual labor, such as mixing and filtering.
- 3. Shortened cooking time cuts air conditioning costs by shortening the time of high temperatures in the kitchen.
- 4. Super high temperature ensures efficient extraction of soup, even from the bone marrow, and reduces amount of waste.
- Super high temperature ensures efficient extraction of "umami," cutting amount of bones used.



Ensures consistency in the taste of the soup

Ensures stability in the soup quality regardless of who makes it!

- 1. The suppression of evaporation and boiling over ensures stability in the amount of soup produced.
- 2. Efficient heating of the soup throughout the pot ensuring even cooking.
- 3. Ensures stability in soup making every day as long as the amount of water, ingredients and pressure cooking time remain unchanged.
- 4. Ensures stability in operating multiple shops, and standardization and simplification of on-site work.



Surprising amount and concentration of soup

Two batches of soup extracted in two-and-a-half hours, allowing easy adjustment of concentration!

The amount of soup our pressure pots can make despite their size will exceed your expectations. E.g., the yield is as shown below in the case of pork bone "paitan (cloudy broth)" (with a concentration of 8%).

> MS-36 model (total capacity of 38l) 30l MS-39 model (total capacity of 50l) 40l MS-45 model (total capacity of 80l) 64l MS-51 model (total capacity of 100l) 80l

* For soups other than pork bone "paitan," refer to the "Approximate maximum soup yield table" on the back cover.



Be freed of long work hours

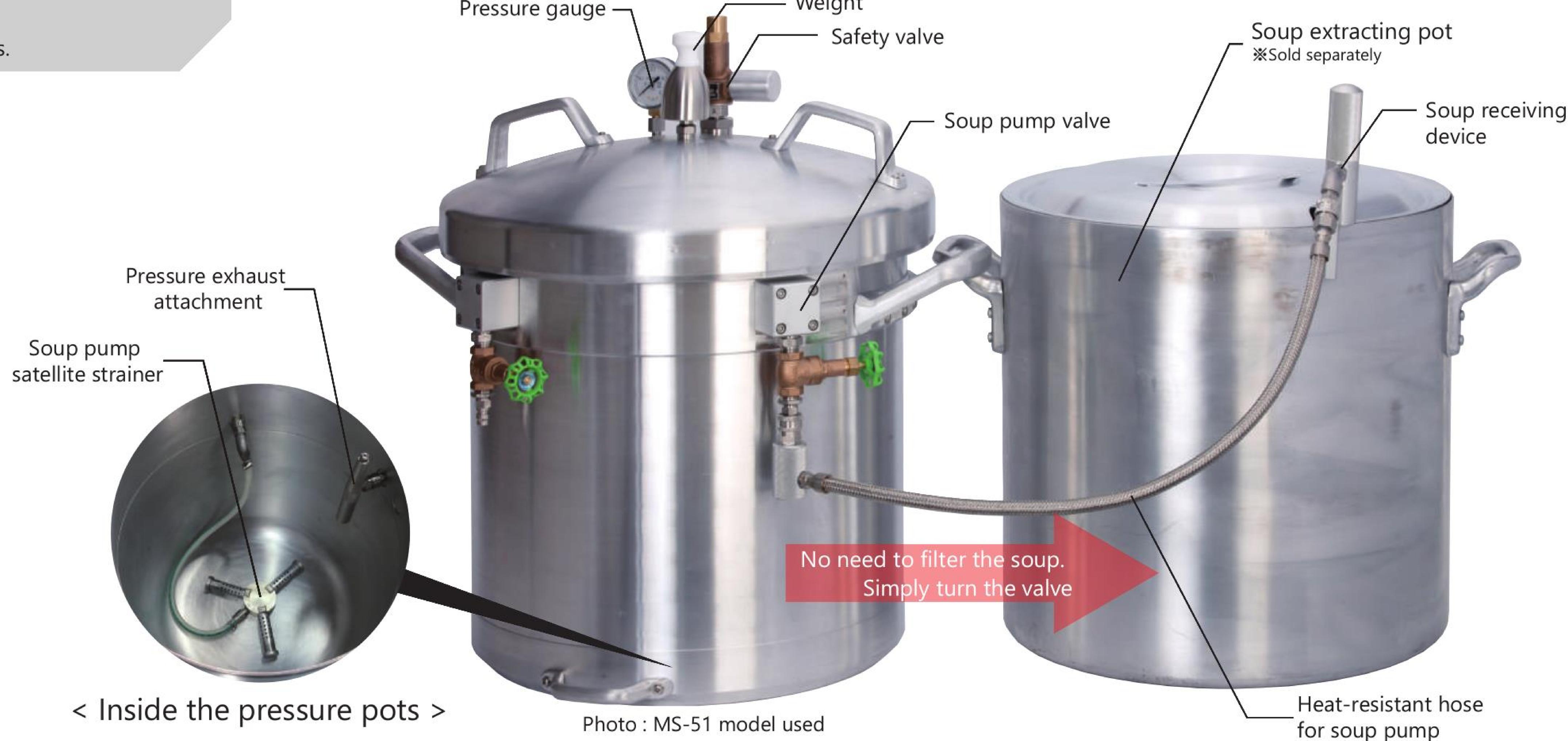
Shortens time to make soup!

1. The highest temperature in the industry of 130°C makes soup in two-and-a-half hours. ※ Differs depending on the heating power of the burner.

Super high pressure of around 2.6 atmospheres! (3.0 atmospheres for the MS-45 model or above! Allows cooking at 136°C!)

2. Simply turn the valve to filter the soup, which until now was hard work!

Soup is filtered by the pressure. Soup pump and full emulsifier (patented)





Easy operation and washing

No need for advanced knowhow or skills.

- 1. The wall of the pot is 22 mm thick, making it resistant to burning, so cleaning it is easy too.
- 2. The pot can be cleaned while it is still on the burner.
- 3. The high 130°C temperature ensures sterilization, allowing it to be used in a hygienic state at all times.



Allows the making of a variety of soups

The use of different methods and accessories allows the making of a variety of soups!

- 1. (Free control of the concentration) \Rightarrow Enables the making of everything from refreshing soups to super rich dipping noodle soups.
- 2. \langle Free control of the level of emulsification \rangle \Rightarrow Enables the making of everything from clear, to semi-emulsified, to fully emulsified (cloudy)

**Super high temperature realizes fully emulsified (cloudy) soups!

3. The pots can also be used to cook braised pork, back fat, etc. (cooking is possible in a short time)









Proposing cooking methods in accordance with the customer's needs