

Lineup of industrial pressure pots

Choose to suit the size of the shop and its purpose of use — Four sizes



MS-36 model	MS-39 model	MS-45 model	MS-51 model
Width : 606mm , Height : 600mm	Width : 616mm , Height : 670mm	Width : 668mm , Height : 740mm	Width : 750mm , Height : 725mm
Inside diameter : 365mm , Depth : 375mm	Inside diameter : 390mm , Depth : 440mm	Inside diameter 450mm , Depth 510mm	Inside diameter : 510mm , Depth : 496mm
Approximately : 34kg (Lid : 11kg)	Approximately : 39kg (Lid : 11kg)	Approximately : 47kg (Lid : 13kg)	Approximately : 55kg (Lid : 15kg)
Total capacity : 38ℓ (capacity for safe use : 30ℓ)	Total capacity : 50ℓ (capacity for safe use : 40ℓ)	Total capacity : 80ℓ (capacity for safe use : 64ℓ)	Total capacity : 100ℓ (capacity for safe use : 80ℓ)

※Accessories differ depending on the needs of the customer.

Soup Maximum Removal Index (By size)

	MS-36 (38ℓ)		MS-39 (50ℓ)		MS-45 (80ℓ)		MS-51 (100ℓ)	
	(Maximum yield)	(Concentration)	(Maximum yield)	(Concentration)	(Maximum yield)	(Concentration)	(Maximum yield)	(Concentration)
Paitan (cloudy broth)	29ℓ	8.5%	40ℓ	8.5%	64ℓ	8.5%	80ℓ	8.5%
Thick "paitan"	17ℓ	11.0%	23ℓ	11.0%	36ℓ	11.0%	45ℓ	11.0%
Tsukemen (dipping noodles)	14ℓ	18.0%	20ℓ	18.0%	32ℓ	18.0%	40ℓ	18.0%
Chintan (clear broth)	22ℓ	2.0%	30ℓ	2.0%	48ℓ	2.0%	60ℓ	2.0%

※Based on our regulations.(It depends on ingredients)

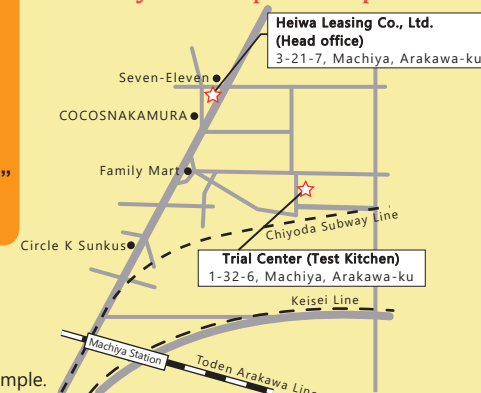
<Information on the trial center>



Feedback from visitors

"It really only took two-and-a-half hours to make thick pork bone soup!"
 "All you have to do is turn the valve, and the soup flows out because of the pressure!"
 "With this, I can let anyone make the soup!"
 "With this, I'll have more time to rest on my days off!"
 These are examples of the feedback we have received from surprised customers.

We provide thorough consultation services until your soup is completed!



~ About taking part ~

- ◇ Fee: Participation is free.
- ◇ Visiting hours: Limited to one company per weekday (chartering of entire facility)
Choose a time between 9 A.M. and 5 P.M.
(※Expect the time taken to be around 3 to 4 hours, depending on the type of trial soup to be made.)
- ◇ What to bring :

- ① Soup currently served at your restaurant.(around 500 ml) → Soup will be made based on your soup sample.
- ② Ingredients needed to make the trial soup. → Ingredients may be prepared by our company (charged at actual cost)
- ③ Noodles, sauce, toppings, etc. → Trial soup may be tasted.
- ④ Container for taking home the trial soup. → Take home the trial soup to check its state over the following days.

Don' t hesitate to call us with any questions you may have.

03-5692-5256

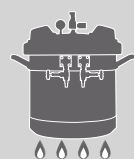
Calling hours Weekdays : 9 A.M - 5 P.M.

Heiwaleasing

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<http://www.heiwaleasing.co.jp>



Retailer: **平和リーシング株式会社**
 HEIWA LEASING Co., Ltd
 3-21-7, Machiya, Arakawa-ku, Tokyo, 116-0001
 Tel. 03-5692-5256 Fax. 03-6807-8911
<http://www.heiwaleasing.co.jp>



Manufacturer : **Imonoya Corporation**
 5555-18, Osanagi, Higashine-shi, Yamagata, 999-3737
 Tel.0237-47-3434 Fax.0237-47-3431
<http://www.imonoya.co.jp>

Saving time and fuel

Heiwa Leasing's industrial Pressure pots

Soup can be
made in
40 to 60 minutes
of pressurization!

※MS-51 model used.
In-house test using
60ℓ of water.



IH
compatible

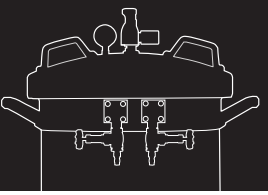
Made in Japan

All of our products are in conformity to Jananese pressure vessels standard.
 Our products are NOT adapted to any regulations in other countries.

The result of around 60 years
of reliability and technology.

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

Pressure pots



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.**
5. 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.



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.



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)

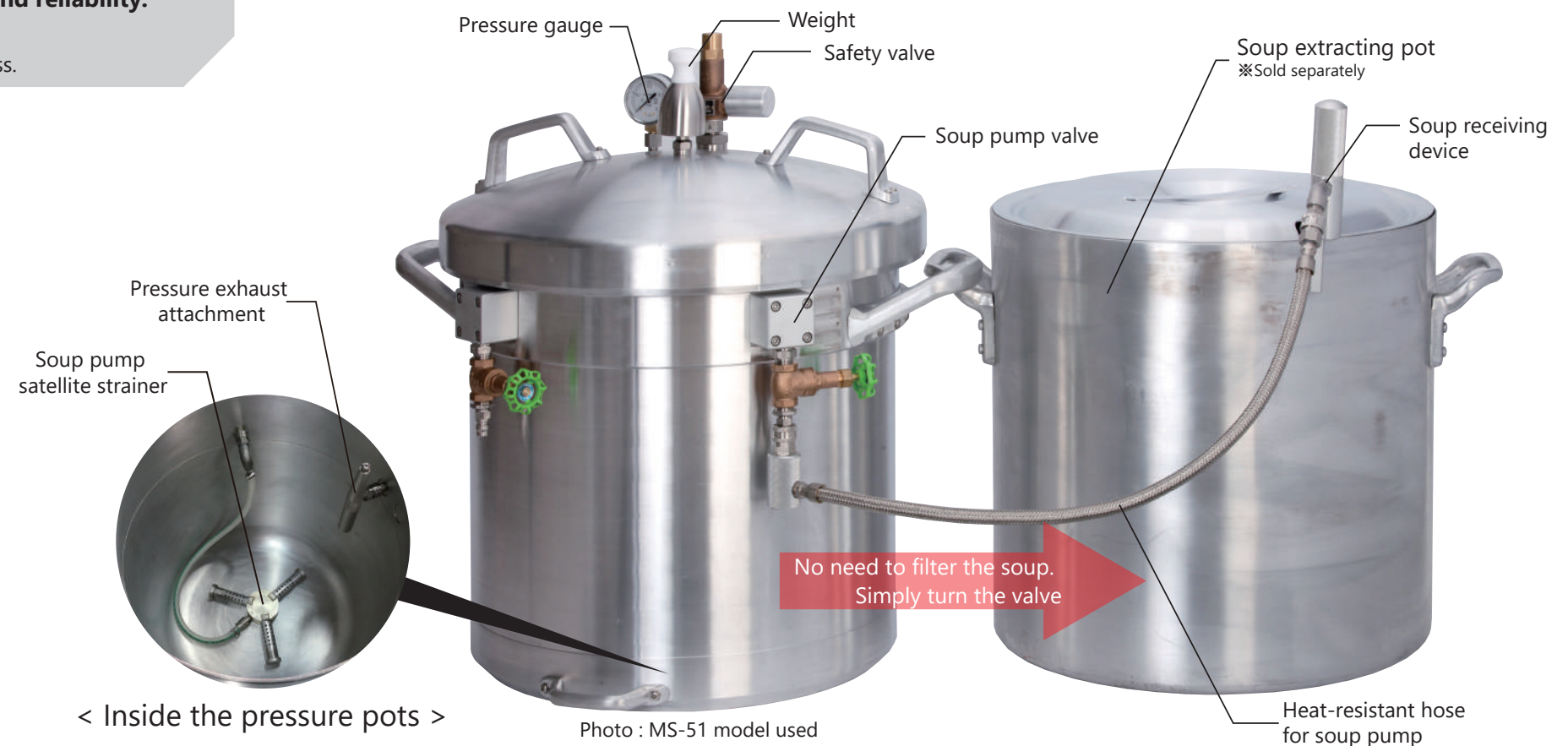


Photo : MS-51 model used



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> ⇒ Enables the making of everything from refreshing soups to super rich dipping noodle soups.
2. < Free control of the level of emulsification> ⇒ Enables the making of everything from clear, to semi-emulsified, to fully emulsified (cloudy) soups.
※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