



# Maruzen

# Fryer

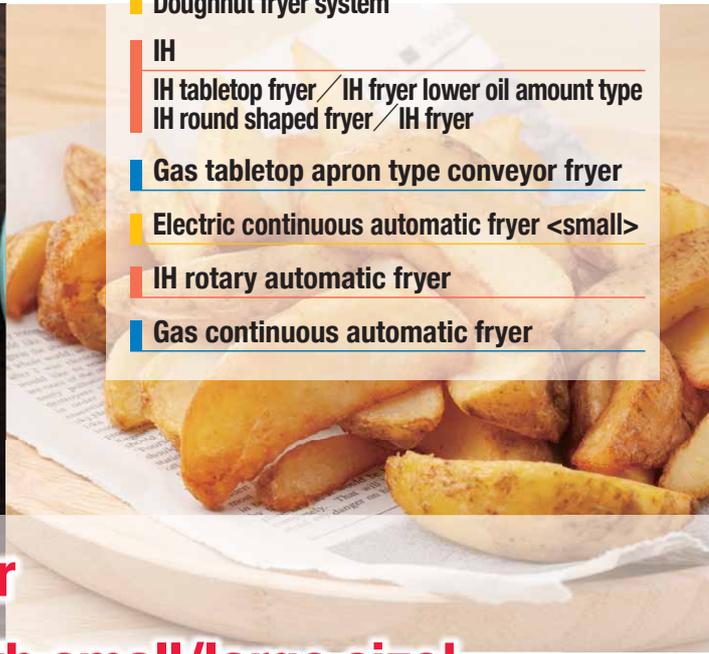
Many benefits that come from an  
“oil tank without obstacles”.

## IH fryer lower oil amount type is newly released!

(Please refer to P.45)



Please check  
out the video!



**All 160 models line-up for  
gas, electricity and IH with small/large size!**



### Gas

- Gas fryer <Suzuchu>
- Gas fryer <Suzuchu> Lower Oil Amount type
- Gas fryer <Standard Series>
- Gas fryer <Excellent Series>
- Gas fryer <Suzuchu> for Delicatessen

### Electric

- Electric fryer / Electric auto lift fryer
- Electric fryer for Delicatessen
- Electric tempura fryer
- Electric double auto-lift fryer
- Oil filter / Electric Fryer with Built-in Oil Filter
- Doughnut fryer system

### IH

- IH tabletop fryer / IH fryer lower oil amount type
- IH round shaped fryer / IH fryer
- Gas tabletop apron type conveyor fryer
- Electric continuous automatic fryer <small>
- IH rotary automatic fryer
- Gas continuous automatic fryer

General commercial kitchen Appliances & Equipment



**MARUZEN Co., Ltd.**

June 2024 edition



涼しい厨房®

# Gas Fryer <Suzuchu>



## Improvement on Kitchen environment by suppressing heat from main body.

- Whole oil tank is covered with heat insulator and air heat-insulation layer is provided around the oil tank. This allows the optimized air flow inside the device to take the heat of the body and finally to suppress the radiant heat from the device and reduce the surface temperature rise.
- Removable heat protector is provided at front rail which is easy to access for cooker during cooking. This protector reduces the radiant heat and enhances safety when touching the front rail.



Exhaust stack (right) and heat protector (left). Arrow shows the airflow reducing the heat from the body.



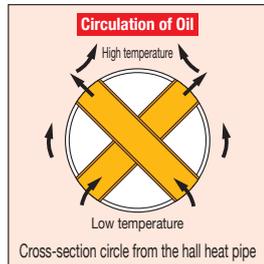
涼厨 (Suzuchu)

### "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 「涼厨」 is the registered trademark of Osaka Gas.)

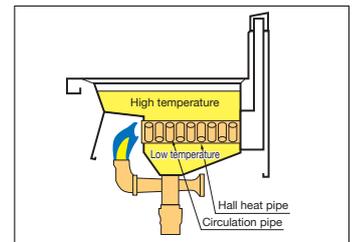
### Large hole heat pipe with excellent thermal efficiency.

Special-circulated heating method by large hole heat pipe realizes excellent thermal efficiency (in-house Product Comparison). Moreover, there is no waste to energy by heating the upper layer only of oil tank for cooking. It is energy saving. Additionally, oil temperature can be heated faster with possibility of speedy service even during peak time. (Except for table top type)



### Oil Circulation Prevents Oxidization for Good Frying.

Oil inside the tank circulates at all times to prevent uneven heating and oxidization. Fried scraps sink to the lower temperature area so it is possible to always cook in the clean area at a proper temperature.



### Accurate Oil Temperature Control and Reliable Auto-ignition.

The thermostat keeps the oil temperature at the proper temperature within 160°C to 220°C. Ignition is initiated through a quick and reliable piezoelectric auto-ignition method.

### Low-temperature type is also available!

Low-temperature type that can be set oil temperature between 140°C to 180°C is also available (The price is the same). Please contact us for more details.

- \*「-LO」 is added at the end of the model.
- \* This is a built-to-order product.

### Easy-to-Clean Oil Tank Construction.

It is easy to clean because the bottom of the oil tank can be easily reached with a hand. Turn the oil drain cock to drain oil into the waste oil tank with casters.



### Preventing Pilot Burner Clogging.

The pilot burner is equipped with a nozzle cleaning mechanism that allows you to easily clean clogged nozzles. (Except for table top type)



### Numerous Functions to prevent unexpected Troubles.

The temperature control dial and gas cock are covered to prevent ingress of accidentally splattered oil. The exhaust stack cover prevents small objects from falling down. There are also a flame rod and an overheat protection device.



### It is easier to clean and install the gas pipes.

We made a space which is 150mm higher than the ground. That makes the cleaning and installing the gas pipes easier. (Except table top type)



The model of depth 450mm type is also changed to the same specification.



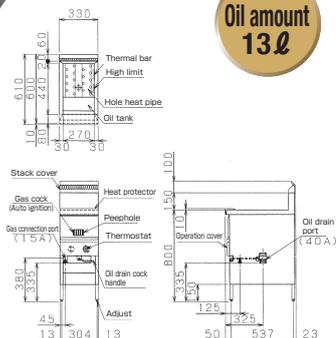
Products with this mark, has passed the type inspection of the Japan Gas Appliances Inspection Association. (LP gas, 13A)

Gas fryer <Cool kitchen Series> is offered with a type that conforms to the specification of the description of the Minister of Land, Infrastructure and Transport Secretariat Government Buildings Department supervision "public building construction standard specifications" (machine knitting equipment work).



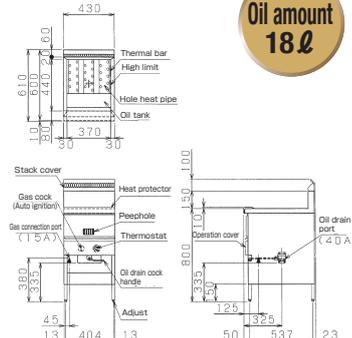
**MGF-C13K**

Oil amount  
**13ℓ**



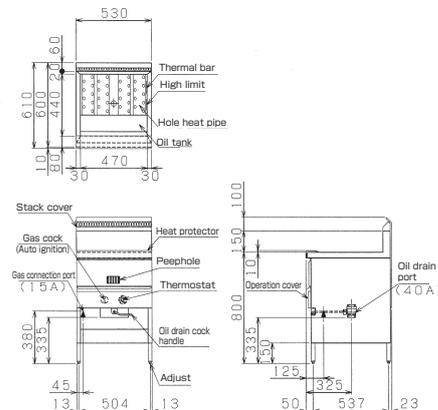
**MGF-C18K**

Oil amount  
**18ℓ**



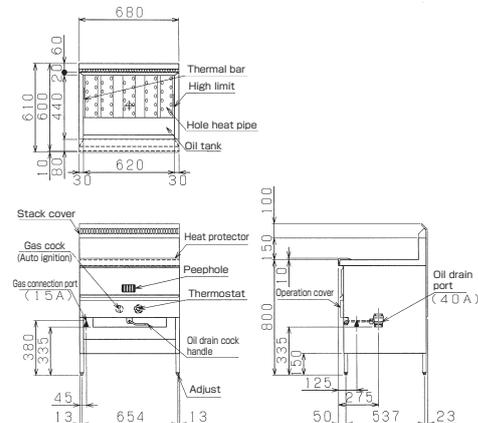
**MGF-C23K**

Oil amount  
**23ℓ**



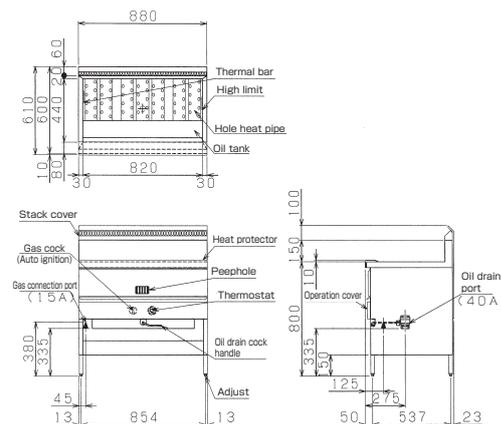
**MGF-C30K**

Oil amount  
**30ℓ**



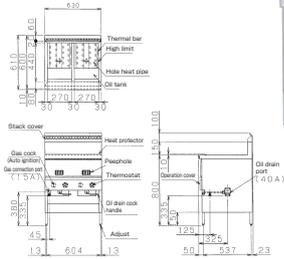
**MGF-C40K**

Oil amount  
**40ℓ**



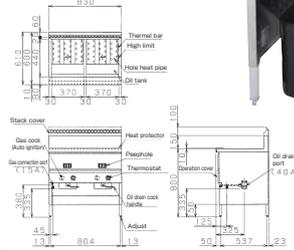
**MGF-C13WK**

Oil amount  
13ℓ×2



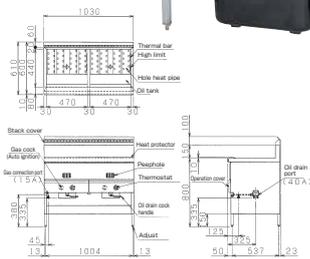
**MGF-C18WK**

Oil amount  
18ℓ×2



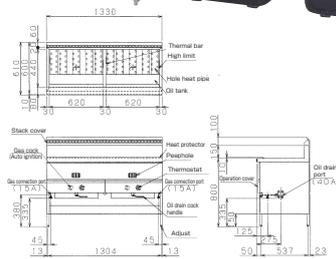
**MGF-C23WK**

Oil amount  
23ℓ×2



**MGF-C30WK**

Oil amount  
30ℓ×2

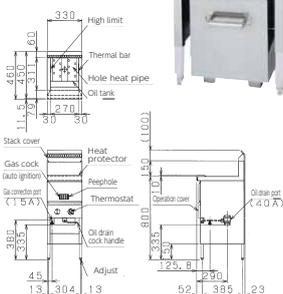


Regular type -1-tank

Depth 450mm type.

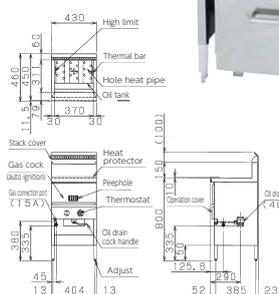
**MGF-CM10K**

Oil amount  
10ℓ



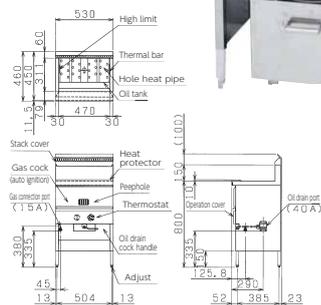
**MGF-CM13K**

Oil amount  
13ℓ

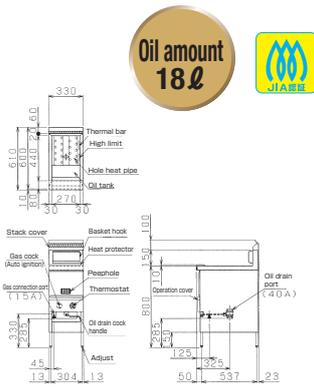


**MGF-CM18K**

Oil amount  
18ℓ



**MGF-C13FK**



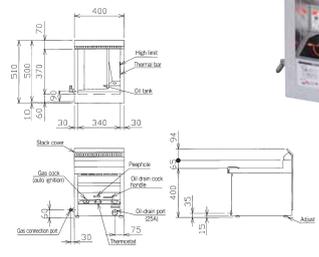
Oil amount **18ℓ**



**MGF-C12TJ**

Easy to install thanks to small size.

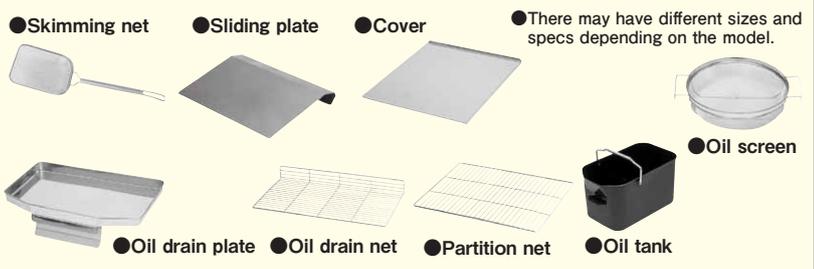
Oil amount **12ℓ**



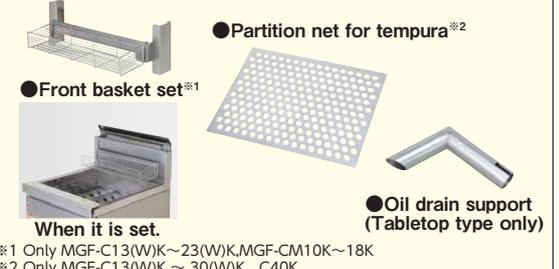
**Gas fryer <Suzuchu> Specifications Table**

Model	External dimension (mm)				Oil amount (ℓ)	Gas consumption		Gas connection		Weight (kg)	Accessories													
	Width	Depth	Height	Height back		Town gas	LP gas	Town gas	LP gas		Heat protector	Oil tank, large	Oil tank, small	Oil screen (L)	Oil screen (S)	Oil drain plate	Oil drain net	Partition net	Skimming net	Cover	Sliding plate	Frier foot basket	Front basket	Basket hook
Regular type	MGF-C13K	330	600	800	150	13	6.40kW( 5,500kcal/h)	6.40kW(0.46kg/h)	15A	15A	35.5	1												
	MGF-C18K	430	600	800	150	18	8.72kW( 7,500kcal/h)	8.72kW(0.62kg/h)	15A	15A	37	1	1											
	MGF-C23K	530	600	800	150	23	11.6kW(10,000kcal/h)	11.6kW(0.83kg/h)	15A	15A	44	1	1											
	MGF-C30K	680	600	800	150	30	14.5kW(12,500kcal/h)	14.5kW(1.04kg/h)	15A	15A	54	1		2										
	MGF-C40K	880	600	800	150	40	17.4kW(15,000kcal/h)	17.4kW(1.24kg/h)	15A	15A	60	1	1	1	1	1	1	1	1	1	1	1	1	1
	MGF-C13WK	630	600	800	150	13×2	12.8kW(11,000kcal/h)	12.8kW(0.91kg/h)	15A	15A	55.5	1		2		2	1	1	2	2	1	2		
	MGF-C18WK	830	600	800	150	18×2	17.4kW(15,000kcal/h)	17.4kW(1.24kg/h)	15A	15A	69	1	2			2	1	1	2	2	2	1	2	
	MGF-C23WK	1,030	600	800	150	23×2	23.3kW(20,000kcal/h)	23.3kW(1.66kg/h)	15A	15A	78	1	2			2	1	1	2	2	2	2	2	
	MGF-C30WK	1,330	600	800	150	30×2	29.1kW(25,000kcal/h)	29.1kW(2.08kg/h)	15A×2	15A×2	102	1	2	1	2	1	1	1	2	2	2	2	2	
	MGF-CM10K	330	450	800	150	10	6.40kW( 5,500kcal/h)	6.40kW(0.46kg/h)	15A	15A	36	1		1		1	1	1	1	1	1			
MGF-CM13K	430	450	800	150	13	8.72kW( 7,500kcal/h)	8.72kW(0.62kg/h)	15A	15A	41	1		1	1	1	1	1	1	1	1				
MGF-CM18K	530	450	800	150	18	11.6kW(10,000kcal/h)	11.6kW(0.83kg/h)	15A	15A	47	1	1		1	1	1	1	1	1	1				
Fast Food type	MGF-C13FK	330	600	800	150	18	6.40kW( 5,500kcal/h)	6.40kW(0.46kg/h)	15A	15A	35.5	1		1								2	1	
Table Top type	MGF-C12TJ	400	500	400	65	12	6.40kW( 5,500kcal/h)	5.81kW(0.42kg/h)	1.3mm rubber tube mouth	9.5mm rubber tube mouth	28	1												1

**Gas fryer <Suzuchu> Accesories**



**Option**



**Gas fryer <Suzuchu> Cooking ability**

Model	Foodstuff	Croquette(raw 50g) (pcs / hour)	Deep-fried breaded pork(pcs / hour)	Horse mackerel tempura(pcs / hour)	Vegetable tempura (pcs / hour)	French fries (kg / hour)	French fries (kg / hour)
MGF-C13K		200~250	150~200	250~350	150~400	10	7
MGF-C18K		250~350	200~250	350~450	200~500	15	10
MGF-C23K		350~450	250~300	450~550	250~600	20	13
MGF-C30K		450~550	300~400	550~700	300~800	27	17
MGF-C40K		600~750	400~500	750~900	400~1,000	37	23
MGF-C13WK		(200~250)×2	(150~200)×2	(250~350)×2	(150~400)×2	10×2	7×2
MGF-C18WK		(250~350)×2	(200~250)×2	(350~450)×2	(200~500)×2	15×2	10×2
MGF-C23WK		(350~450)×2	(250~300)×2	(450~550)×2	(250~600)×2	20×2	13×2
MGF-C30WK		(450~550)×2	(300~400)×2	(550~700)×2	(300~800)×2	27×2	17×2
MGF-CM10K		150~200	100~150	150~250	100~300	7	5
MGF-CM13K		200~250	150~200	250~350	150~400	10	7
MGF-CM18K		250~350	200~250	350~450	200~500	15	10
MGF-C13FK						15	10
MGF-C12TJ		200~250	150~200	250~350	150~400	10	7

**Temperature of oil and cooking time**

Name of the food	Proper oil temperature	Time required
Croquette	180°C~200°C	2~3minutes
Deep-fried breaded pork	180°C~190°C	2~4minutes
Fish fry	180°C~190°C	2~4minutes
Vegetable fry	160°C~180°C	1~3minutes
Potato fry	170°C~180°C	2~5minutes
Mixture of vegetables and other ingredients fried in batter	180°C~190°C	1~2minutes
Deep-fried chicken	180°C~190°C	3~6minutes
French fries(frozen)	180°C	4minutes
Donut	160°C~170°C	2~3minutes

Required time will be 30-50% increased in the case of frozen food.



# Gas Fryer <Suzuchu> Lower Oil Amount type **MGF**

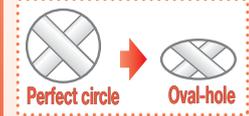
## Reduced the oil amount with special oval-hole heat pipe! You can reduce the cost of oil remaining the cooking capacity!

**Reduced oil amount from 8% to 15% remaining cooking capacity!**

Hole heat pipe normally takes wide space in an oil tank. After we adapted special oval-hole heat pipe, we succeeded to save the space for the heating zone in an oil tank. Result of that, we could reduce the oil amount from 8% to 15% remaining the cooking zone. Therefore, you can reduce the cost for buying oil and treatment of waste oil.

**The secret is...**

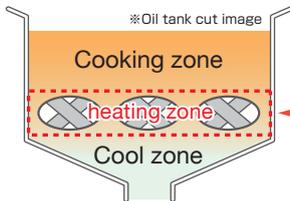
Special oval-hole heat pipe equipped.



Special oval-hole heat pipe

**Oil amount of heating zone Reduced 2ℓ (about 11%)**

※In case of MGF-CE16



**Lower Oil Amount type**

### Kitchen environment improved by reducing the radiant heat from the main body

We reduced the radiant heat and it is safer when you touch the machine, because we adopted heat insulator and heat protector. Besides, the working environment in the kitchen improved by the chimney structure that there is no diffusion of exhaust gas.



涼厨 (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 涼厨 is the registered trademark of Osaka Gas.)

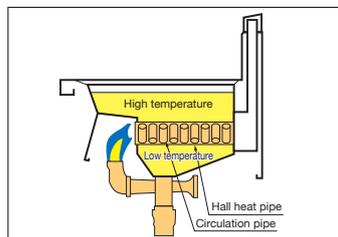
### Preventing Pilot Burner Clogging.

The pilot burner is equipped with a nozzle cleaning mechanism that allows you to easily clean clogged nozzles.



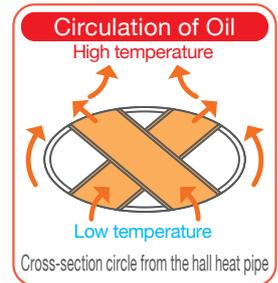
### Oil Circulation Prevents Oxidization for Good Frying.

Oil inside the tank circulates at all times to prevent uneven heating and oxidization. Fried scraps sink to the lower temperature area so it is possible to always cook in the clean area at a proper temperature.



**Besides! Save not only cost of oil but also gas!**

Because of special-circulated heating method by large hole heat pipe, thermal efficiency is very high, and the starting time is faster. It saves the gas consumption, and very economical. Also, only the upper part of the oil tank is heated due to the middle heating method. That is another reason to make it very economical.



### Accurate Oil Temperature Control and Reliable Auto-ignition.

The thermostat keeps the oil temperature at the proper temperature within 160°C to 220°C. Ignition is initiated through a quick and reliable piezoelectric auto-ignition method.

### Low-temperature type is also available!

Low-temperature type that can be set oil temperature between 140°C to 180°C is also available (The price is the same). Please contact us for more details.

※「L-LO」 is added at the end of the model.  
※ This is a built-to-order product.

### Numerous Functions to prevent unexpected Troubles.

The temperature control dial and gas cock are covered to prevent ingress of accidentally splattered oil. The exhaust stack cover prevents small objects from falling down. There are also a flame rod and an overheat protection device.

### Perfect for floor cleaning

We adopted full open and circle pipe leg for the lower part of the body, therefore it is very easy to clean. Oil protective cover at the bottom of the body protects you from the oil smoke and rebounded oil when you drain.



# Gas Fryer <Suzuchu> Lower Oil Amount type

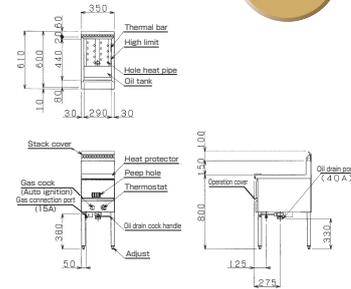
**Regular type -1-tank** Please choose according to application and space.

## MGF-CE12



JFEA

Oil amount  
12ℓ

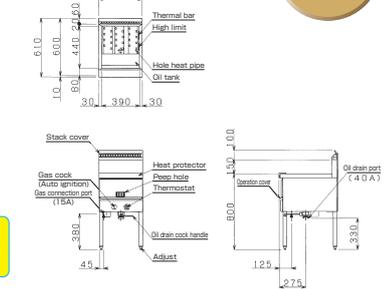


## MGF-CE16



JFEA

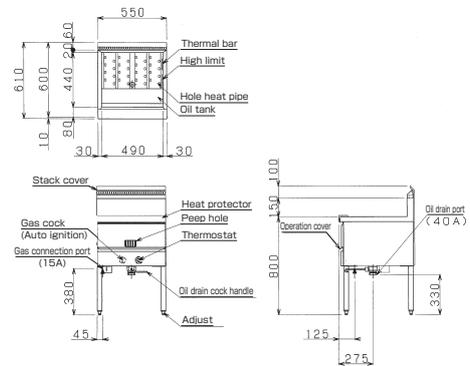
Oil amount  
16ℓ



## MGF-CE20

JFEA

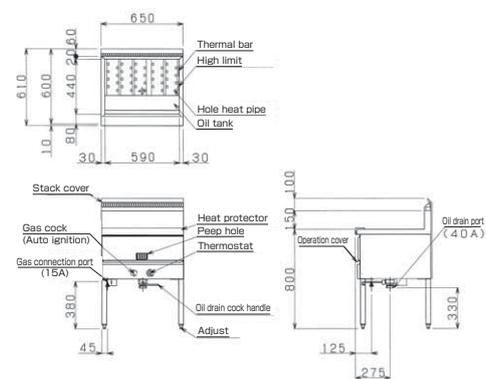
Oil amount  
20ℓ



## MGF-CE23

JFEA

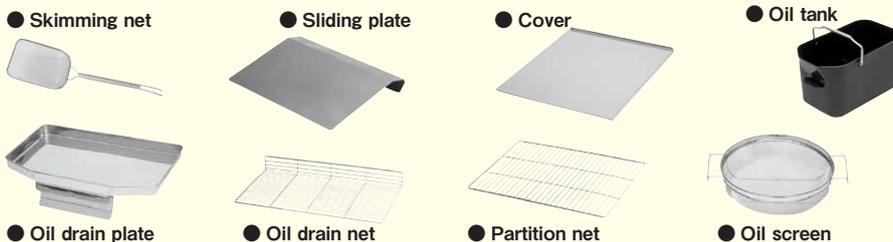
Oil amount  
23ℓ



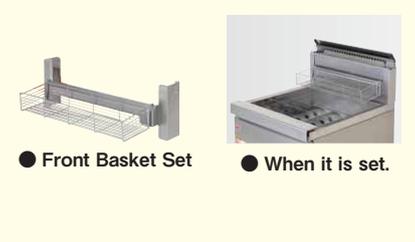
### Gas Fryer <Suzuchu> Lower Oil Amount type specification table

Model	External dimension(mm)				Oil amount (ℓ)	Gas consumption		Gas connection		Weight (kg)	Accessories										
	Width	Depth	height	Height back		Town gas	LP gas	Town gas	LP gas		Heat protector	Oil tank, large	Oil tank, small	Oil screen (L)	Oil screen (S)	Oil drain plate	Oil drain net	Partition net	Cover	Skimming net	Sliding plate
MGF-CE12	350	600	800	150	12	6.40kW(5,500kcal)	6.40kW(0.46kg/h)	15A	15A	41.0	1										
MGF-CE16	450	600	800	150	16	8.72kW(7,500kcal)	8.72kW(0.62kg/h)	15A	15A	46.5	1	1									
MGF-CE20	550	600	800	150	20	11.6kW(10,000kcal)	11.6kW(0.83kg/h)	15A	15A	54.0	1	1									
MGF-CE23	650	600	800	150	23	14.5kW(12,500kcal)	14.5kW(1.04kg/h)	15A	15A	64.0	1	1									

### Gas Fryer <Suzuchu> Lower Oil Amount type accessories



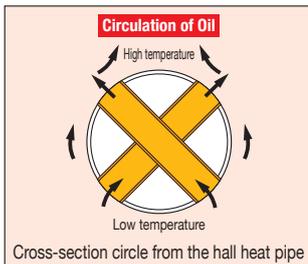
### Option



## Excellent thermal efficiency and economic efficiency. Longtime seller with excellent cost performance.

### Large hole heat pipe with excellent thermal efficiency.

Special-circulated heating method by large hole heat pipe realizes excellent thermal efficiency (in-house Product Comparison). Moreover, there is no waste of energy by heating the upper layer only of oil tank for cooking. It is energy saving. Additionally, oil temperature can be heated faster with possibility of speedy service even during peak time. (Except for table top type)



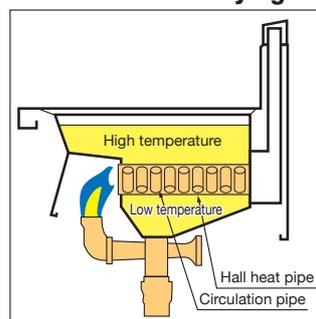
### Easy-to-Clean Oil Tank Construction.

It is easy to clean because the bottom of the oil tank can be easily reached with a hand. Turn the oil drain cock to drain oil into the waste oil tank with casters.



### Oil Circulation Prevents Oxidization for Good Frying.

Oil inside the tank circulates at all times to prevent uneven heating and oxidization. Fried scraps sink to the lower temperature area so it is possible to always cook in the clean area at a proper temperature.



### Accurate Oil Temperature Control and Reliable Auto-ignition.

The thermostat keeps the oil temperature at the proper temperature within 160°C to 220°C. Ignition is initiated through a quick and reliable piezoelectric auto-ignition method.



### Low-temperature type is also available!

Low-temperature type that can be set oil temperature between 140°C to 180°C is also available (The price is the same). Please contact us for more details.

- \*「-LO」is added at the end of the model.
- \* This is a built-to-order product.

### Numerous Functions to prevent unexpected Troubles.

The temperature control dial and gas cock are covered to prevent ingress of accidentally splattered oil. The exhaust stack cover prevents small objects from falling down. There are also a flame rod and an overheat protection device.



### Preventing pilot burner clogging.

The pilot burner is equipped with a nozzle cleaning mechanism that allows you to easily clean clogged nozzles. (Except for table top type)



### It is easier to clean and install the gas pipes.

We made a space which is 150mm higher than the ground. That makes the cleaning and installing the gas pipes easier. (Except table top type)

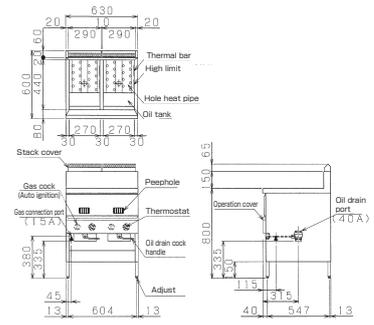


Gas fryer <Standard Series> is offered with a type that conforms to the specification of the description of the Minister of Land, Infrastructure and Transport Secretariat Government Buildings Department supervision "public building construction standard specifications" (machine knitting equipment work).



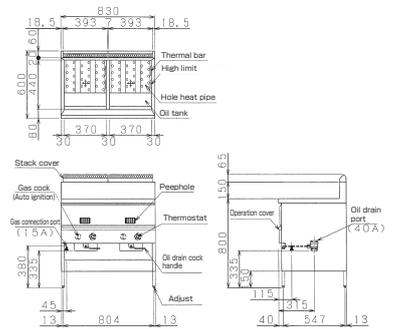
### MGF-13WK

Oil amount  
13ℓ×2



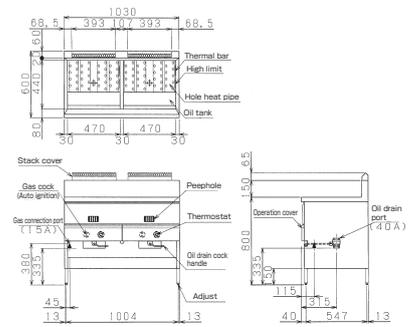
### MGF-18WK

Oil amount  
18ℓ×2



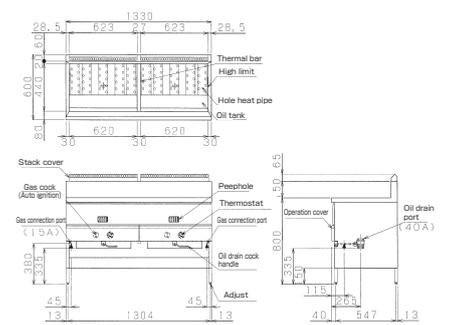
### MGF-23WK

Oil amount  
23ℓ×2



### MGF-30WK

Oil amount  
30ℓ×2



**Fast Food type**

**Tabletop type**

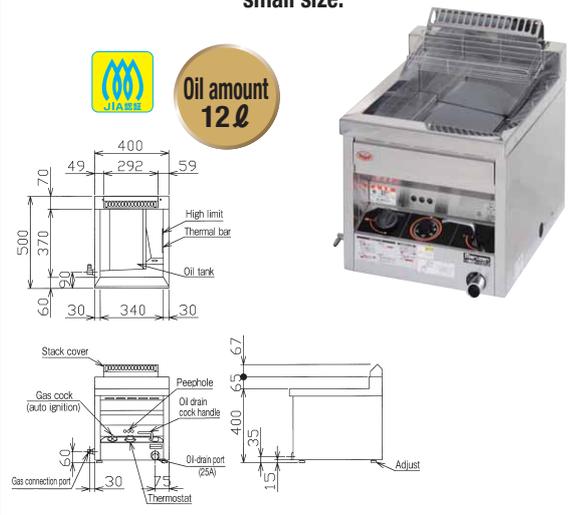
**MGF-13FK** Oil tank is in deep for large volume cooking.



Oil amount **18ℓ**



**MGF-12TJ** Easy to install thanks to small size.



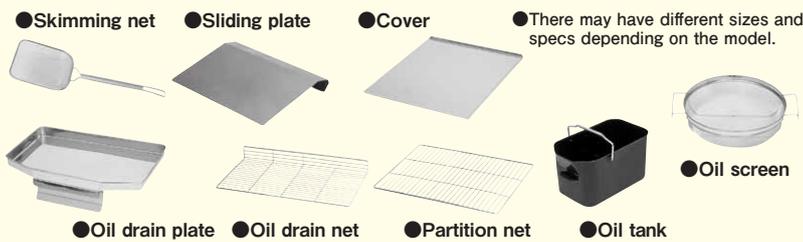
Oil amount **12ℓ**



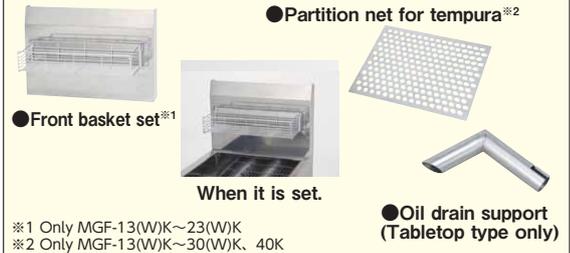
**Gas fryer <Standard Series> Specifications Table**

Model	External dimension (mm)				Oil amount (ℓ)	Gas consumption		Gas connection		Weight (kg)	Accessories												
	Width	Depth	Height	Height back		Town gas	LP gas	Town gas	LP gas		Cover	Partition net	Oil tank	Oil screen	Skimming net	Sliding plate	Oil drain plate	Oil drain net	Front basket	Fried food basket	Basket hook		
Regular type	MGF-13K	330	600	800	150	13	6.40kW ( 5,500kcal/h)	6.40kW(0.46kg/h)	15A	15A	32.5	1	1	S1	S1	1	1	1	1				
	MGF-18K	430	600	800	150	18	8.72kW ( 7,500kcal/h)	8.72kW(0.62kg/h)	15A	15A	34.0	1	1	L1	L1	1	1	1	1				
	MGF-23K	530	600	800	150	23	11.6kW(10,000kcal/h)	11.6kW(0.83kg/h)	15A	15A	41.0	1	1	L1	L1	1	1	1	1				
	MGF-30K	680	600	800	150	30	14.5kW(12,500kcal/h)	14.5kW(1.04kg/h)	15A	15A	51.0	1	1	S2	S2	1	1	1	1				
	MGF-40K	880	600	800	150	40	17.4kW(15,000kcal/h)	17.4kW(1.24kg/h)	15A	15A	57.0	1	1	S1,L1	S1,L1	1	1	1	1				
	MGF-13WK	630	600	800	150	13×2	12.8kW(11,000kcal/h)	12.8kW(0.91kg/h)	15A	15A	49.5	1	2	S2	S2	2	2	1	1				
	MGF-18WK	830	600	800	150	18×2	17.4kW(15,000kcal/h)	17.4kW(1.24kg/h)	15A	15A	63.0	1	2	L2	L2	2	2	1	1				
	MGF-23WK	1,030	600	800	150	23×2	23.3kW(20,000kcal/h)	23.3kW(1.66kg/h)	15A	15A	72.0	2	2	L2	L2	2	2	1	1				
MGF-30WK	1,330	600	800	150	30×2	29.1kW(25,000kcal/h)	29.1kW(2.08kg/h)	15A×2	15A×2	96.0	2	2	S1,L2	S1,L2	2	2	1	1					
Fast Food type	MGF-13FK	330	600	800	150	18	6.40kW ( 5,500kcal/h)	6.40kW(0.46kg/h)	15A	15A	32.5	1	1	S1	S1							2	1
Table Top type	MGF-12TJ	400	500	400	65	12	6.40kW ( 5,500kcal/h)	5.81kW(0.42kg/h)	13mm rubber tube mouth	9.5mm rubber tube mouth	25.0	1	1										1

**Gas fryer<Standard Series>Accessories**



**Option**



**Gas fryer <Standard Series> Cooking ability**

Model	Foodstuff	Croquette (raw 50g) (pcs / hour)	Deep-fried breaded pork (pcs / hour)	Horse mackerel tempura (pcs / hour)	Vegetable tempura (pcs / hour)	French fries (kg / hour)	Fried chicken (kg / hour)
MGF-13K		200~250	150~200	250~350	150~400	10	7
MGF-18K		250~350	200~250	350~450	200~500	15	10
MGF-23K		350~450	250~300	450~550	250~600	20	13
MGF-30K		450~550	300~400	550~700	300~800	27	17
MGF-40K		600~750	400~500	750~900	400~1,000	37	23
MGF-13WK		(200~250)×2	(150~200)×2	(250~350)×2	(150~400)×2	10×2	7×2
MGF-18WK		(250~350)×2	(200~250)×2	(350~450)×2	(200~500)×2	15×2	10×2
MGF-23WK		(350~450)×2	(250~300)×2	(450~550)×2	(250~600)×2	20×2	13×2
MGF-30WK		(450~550)×2	(300~400)×2	(550~700)×2	(300~800)×2	27×2	17×2
MGF-13FK						15	10
MGF-12TJ		200~250	150~200	250~350	150~400	10	7

**Temperature of oil and cooking time**

Name of the food	Proper oil temperature	Time required
Croquette	180°C~200°C	2~3 minutes
Deep-fried breaded pork	180°C~190°C	2~4 minutes
Fish Fry	180°C~190°C	2~4 minutes
Vegetables fry	160°C~180°C	1~3 minutes
Potato fry	170°C~180°C	2~5 minutes
Mixture of vegetables and other ingredients fried in batter	180°C~190°C	1~2 minutes
Deep-fried chicken	180°C~190°C	3~6 minutes
French fries (frozen)	180°C	4 minutes
Donut	160°C~170°C	2~3 minutes

※required time will be 30~50% increased in the case of frozen food.

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



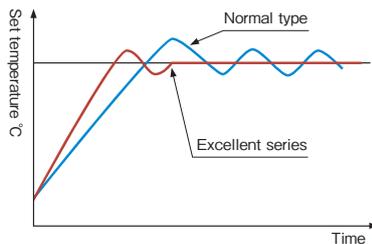
### Oil temperature control without missing the good taste.

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.



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

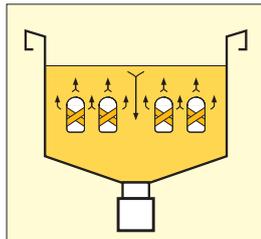
Proportional control scheme adopted in the burner control, control to optimize the flow rate of the gas. This prevents excessive heating of the oil and suppresses the oxidation of the oil. In addition, with the Maruzen's original special circulation heating method, oil does not become cloudy. Furthermore,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



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

A Maruzen's original 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.



### Regular type is reduced oil amount between 5% to 9%!

Regular type is also equipped with hole heat pipe for high-calorie which had been used only for fast food type. It reduces oil amount between 5% to 9%. Therefore, you can reduce the cost for buying oil and treatment of waste oil.

### All the models are secured a space over 150mm from the ground! Cleanability is dramatically improved!

We made a space from the ground that regular type is 150mm and fast food type is 200mm. That makes cleaning easier.



### 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.



Equipped overheating prevention device and pilot safety shut off device.

### Option to increase the ease of use.

We have an extensive variety of options such as fried food basket, flat net, and American dog skewer receiver. (Refer to P.15)

### Equipped overheating prevention device and pilot safety shut off device.

Gas fryer <Excellent Series> is compatible with the specification of the description of the Minister of Land, Infrastructure and Transport Secretariat Government Buildings Department supervision "public building construction standard specifications" (machine facility equipment work).

## Regular type -1-tank

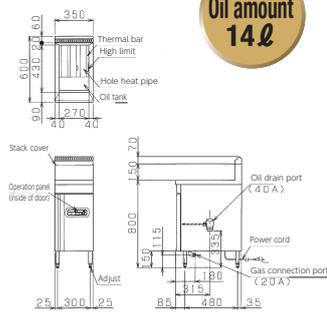


**MXF-036C**



**JFEA**

Oil amount  
**14ℓ**

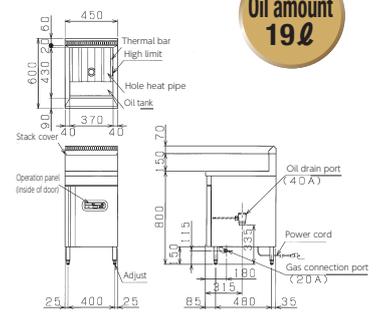


**MXF-046C**



**JFEA**

Oil amount  
**19ℓ**



**Regular type -1-tank**

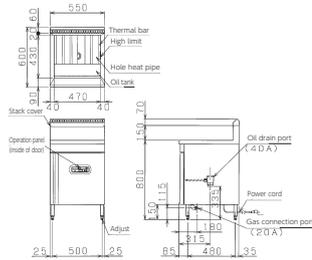
Please choose according to application and space.

**MXF-056C**



Oil amount  
24ℓ

JFEA

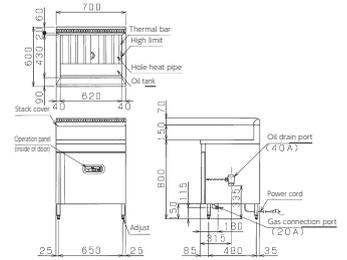


**MXF-076C**



Oil amount  
31ℓ

JFEA

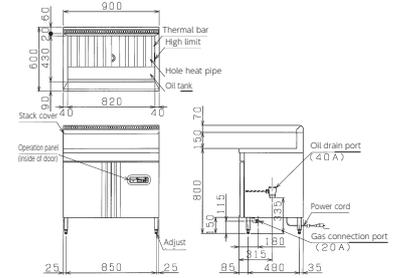


**MXF-096C**



Oil amount  
41ℓ

JFEA



**Regular type -2-tank**

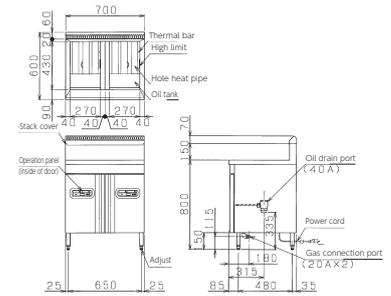
It is most suitable to perform the deep-fried food of different types.

**MXF-076WC**



Oil amount  
14ℓ×2

JFEA

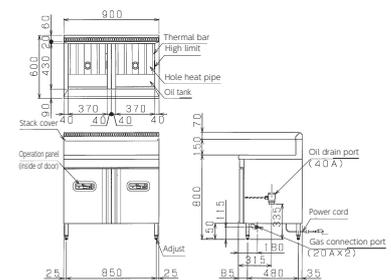


**MXF-096WC**



Oil amount  
19ℓ×2

JFEA



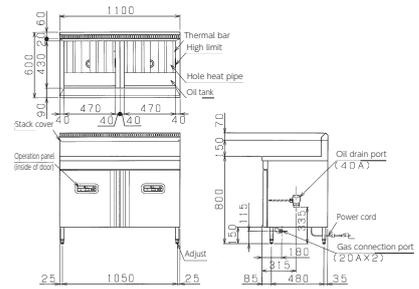
**MXF-116WC**



JFEA



Oil amount  
24ℓ×2



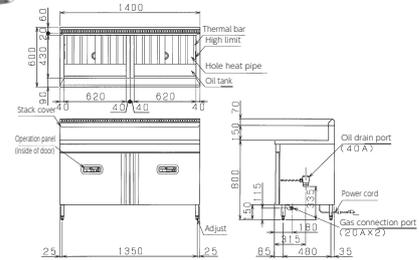
**MXF-146WC**



JFEA



Oil amount  
31ℓ×2



**Fast Food type -1-tank**

please choose according to Space and quantity of cooking.

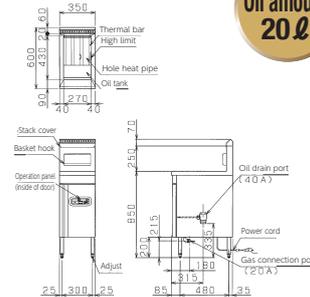
- **Quick and delicious for large volume cooking.**  
Even a large amount of ingredients are not overlapped thanks to deep oil tank, you can cook quickly without impairing the taste .
- **Continuous cooking in the affluent firepower.**  
The fire power of a burner is increased in accordance with the increase of the oil amount. You can continue cooking efficiently, and correspond even when at peak time.
- **Please choose from all six models of 1-2 tank type to meet the needs of our customers.**

**MXF-036FC**



JFEA

Oil amount  
20ℓ

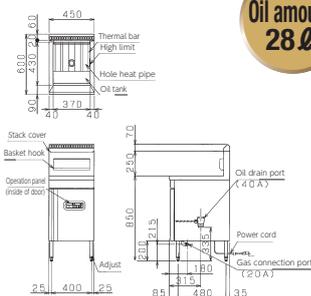


**MXF-046FC**



JFEA

Oil amount  
28ℓ

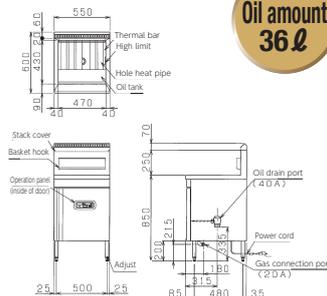


**MXF-056FC**



JFEA

Oil amount  
36ℓ

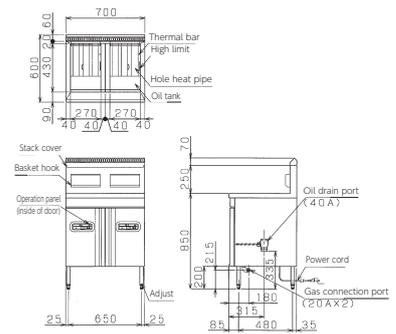


**MXF-076FWC**



JFEA

Oil amount  
20ℓ×2

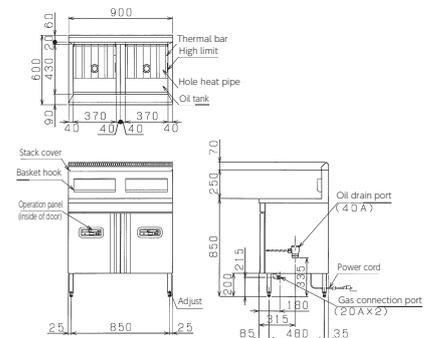


**MXF-096FWC**



JFEA

Oil amount  
28ℓ×2

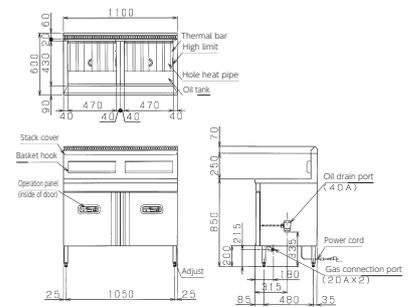


**MXF-116FWC**



JFEA

Oil amount  
36ℓ×2



**Tofu type**

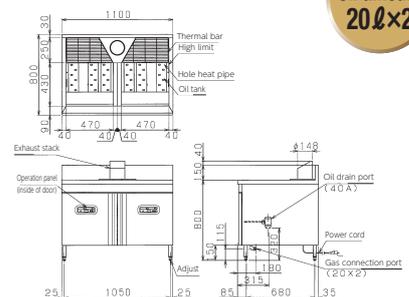
- deep-fried tofu, fried tofu, and Ganmodoki (deep-fried tofu mixed with thinly sliced vegetables), tofu menu -only model.
- 2-tank type that is selectively used as high/low temperature tank can perform temperature control in the range of 100°C ~240°C.
- Considering the juicy deep-fried tofu, it is equipped with a high efficiency hole heat pipe for tofu type only.



**MXF-118TFC**



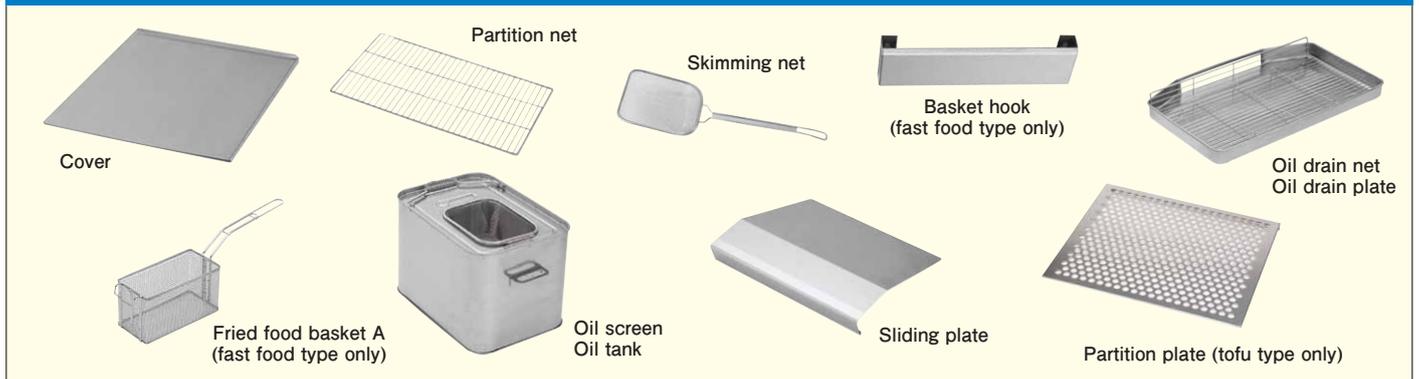
Oil amount  
20ℓ×2



## Gas Fryer <Excellent Series> Specifications Table

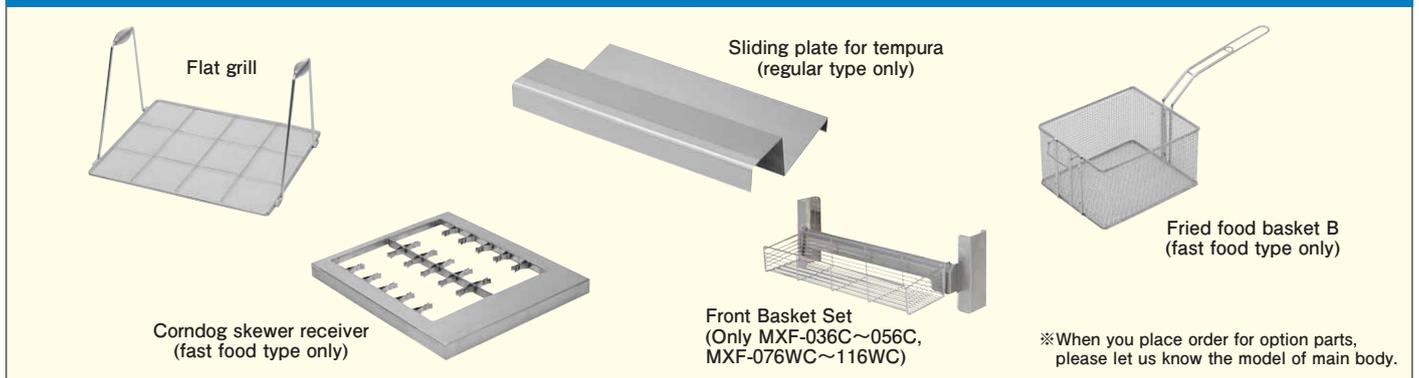
Model	External dimension (mm)					Door number	Oil amount (ℓ)	Gas consumption		Gas connection	Power consumption 1φ100V 50/60Hz (W)	Power cord	Weight (kg)	Accessories																		
	Width	Depth	Height	Height back	Town gas			LP gas	Cover					Partition net	Oil tank	Oil screen	Skimming net	Sliding plate	Oil drain plate	Oil drain net	Fried food basket A	Basket hook	Divider									
Regular type	MXF-036C	350	600	800	150	1	14	7.56kW( 6,500kcal/h)	7.56kW(0.54kg/h)	20A	20	2.5m with plug (ground adapter) (⚡)	46	1	1	S1	1	1	1	1	1											
	MXF-046C	450	600	800	150	1	19	10.5kW( 9,000kcal/h)	10.5kW(0.75kg/h)	20A	20		53	1	1	L1	1	1	1	1	1	1										
	MXF-056C	550	600	800	150	1	24	12.8kW(11,000kcal/h)	12.2kW(0.88kg/h)	20A	20		61	1	1	S2	2	1	1	1	1	1										
	MXF-076C	700	600	800	150	1	31	18.0kW(15,500kcal/h)	17.4kW(1.25kg/h)	20A	20		75	1	1	S1,L1	2	1	1	1	1	1										
	MXF-096C	900	600	800	150	2	41	22.7kW(19,500kcal/h)	19.8kW(1.42kg/h)	20A	20		86	1	1	L2	2	1	1	1	1	1										
	MXF-076WC	700	600	800	150	2	14×2	15.1kW(13,000kcal/h)	15.1kW(1.08kg/h)	20A×2	40		81	1	2	S2	2	2	2	1	1	1										
	MXF-096WC	900	600	800	150	2	19×2	20.9kW(18,000kcal/h)	20.9kW(1.50kg/h)	20A×2	40		95	1	2	L2	2	2	2	1	1	1										
	MXF-116WC	1,100	600	800	150	2	24×2	25.6kW(22,000kcal/h)	24.4kW(1.75kg/h)	20A×2	40		110	2	2	S2,L1	3	2	2	1	1	1										
	MXF-146WC	1,400	600	800	150	2	31×2	36.0kW(31,000kcal/h)	34.9kW(2.50kg/h)	20A×2	40		131	2	2	L3	3	2	2	1	1	1										
Fast Food type	MXF-036FC	350	600	850	250	1	20	11.6kW(10,000kcal/h)	9.88kW(0.71kg/h)	20A	20		49	1	1	S1	1							2	1							
	MXF-046FC	450	600	850	250	1	28	15.1kW(13,000kcal/h)	13.4kW(0.96kg/h)	20A	20		56	1	1	L1	1							2	1							
	MXF-056FC	550	600	850	250	1	36	17.4kW(15,000kcal/h)	14.5kW(1.04kg/h)	20A	20		69	1	1	S2	2							3	1							
	MXF-076FWC	700	600	850	250	2	20×2	23.3kW(20,000kcal/h)	19.8kW(1.42kg/h)	20A×2	40		90	1	2	S2	2							4	2							
	MXF-096FWC	900	600	850	250	2	28×2	30.2kW(26,000kcal/h)	26.7kW(1.92kg/h)	20A×2	40		104	1	2	L2	2							4	2							
MXF-116FWC	1,100	600	850	250	2	36×2	34.9kW(30,000kcal/h)	29.1kW(2.08kg/h)	20A×2	40	123		2	2	L3	3							6	2								
Tofu type	MXF-118TFC	1,100	800	800	150	2	20×2	25.6kW(22,000kcal/h)	24.4kW(1.75kg/h)	20A×2	40		117	2		L2	2	2					2						2			

## Accessories



● There may have different sizes and specs depending on the model.

## Option





## “Auto Lift” and “Menu Program Function” are equipped! Ideal gas fryer for delicatessen corner in super market!

OSAKA GAS, LTD. joint development



- Whole oil tank is covered with heat insulator and air heat-insulation layer is provided around the oil tank. This allows the optimized air flow inside the device to take the heat of the body and finally to suppress the radiant heat from the device and reduce the surface temperature rise.
- Removable heat protector is provided at front rail which is easy to access for cooker during cooking. This protector reduces the radiant heat and enhances safety when touching the front rail.



涼厨 (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 「涼厨」 is the registered trademark of Osaka Gas.)

Exhaust stack (right) and heat protector (left).

Arrow shows the airflow reducing the heat from the body.



### Lift up at the best timing for tasty. The melody will notice you the end of cooking.

The fry baskets lift up automatically at the set time. It is effective for labor saving, because even part time workers can cook easily. Electric melody will notice you when the end of cooking comes closer, which can prevent missing the best timing for fresh fried. Also, if you want to fry more, you can extend for each 10 seconds with one-touch operation.



Lift-up State

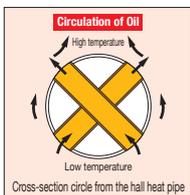
### 99 menus can be registered! "Double Frying" can be programmed!

Cooking program can be registered up to 99 menus. Not only the oil temperature (Between 100 to 220°C) and cooking time (Between 0 sec to 99 min 59 sec), but also "Double Frying" can be programmed in advance. Your original taste and labor saving can be realized at the same time. Melody for the end of cooking can be chosen from 7 patterns. Therefore, it is easy to recognize the equipment when you use several units.



### Large hole heat pipe with excellent thermal efficiency.

Special-circulated heating method by large hole heat pipe realizes excellent thermal efficiency (in-house Product Comparison). Moreover, there is no waste to energy by heating the upper layer only of oil tank for cooking. It is energy saving. Additionally, oil temperature can be heated faster with possibility of speedy service even during peak time.



### Control panel separated type which is very useful.

Control panel is separate type and equipped just in front of the cooking staff. You can handle the panel without bending down, so it is easy to handle and check the oil temperature while cooking. You can choose the location of panel left or right.



### Easy-to-Clean Oil Tank Construction.

It is easy to clean because the bottom of the oil tank can be easily reached with a hand. Turn the oil drain cock to drain oil into the waste oil tank with casters.



### Eco mode realizes energy saving reducing the oil oxidized

Right after pushing ECO button, it is switched to eco mode which keeps the oil temperature lower than the set temperature. That realizes not only preventing oil oxidized but also energy saving. Also, setting is available to switch to eco mode automatically when constant time passes over without cooking. Please contact us for details.

### Equipped overheating prevention device and pilot safety shut off device.

### Oil Circulation Prevents Oxidization for Good Frying.

Oil inside the tank circulates at all times to prevent uneven heating and oxidization. Fried scraps sink to the lower temperature area so it is possible to always cook in the clean area at a proper temperature.

**Auto Lift type**

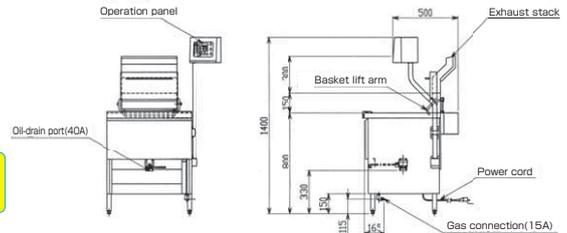
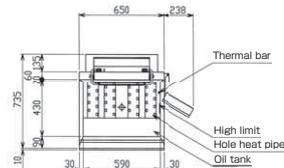
**MGF-CDL27BL(R)**



Oil amount  
27ℓ



※ This picture is for control panel on right side type



**Gas Fryer <Suzuchu> for Delicatessen specification table**

Model	External dimension (mm)				Oil amount	Gas consumption		Gas connection	Power (50/60H)	Power consumption	Power cord	Weight (kg)	Accessories
	Width	Depth	Height	Height back		Town gas	LP gas						
MGF-CDL27BL(R)	650(888)	735	800 (1400)	150	27ℓ	14.0kW (12,000kcal/h)	14.0kW (1.00kg/h)	15A	1ø100V	75W	1.5m with plug (Ground adapter) (⚠)	77	Partition net, Oil tank(S2), Oil screen(S2), Skimming net, Fried food basket,Cover

※ Size in ( ) includes control panel.  
We have R type (control panel located right side) and L type (control panel located left side) for each items.

**Standard type**

**Non-Auto Lift type for cooking Tempura**

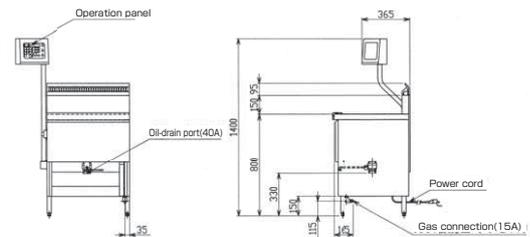
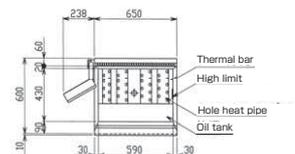
**MGF-CD27BL(R)**



Oil amount  
27ℓ



※ This picture is for control panel on left side type

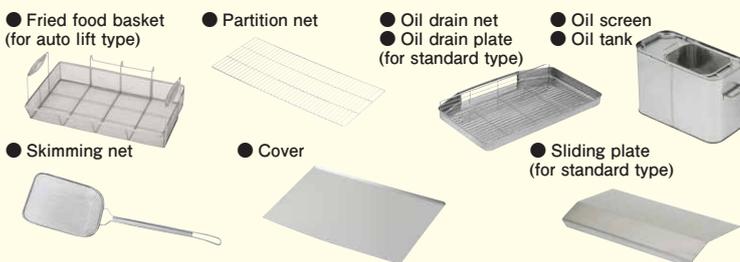


**Gas Fryer <Suzuchu> for Delicatessen specification table**

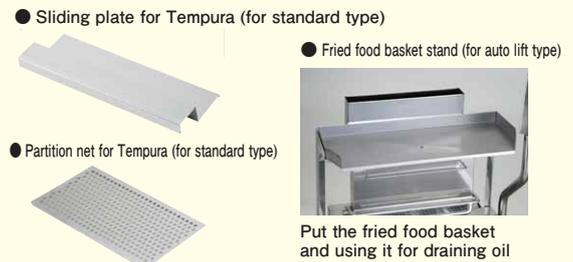
Model	External dimension (mm)				Oil amount	Gas consumption		Gas connection	Power (50/60H)	Power consumption	Power cord	Weight (kg)	Accessories
	Width	Depth	Height	Height back		Town gas	LP gas						
MGF-CD27BL(R)	650(888)	600	800 (1400)	150	27ℓ	14.0kW (12,000kcal/h)	14.0kW (1.00kg/h)	15A	1ø100V	25W	1.5m with plug (Ground adapter) (⚠)	66	Partition net, Oil tank(S2), Oil screen(S2), Skimming net, Sliding plate, Oil drain plate, Oil drain net, Cover

※ Size in ( ) includes control panel.  
We have R type (control panel located right side) and L type (control panel located left side) for each items.

**Accessories**



**Options**



※ There may have different sizes and specs depending on the model.



# Excellent safety and wide variety of cooking function are equipped! Electric Fryer which can cook tasty fried food by far infrared!

## Safety by slow down function! Swung up heater turns off electricity automatically!

When you lift down the heater back to the original position, it will not fall down quickly but slowly goes down. It can prevent the heater fall down to oil, and you don't have to worry about your skin burn. Moreover, lifted heater stops energization automatically, which drastically reduce the dangerousness of skin burn. The safety when you clean up is drastically improved. (Except for Electric mini fryer and table top fast food type)



## Deliciously fried with extreme-infrared effect.

Extreme-infrared radiation from the heater heats evenly. This also suppresses the deterioration of the oil and achieves delicious cooking without missing the flavor of the food.



## Useful "Melt Function" to use the solid oil. (Lard heating)

Melt function (lard heating) to gradually dissolve solid oil is equipped. It is very useful when you use solid oil such as lard. (Only for the model microcomputer equipped)

## The cleaning is simple for swing-up method heater.

You can swing up the heater unit, making it easy to clean and replace the oil. The inside of oil tank has no protrusions, so the design is easy for cleaning.

A swing-up heater comes with a stopper (except for the electric mini fryer).



## Perfect for floor cleaning

Leg part of main body is round pipe which makes cleaning easier. Moreover, there is a wide space under the equipment, so you can use cleaning tools like mops easily, which is perfect for floor cleaning.



## Temperature of oil and frying time can be set!

The oil temperature (Between 100 to 220°C) and frying time (Timer: Between 0 sec to 99 min 59 sec) can be set in advance (Max.99 menus). Also, frying time can be changed temporarily by manual switch. The melody for finish cooking can be chosen from 7 patterns. Therefore, even if using several units, the melody can be different for each equipment, which is very useful for recognition when finish frying. (Only for the model microcomputer equipped)



## Equipped with safety features in case of abnormalities **PATENTED**

An additional safety function notifies the user with a buzzer and flashing lights when an abnormality is detected inside the device. This function enhances safety.

## Eco mode realizes energy saving reducing the oil oxidized

Right after pushing ECO button, it is switched to eco mode which keeps the oil temperature lower than the set temperature. That realizes not only preventing oil oxidized but also energy saving. Also, setting is available to switch to eco mode automatically when constant time passes over without cooking. Please contact us for details. (Only for the model microcomputer equipped)

## Foldable cover can be put under the body.

Cover of oil tank is foldable and can be put under the body. You don't need to concern about the place for putting it. (Except for table top type)



## Safe with overheating prevention mechanism.

It is equipped with a mechanism to prevent overheating with a built-in high limit switch to cut off the circuit automatically if the oil temperature rises abnormally. In addition, the built-in high limit switch cuts off the circuit even when there is abnormal condition in the main body of the high limit switch, so it is safer.

### ■ Cooking ability table (MEF-18E)

Cooking name	Cooked amount per once	Proper oil temperature	Cooking time	Capacity/h
Croquette (raw 50g)	15~21 pieces	180~200°C	2~3 minutes	250~350 pieces
Pork cutlet	16~20 pieces	180~190°C	2~4 minutes	200~250 pieces
Horse mackerel tempura	28~36 pieces	180~190°C	2~4 minutes	350~450 pieces
Vegetable tempura	12~31 pieces	160~180°C	1~3 minutes	200~500 pieces
French fries (frozen)	1.2kg	180°C	4 minutes	15kg
Fried chicken	1.2kg	180~190°C	3~6 minutes	10kg

※required time will be 30~50% increased in the case of frozen food.

Electric fryer is offered with a type that conforms to the specification of the description of the Minister of Land, Infrastructure and Transport Secretariat Government Buildings Department supervision "public building construction standard specifications" (machine equipment work).

## Electric fryer

- Compact design to make effective use of the limited space
- Popular deep-fried food becomes handy at table counter.
- Outstanding performance in a banquet, a demonstration corner, event and so on.

Control Panel  
(thermostat  
specification)



## Electric mini fryer

**Ultra-small fryer that can be used in 100V!  
It is ideal for hot snacks of CVS without choosing a location.**

Lightweight compact body with 255mm in frontage.  
1φ100V power can be used without choosing the installation location.  
Outstanding performance in a banquet, a demonstration corner, event and so on.

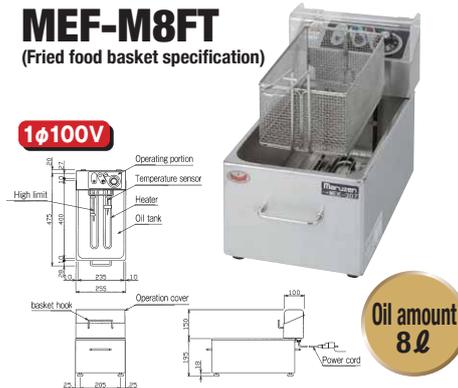
**Oil tank and the heater unit is removable.**

Since the oil tank and the heater unit can be easily removed, it is easier for cleaning, and the cleaning of day-to-day is easy.

### MEF-M8T (Front basket specification)



### MEF-M8FT (Fried food basket specification)

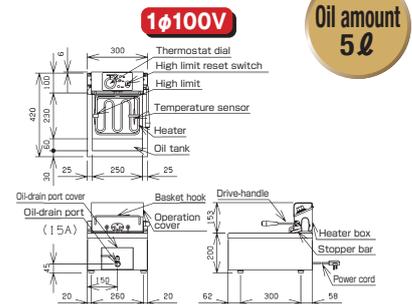


## Table top type -1-tank Compact desing that can be installed anywhere

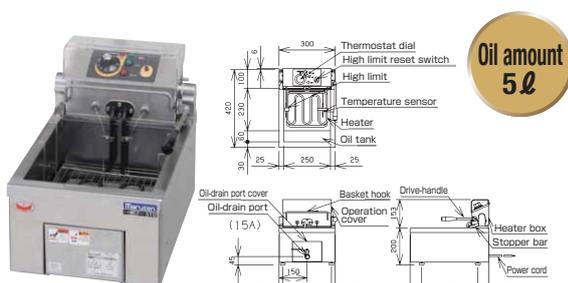
### MEF-3TAE



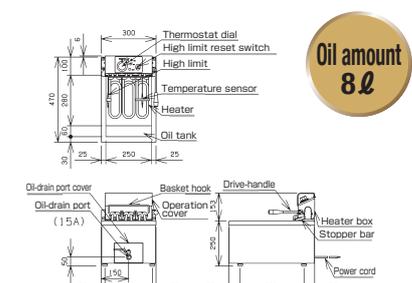
### MEF-5TAE



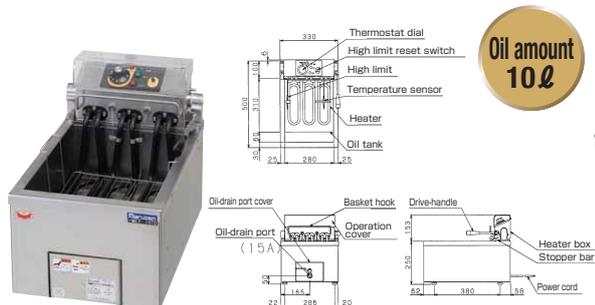
### MEF-5TE



### MEF-8TE



### MEF-10TE



### MEF-13TE

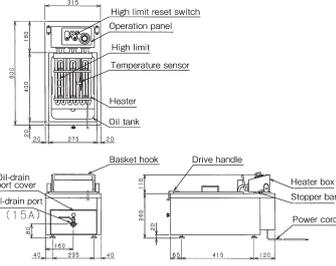


## Electric fryer

### Table top fast food type -1-tank

#### MEF-10TPD

Oil amount  
10ℓ

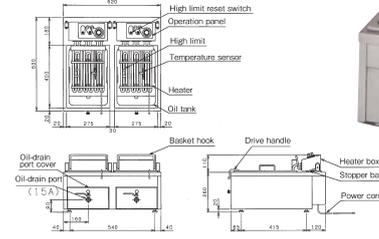


※Oil tank can be removed.

### Table top fast food type -2-tank

#### MEF-10TPWD

Oil amount  
10ℓx2



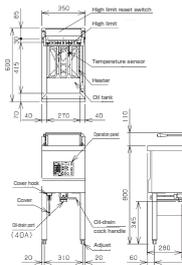
※Oil tank can be removed.

### Regular type -1-tank Depending on space and the amount of cooking

#### MEF-13E



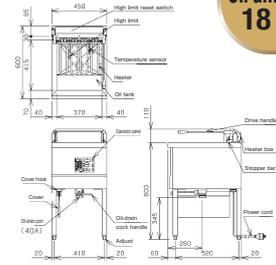
Oil amount  
13ℓ



#### MEF-18E



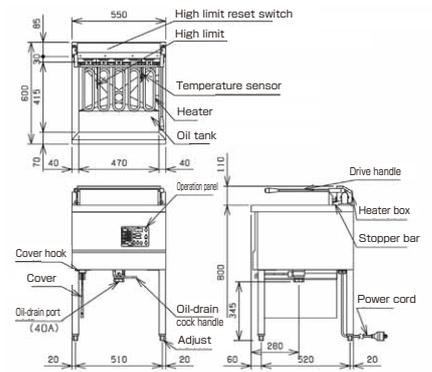
Oil amount  
18ℓ



#### MEF-23E



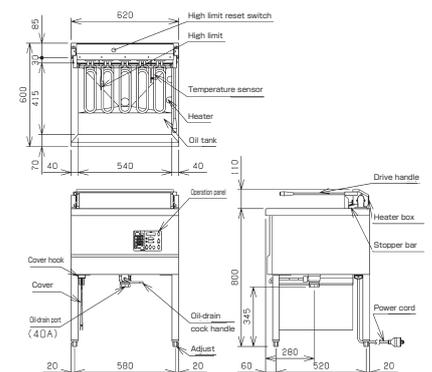
Oil amount  
23ℓ



#### MEF-27E



Oil amount  
27ℓ

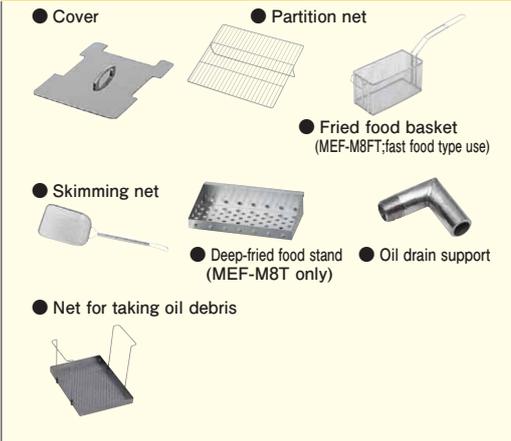




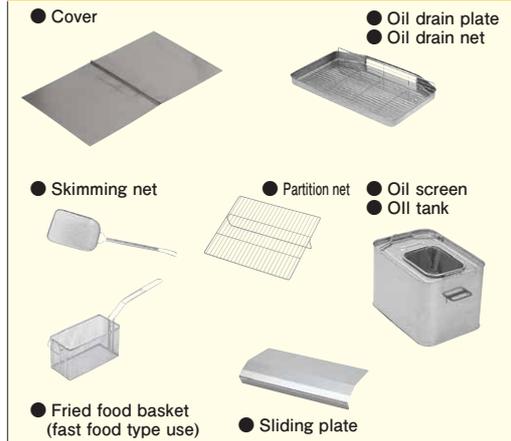
## Electric fryer Specifications Table

Model	External dimension (mm)			Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories															
	Width	Depth	Height							Cover	Partition net	Oil tank	Oil screen	Skim net (short)	Skimming net	Sliding plate	Oil drain plate	Oil drain net	Net for taking Oil Debris	Deep-fried food stand	Fried food basket	Fried food basket top	Oil drain support		
Mini fryer MEF-M8T	255	475	195	8	1φ100V	1.3	—	2m with plug (ground adapter) Ⓢ	7.5	1					1										
Mini fryer MEF-M8FT	255	475	195	8	1φ100V	1.3	—	2m with plug (ground adapter) Ⓢ	7.3	1													1		
Tabletop type	MEF-3TAE	220	400	200	3	1φ100V	1.3	—	2m with plug (ground adapter) Ⓢ	10.5	1	1			1								1		
	MEF-5TAE	300	420	200	5	1φ100V	1.8	20A	2m 20A ground L-type plug Ⓢ	13	1	1			1								1		
	MEF-5TE	300	420	200	5	1φ200V	1.8	15A	2m 1.25mm <sup>2</sup> -3 core direct connecting	13	1	1			1								1		
	MEF-8TE	300	470	250	8	3φ200V	3.4	15A	2m 2mm <sup>2</sup> -4 core direct connecting	16.5	1	1			1								1		
	MEF-10TE	330	500	250	10	3φ200V	4.5	15A	2m 2mm <sup>2</sup> -4 core direct connecting	18.5	1	1			1								1		
Tabletop Fast Food type	MEF-10TPD	315	600	260	10	3φ200V	3.0	15A	2m 2mm <sup>2</sup> -4 core direct connecting	16	1													2	
	MEF-10TPWD	620	600	260	10×2	3φ200V	6.0	30A	2m ground 3P 30A with hook plug Ⓢ	31.5	2													4	
Regular type	MEF-13E	350	600	800	13	3φ200V	4.8	20A	2m ground 3P 20A with hook plug Ⓢ	37	1	1	S1	1	1	1	1	1	1						
	MEF-18E	450	600	800	18	3φ200V	6.4	30A	2m ground 3P 30A with hook plug Ⓢ	43	1	1	L1	1	1	1	1	1							
	MEF-23E	550	600	800	23	3φ200V	8.0	30A	2m ground 3P 30A with hook plug Ⓢ	48	1	1	S2	2	1	1	1	1							
	MEF-27E	620	600	800	27	3φ200V	10.0	40A	2m 8mm <sup>2</sup> -4 core direct connecting	53	1	1	S2	2	1	1	1	1							
	MEF-13WE	700	600	800	13×2	3φ200V	9.6	40A	2m 8mm <sup>2</sup> -4 core direct connecting	63	2	2	S2	2	2	2	2	2							
	MEF-18WE	900	600	800	18×2	3φ200V	12.8	50A	2m 14mm <sup>2</sup> -4 core direct connecting	75	2	2	L2	2	2	2	2	2							
Fast Food type	MEF-13FE	1,100	600	800	23×2	3φ200V	16.0	60A	2m 14mm <sup>2</sup> -4 core direct connecting	87	2	2	S4	4	2	2	2	2							

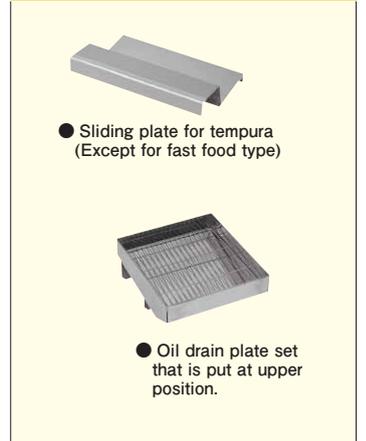
### Accessories for table top type(Except for 13TE)



### Accessories for stand type, 13TE



### Options for 13TE, regular type, fast food type



※ There may have different sizes and specs depending on the model.

## Lift up at the best timing for deliciousness! Best taste and labor saving realized at the same time!



### Lift up at the best timing for tasty. The melody will notice you the end of cooking.

The fry baskets lift up automatically at the set time. It is effective for labor saving, because even part time workers can cook easily. Electric melody will notice you when the end of cooking comes closer, which can prevent missing the best timing for fresh fried. Also, if you want to fry more, you can extend for each 10 seconds with one-touch operation.



### Swing up type heater & removable oil tank type can realize easy cleaning

Changing oil and cleaning oil tank are easy by swing up heater. Moreover, oil tank is removable and daily cleaning is very easy.



### Useful "Melt Function" to use the solid oil. (Lard heating)

Melt function (lard heating) to gradually dissolve solid oil is equipped. It is very useful when you use solid oil such as lard.

### 99 menus can be registered! "Double Frying" can be programmed!

Cooking program can be registered up to 99 menus. Not only the oil temperature (Between 100 to 220°C) and cooking time (Between 0 sec to 99 min 59 sec), but also step cooking such as "Double Frying" can be programmed in advance. Your original taste and labor saving can be realized at the same time. Melody for the end of cooking can be chosen from 7 patterns. Therefore, it is easy to recognize the equipment when you use several units.



### Equipped with safety features in case of abnormalities **PATENTED**

An additional safety function notifies the user with a buzzer and flashing lights when an abnormality is detected inside the device. This function enhances safety.

### Eco mode realizes energy saving reducing the oil oxidized



### Far infrared sheath heater can cook tasty fried food.

### Safe with overheating prevention mechanism.

## MEF-3TALE **1φ100V**

## MEF-5TLE

## MEF-8TLE



### Electric auto lift fryer Specification Table

Model	External dimension(mm)			Oil amount (ℓ)	Power (50/60Hz)	Powerconsumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories
	Width	Depth	Heghth							
MEF-3TALE	262	565	180	3	1 φ 100V	1.4	—	2m with plug(ground adapter) Ⓢ	15	Cover, Partiton net, Fried food basket, Net for taking oil debris
MEF-5TLE	390	565	180	5	1 φ 200V	2.2	15A	2m 1.25mm <sup>2</sup> -3core direct connecting	16.5	Cover, Partiton net, Fried food basket, Net for taking oil debris
MEF-8TLE	350	570	215	8	3 φ 200V	3.4	15A	2m 2mm <sup>2</sup> -4core direct connecting	18	Cover, Partiton net, Fried food basket, Net for taking oil debris, Coupler formura oil drain flexible hose

### Accessories



※ There may have different sizes and specs depending on the model. ● Prepared with skinning net(small) for 3TALE as option.

# Excellent safety and wide variety of cooking function! Ideal fryer for cooking in delicatessen corner!



### ■ Cooking ability table (MEF-D18B)

Cooking name	Cooked amount per once	Proper oil temperature	Cooking time	Capacity/h
Croquette (raw 50g)	15~21 pieces	180~200°C	2~3 minutes	250~350 pieces
Pork cutlet	16~20 pieces	180~190°C	2~4 minutes	200~250 pieces
Horse mackerel tempura	28~36 pieces	180~190°C	2~4 minutes	350~450 pieces
Vegetable tempura	12~31 pieces	160~180°C	1~3 minutes	200~500 pieces
French fries (frozen)	1.2kg	180°C	4 minutes	15kg
Fried chicken	1.2kg	180~190°C	3~6 minutes	10kg

※required time will be 30-50% increased in the case of frozen food.

Electric Fryer for Delicatessen is offered with a type that conforms to the specification of the description of the Minister of Land, Infrastructure and Transport Secretariat Government Buildings Department supervision "public building construction standard specifications"(machine knitting equipment work).

### Excellent safety is realized by "slow down function"!

When you lift down the heater back to the original position, it will not fall down quickly but slowly goes down. It can prevent the heater fall down to oil, and you don't have to worry about your skin burn. Moreover, lifted heater stops energization automatically, which drastically reduce the dangerousness of skin burn. The safety when you clean up is drastically improved.



### 99 menus can be registered! "Double Frying" can be programmed!

Cooking program can be registered up to 99 menus. Not only the oil temperature (Between 100 to 220°C) and cooking time (Between 0 sec to 99 min 59 sec), but also step cooking such as "Double Frying" can be programmed in advance. Your original taste and flavor saving can be realized at the same time. Melody for the end of cooking can be chosen from 7 patterns. Therefore, it is easy to recognize the equipment when you use several units.



### Equipped with safety features in case of abnormalities PATENTED

An additional safety function notifies the user with a buzzer and flashing lights when an abnormality is detected inside the device. This function enhances safety.

# Multi functions and easy cleaning! 36 models in total!

## Lift up at the best timing for tasty. The melody will notice you the end of cooking.

The fry baskets lift up automatically at the set time. It is effective for labor saving, because even part time workers can cook easily. Electric melody will notice you when the end of cooking comes closer, which can prevent missing the best timing for fresh fried. Also, if you want to fry more, you can extend for each 10 seconds with one-touch operation.



## Eco mode realizes energy saving reducing the oil oxidized

Right after pushing ECO button, it is switched to eco mode which keeps the oil temperature lower than the set temperature. That realizes not only preventing oil oxidized but also energy saving. Also, setting is available to switch to eco mode automatically when constant time passes over without cooking. Please contact us for details.

## Easy cleaning with swing-up method cartridge heater

You can swing up the heater, making it easy to clean and replace the oil. Cartridge heater is simple shape which is easy to be cleaned.



## Perfect for floor cleaning

Leg part of main body is round pipe which makes cleaning easier. Moreover, there is a wide space under the equipment, so you can use cleaning tools like mops easily, which is perfect for floor cleaning.



## A variety of lineups

We have 3 types for control panel; "Control panel at front type" which is standard, "Control panel at left and right separated type" which is just in front of you and easy to use, and "Control panel at upper part type" which is simple layout and space-saving.



Front Panel type



Left and Right Separated type



Upper Part type

## Foldable cover can be put under the body.

Cover of oil tank is foldable and can be put under the body. You don't need to concern about the place for putting it.



## Useful "Melt Function" to use the solid oil. (Lard heating)

Melt function (lard heating) to gradually dissolve solid oil is equipped. It is very useful when you use solid oil such as lard.

## Overheating prevention device is equipped and safe

The overheating prevention device is equipped, which automatically and safely stops heating in case oil temperature rises abnormally.



## Easy Cleaning Table set type is available

Table set type is available, which has a wide space around the leg part and easy to clean when you use several units together.



Wide space around the leg part

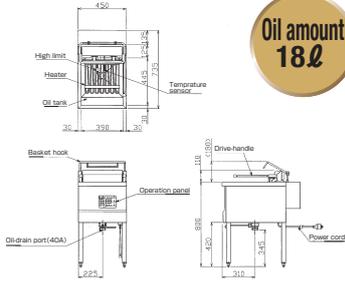
**Control panel at front type**

Control panel at front type which is standard

**MEF-DL18B**



Oil amount  
**18ℓ**



**MEF-DL23B**



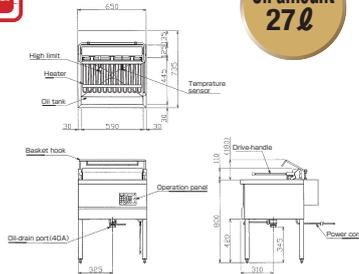
Oil amount  
**23ℓ**



**MEF-DL27B**



Oil amount  
**27ℓ**



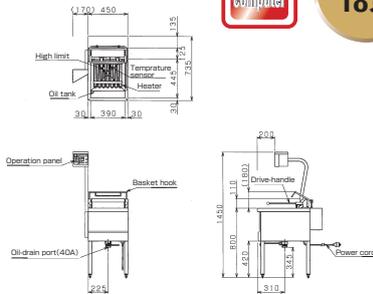
**Control panel at left and right separated type**

Control panel at left and right separated type which is just in front of you and easy to use

**MEF-DL18BL(R)**



Oil amount  
**18ℓ**

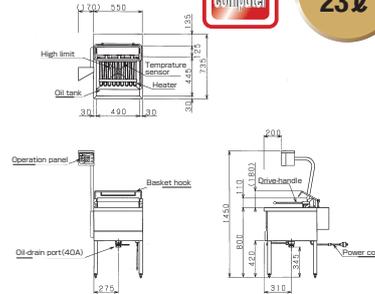


※ This picture is for control panel on left side type

**MEF-DL23BL(R)**



Oil amount  
**23ℓ**

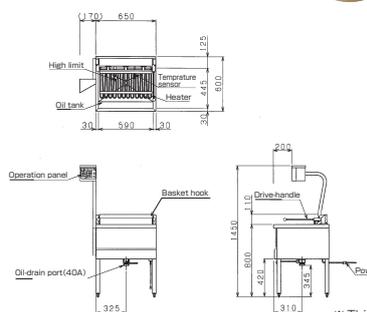


※ This picture is for control panel on left side type

**MEF-DL27BL(R)**



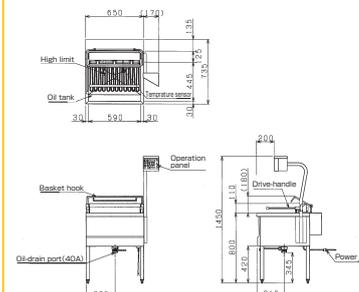
Oil amount  
**27ℓ**



※ This picture is for control panel on left side type

R in the end of model name means control panel on right side type.

**MEF-DL27BR**

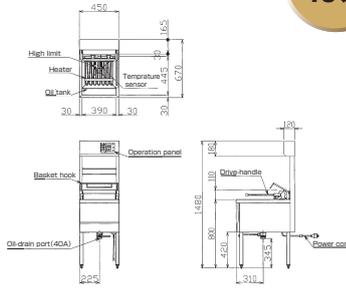


Control panel at upper part type which is simple layout and space-saving

**MEF-DL18BU**



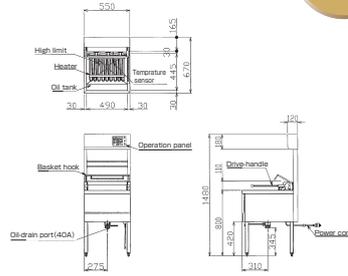
Oil amount  
18 ℓ



**MEF-DL23BU**



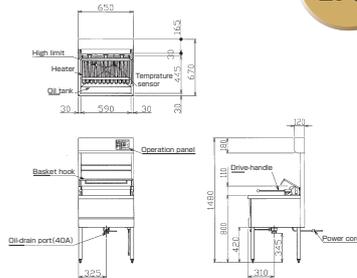
Oil amount  
23 ℓ



**MEF-DL27BU**



Oil amount  
27 ℓ



Electric Fryer for Delicatessen <Auto Lift type> Specification Table

■ It takes 2 weeks to be produced

Model	External dimension (mm)			Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories						
	Width	Depth	height							Cover	Partition net	Skimming net	Oil tank	Oil screen	Fried food basket	
Control panel at front type	MEF-DL18B	450	735	800	18	3 φ 200V	5.95	20A	2m ground 3P 20A with hook plug	55	1	1	1	L1	1	1
	MEF-DL23B	550	735	800	23	3 φ 200V	7.9	30A	2m ground 3P 30A with hook plug	62	1	1	1	S2	2	1
	MEF-DL27B	650	735	800	27	3 φ 200V	9.85	40A	2m 8mm <sup>2</sup> -4 core direct connecting	67	1	1	1	S2	2	1
Control panel at left and right separated type	MEF-DL18BL (R)	450 (620)	735	800 (1450)	18	3 φ 200V	5.95	20A	2m ground 3P 20A with hook plug	58	1	1	1	L1	1	1
	MEF-DL23BL (R)	550 (720)	735	800 (1450)	23	3 φ 200V	7.9	30A	2m ground 3P 30A with hook plug	65	1	1	1	S2	2	1
	MEF-DL27BL (R)	650 (820)	735	800 (1450)	27	3 φ 200V	9.85	40A	2m 8mm <sup>2</sup> -4 core direct connecting	70	1	1	1	S2	2	1
Control panel at upper part type	MEF-DL18BU	450	670	1480	18	3 φ 200V	5.95	20A	2m ground 3P 20A with hook plug	55	1	1	1	L1	1	1
	MEF-DL23BU	550	670	1480	23	3 φ 200V	7.9	30A	2m ground 3P 30A with hook plug	62	1	1	1	S2	2	1
	MEF-DL27BU	650	670	1480	27	3 φ 200V	9.85	40A	2m 8mm <sup>2</sup> -4 core direct connecting	67	1	1	1	S2	2	1

※ Dimensions in ( ) include the operating unit.

Accessories	Options for Front Panel type and Left and Right Separated type	Options for Upper Part type
<ul style="list-style-type: none"> <li>● Cover</li> <li>● Skimming net</li> <li>● Oil tank</li> <li>● Oil screen</li> <li>● Partition net</li> <li>● Fried food basket</li> </ul>	<ul style="list-style-type: none"> <li>● Oil drain plate set that is put at upper position.</li> <li>● Fitting plate</li> <li>● Fry Basket Holder</li> </ul>	<ul style="list-style-type: none"> <li>● Oil drain plate set that is put at upper position.</li> <li>● Fry Basket Holder (Control panel at upper part type)</li> <li>● Fitting plate</li> </ul>

※ There may have different sizes and specs depending on the model.

## Easy Cleaning Table set type is available!!

### Perfect for floor cleaning!

Table set type is available, which has a wide space around the leg part and easy to clean when you use several units together. Floor cleaning under the body becomes easier, so it is more hygienic.

### Electric Fryer for Delicatessen <Auto Lift type>

#### Control panel at front type

#### Table set type



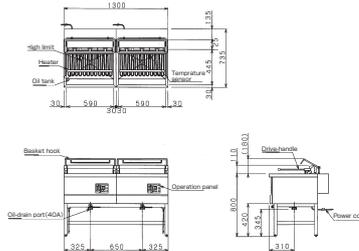
Wider space around the leg

### MEF-DLK27BW

Table set type



Oil amount  
27ℓ × 2

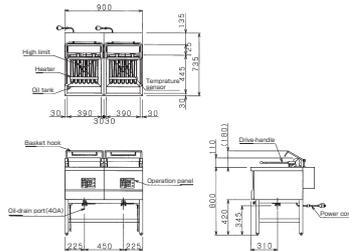


### MEF-DLK18BW

Table set type



Oil amount  
18ℓ × 2

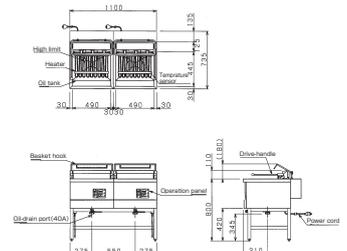


### MEF-DLK23BW

Table set type



Oil amount  
23ℓ × 2



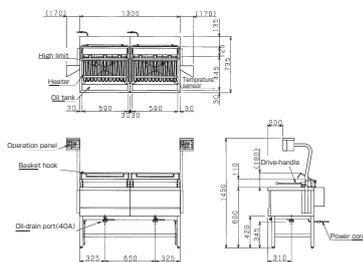
#### Control panel at left and right separated type

### MEF-DLK27BSW

Table set type



Oil amount  
27ℓ × 2

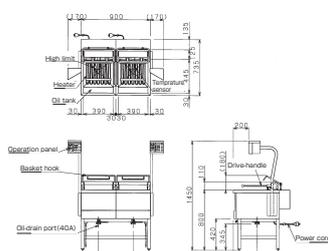


### MEF-DLK18BSW

Table set type



Oil amount  
18ℓ × 2

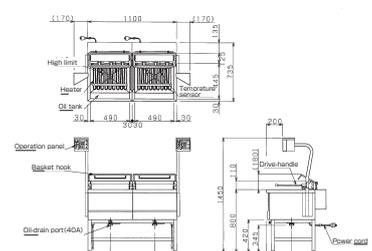


### MEF-DLK23BSW

Table set type



Oil amount  
23ℓ × 2

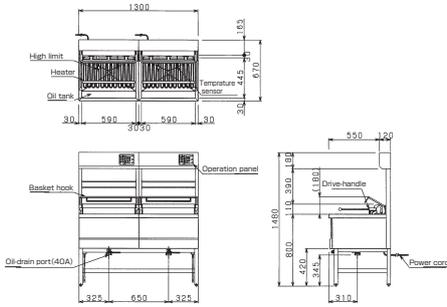


**MEF-DLK27BUW**

Table set type



Oil amount  
27ℓ×2

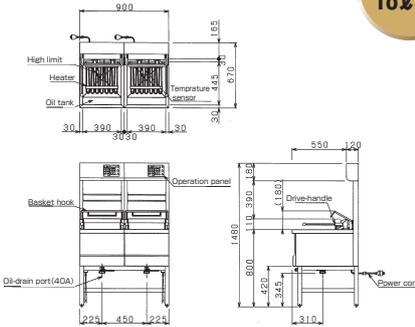


**MEF-DLK18BUW**

Table set type



Oil amount  
18ℓ×2

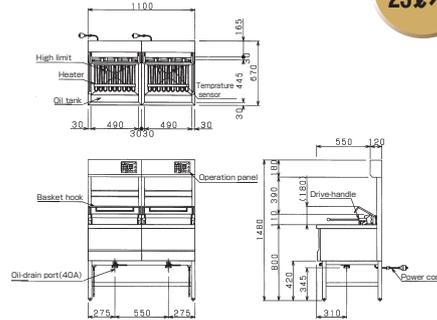


**MEF-DLK23BUW**

Table set type



Oil amount  
23ℓ×2



**Electric Fryer for Delicatessen <Auto Lift type> Table set type Specification Table**

Model	External dimension (mm)			Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories							
	Width	Depth	height							Cover	Partition net	Skimming net	Oil tank	Oil screen	Fried food basket	Fitting plate	
Control panel at front type	MEF-DLK18BW	900	735	800	18×2	3φ200V	11.8	20A×2(40A)	2m ground 3P 20A with hook plug⊗×2	113	2	2	2	L2	2	2	1
	MEF-DLK23BW	1100	735	800	23×2	3φ200V	15.7	30A×2(60A)	2m ground 3P 30A with hook plug⊗×2	127	2	2	2	S4	4	2	1
	MEF-DLK27BW	1300	735	800	27×2	3φ200V	19.6	40A×2(75A)	2m 8mm <sup>2</sup> -4 core direct connecting×2	137	2	2	2	S4	4	2	1
Control panel at left and right separated type	MEF-DLK18BSW	900 (1240)	735	800 (1450)	18×2	3φ200V	11.8	20A×2(40A)	2m ground 3P 20A with hook plug⊗×2	119	2	2	2	L2	2	2	1
	MEF-DLK23BSW	1100 (1440)	735	800 (1450)	23×2	3φ200V	15.7	30A×2(60A)	2m ground 3P 30A with hook plug⊗×2	133	2	2	2	S4	4	2	1
	MEF-DLK27BSW	1300 (1640)	735	800 (1450)	27×2	3φ200V	19.6	40A×2(75A)	2m 8mm <sup>2</sup> -4 core direct connecting×2	143	2	2	2	S4	4	2	1
Control panel at upper part type	MEF-DLK18BUW	900	670	1480	18×2	3φ200V	11.8	20A×2(40A)	2m ground 3P 20A with hook plug⊗×2	113	2	2	2	L2	2	2	1
	MEF-DLK23BUW	1100	670	1480	23×2	3φ200V	15.7	30A×2(60A)	2m ground 3P 30A with hook plug⊗×2	127	2	2	2	S4	4	2	1
	MEF-DLK27BUW	1300	670	1480	27×2	3φ200V	19.6	40A×2(75A)	2m 8mm <sup>2</sup> -4 core direct connecting×2	137	2	2	2	S4	4	2	1

\* Dimensions in ( ) include the operating unit.

**Accessories**

- Cover
- Skimming net
- Oil tank
- Oil screen
- Partition net
- Fried food basket
- Fitting plate

**Options for Front Panel type and Left and Right Separated type**

- Oil drain plate set that is put at upper position.
- Fry Basket Holder

**Options for Upper Part type**

- Oil drain plate set that is put at upper position.
- Fry Basket Holder (Control panel at upper part type)

\* There may have different sizes and specs depending on the model.

Non-Auto Lift type is also available!

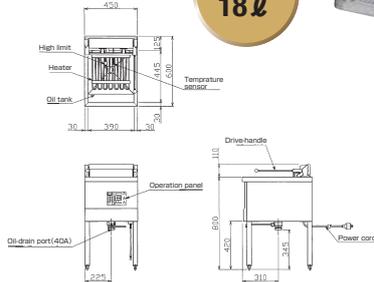
# MEF-D

## Control panel at front type

### MEF-D18B



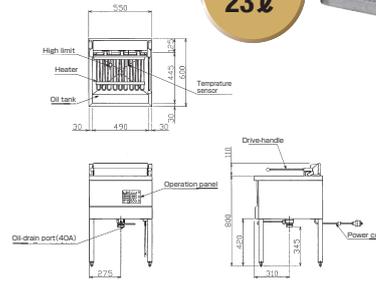
Oil amount  
18ℓ



### MEF-D23B



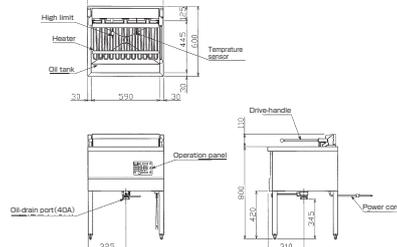
Oil amount  
23ℓ



### MEF-D27B



Oil amount  
27ℓ

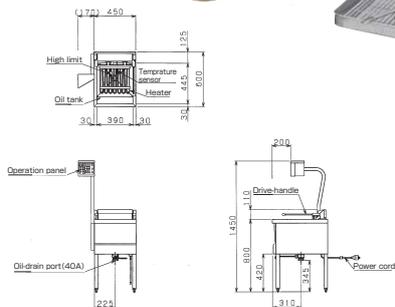


## Control panel at left and right separated type

### MEF-D18BL(R)



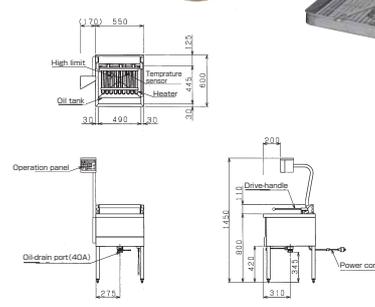
Oil amount  
18ℓ



### MEF-D23BL(R)



Oil amount  
23ℓ



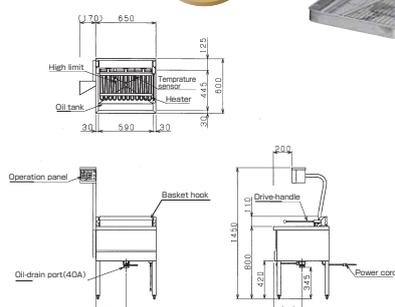
\* This picture is for control panel on left side type

\* This picture is for control panel on left side type

### MEF-D27BL(R)



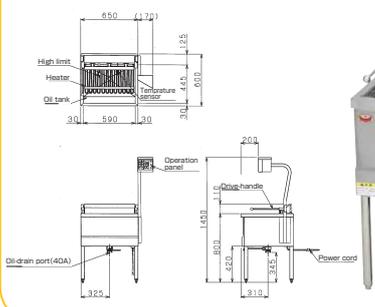
Oil amount  
27ℓ



\* This picture is for control panel on left side type

R in the end of model name means control panel on right side type.

### MEF-D27BR

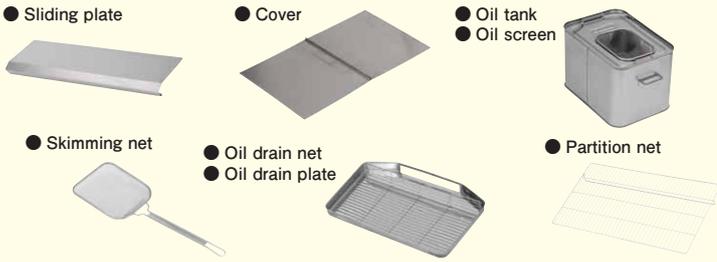


## Electric Fryer for Delicatessen

Model	External dimension (mm)			Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories								
	Width	Depth	height							Cover	Partition net	Skimming net	Oil tank	Oil screen	Oil drain plate	Oil drain net	Sliding plate	
Control panel at front type	MEF-D18B	450	600	800	18	3φ200V	5.85	20A	2m ground 3P 20A with hook plug	43	1	1	1	L1	1	1	1	1
	MEF-D23B	550	600	800	23	3φ200V	7.8	30A	2m ground 3P 30A with hook plug	48	1	1	1	S2	2	1	1	1
	MEF-D27B	650	600	800	27	3φ200V	9.75	40A	2m 8mm <sup>2</sup> -4 core direct connecting	52	1	1	1	S2	2	1	1	1
Control panel at left and right separated type	MEF-D18BL (R)	450 (620)	600	800 (1450)	18	3φ200V	5.85	20A	2m ground 3P 20A with hook plug	46	1	1	1	L1	1	1	1	1
	MEF-D23BL (R)	550 (720)	600	800 (1450)	23	3φ200V	7.8	30A	2m ground 3P 30A with hook plug	51	1	1	1	S2	2	1	1	1
	MEF-D27BL (R)	650 (820)	600	800 (1450)	27	3φ200V	9.75	40A	2m 8mm <sup>2</sup> -4 core direct connecting	55	1	1	1	S2	2	1	1	1

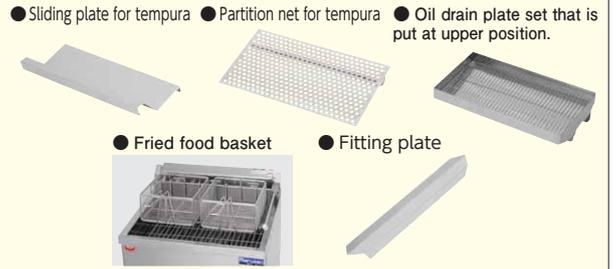
※ Dimensions in ( ) include the operating unit.

### Accessories



※ There may have different sizes and specs depending on the model.

### Options for Upper Part type



## Easy Cleaning Table set type is available!!

### Electric Fryer for Delicatessen

## Control panel at front type

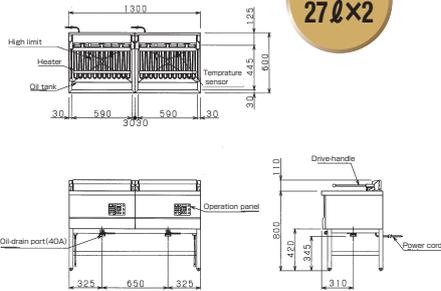
## Table set type

### MEF-DK27BW

Table set type



Oil amount  
27ℓ×2

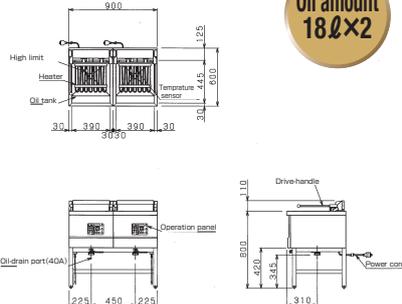


### MEF-DK18BW

Table set type



Oil amount  
18ℓ×2

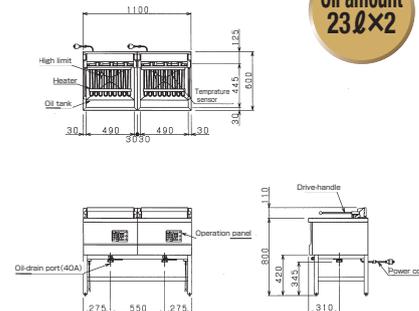


### MEF-DK23BW

Table set type



Oil amount  
23ℓ×2

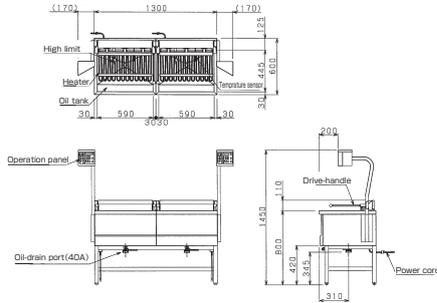


## MEF-DK27BSW



Table set type

Oil amount  
27ℓ×2

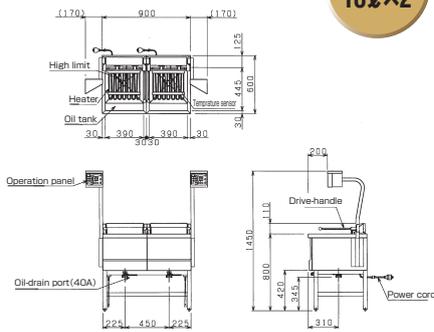


## MEF-DK18BSW



Table set type

Oil amount  
18ℓ×2

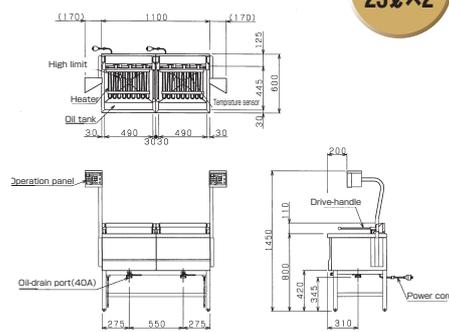


## MEF-DK23BSW



Table set type

Oil amount  
23ℓ×2

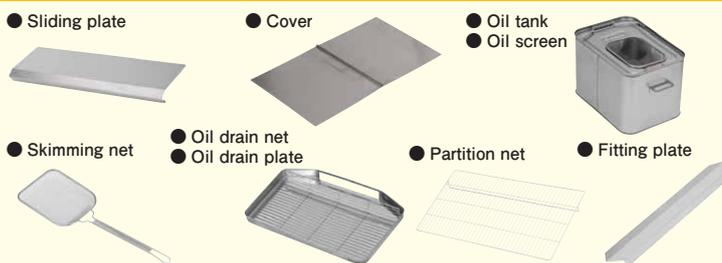


### Electric Fryer for Delicatessen Table set type Specification Table

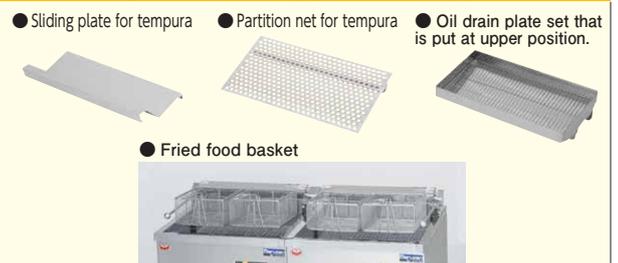
Model	External dimension (mm)			Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories									
	Width	Depth	height							Cover	Partition net	Skimming net	Oil tank	Oil screen	Oil drain plate	Oil drain net	Sliding plate	Fitting plate	
Control panel at front type	MEF-DK18BW	900	600	800	18×2	3φ200V	11.7	20A×2(40A)	2m ground 3P 20A with hook plugⓈ×2	89	2	2	2	L2	2	2	2	2	1
	MEF-DK23BW	1100	600	800	23×2	3φ200V	15.6	30A×2(60A)	2m ground 3P 30A with hook plugⓈ×2	99	2	2	2	S4	4	2	2	2	1
	MEF-DK27BW	1300	600	800	27×2	3φ200V	19.5	40A×2(75A)	2m 8mm <sup>2</sup> -4 core direct connecting×2	107	2	2	2	S4	4	2	2	2	1
Control panel at left and right separated type	MEF-DK18BSW	900 (1240)	600	800 (1450)	18×2	3φ200V	11.7	20A×2(40A)	2m ground 3P 20A with hook plugⓈ×2	95	2	2	2	L2	2	2	2	2	1
	MEF-DK23BSW	1100 (1440)	600	800 (1450)	23×2	3φ200V	15.6	30A×2(60A)	2m ground 3P 30A with hook plugⓈ×2	105	2	2	2	S4	4	2	2	2	1
	MEF-DK27BSW	1300 (1640)	600	800 (1450)	27×2	3φ200V	19.5	40A×2(75A)	2m 8mm <sup>2</sup> -4 core direct connecting×2	113	2	2	2	S4	4	2	2	2	1

※ Dimensions in ( ) include the operating unit.

### Accessories



### Options for Upper Part type



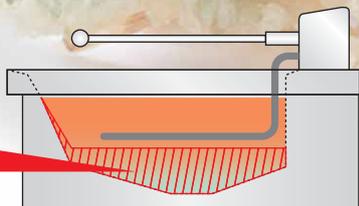
※ There may have different sizes and specs depending on the model.

# Optimized to cook Tempura and space-saved oil tank structure reduce oil amount and electric consumption dramatically!

## Oil-saving & Energy-saving realize low running cost!

### Oil amount is reduced 33%!

Cool zone which keeps fried scraps is not necessary for frying Tempura. Since fried scraps do not precipitate much when frying Tempura. Therefore, Oil amount is reduced 33% comparing with "Electric Fryer for Delicatessen" which has the same oil tank area. The cost of oil can be reduced drastically.



This space is cut!

### Electric consumption is reduced around 30%!

Output of Heater for heating oil is saved in accordance with the reduced oil amount. Output of heater is reduced 30% comparing with "Electric Fryer for Delicatessen" which has the same size of oil tank area. The cost of electricity can be reduced drastically.

#### More compact of heating zone realizes oil-saving!

The shape of heater is thinner and simpler because of reducing electric consumption. Heating zone is more compact which realize reducing oil amount even more. Also, it is easy to clean.



### Excellent safety is realized by "slow down function"!

When you lift down the heater back to the original position, it will not fall down quickly but slowly goes down. It can prevent the heater fall down to oil, and you don't have to worry about your skin burn. Moreover, lifted heater stops energization automatically, which drastically reduce the dangerousness of skin burn. The safety when you clean up is drastically improved.



### Temperature of oil and frying time can be set!

The oil temperature (Between 100 to 220°C) and frying time (Timer: Between 0 sec to 99 min 59 sec) can be set in advance (Max.99 menus). Also, frying time can be changed temporarily by manual switch. The melody for finish cooking can be chosen from 7 patterns. Therefore, even if using several units, the melody can be different for each equipment, which is very useful for recognition when finish frying.



### Deliciously fried with extreme-infrared effect.

Extreme-infrared radiation from the heater heats evenly. This also suppresses the deterioration of the oil and achieves delicious cooking without missing the flavor of the food.



### Equipped with safety features in case of abnormalities **PATENTED**

An additional safety function notifies the user with a buzzer and flashing lights when an abnormality is detected inside the device. This function enhances safety.

### Useful "Melt Function" to use the solid oil. (Lard heating)

Melt function (lard heating) to gradually dissolve solid oil is equipped. It is very useful when you use solid oil such as lard.

### Eco mode realizes energy saving reducing the oil oxidized

Right after pushing ECO button, it is switched to eco mode which keeps the oil temperature lower than the set temperature. That realizes not only preventing oil oxidized but also energy saving. Also, setting is available to switch to eco mode automatically when constant time passes over without cooking. Please contact us for details.

Electric Tempura Fryer is offered with a type that conforms to the specification of the description of the Minister of Land, Infrastructure and Transport Secretariat Government Buildings Department supervision "public building construction standard specifications" (machine knitting equipment work).

## Excellent for cleaning and safety

### Flatted oil tank is excellent for cleaning!

Changing oil and cleaning oil tank can be done easily by swing up heater. In side of oil tank is totally flat and easy to clean. Moreover, the shape of heater is simple, so it is easy to clean even more.



### Foldable cover can be put under the body.

Cover of oil tank is foldable and can be put under the body. You don't need to concern about the place for putting it.



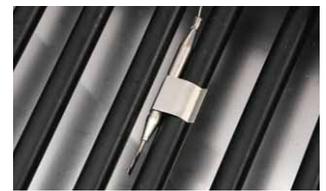
### Perfect for floor cleaning

Leg part of main body is round pipe which makes cleaning easier. Moreover, there is a wide space under the equipment, so you can use cleaning tools like mops easily, which is perfect for floor cleaning.



### Overheating prevention device is equipped and safe

The overheating prevention device is equipped, which automatically and safely stops heating in case oil temperature rises abnormally.

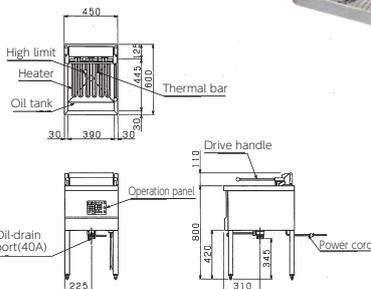


## Electric Tempura Fryer

### MEF-T18B



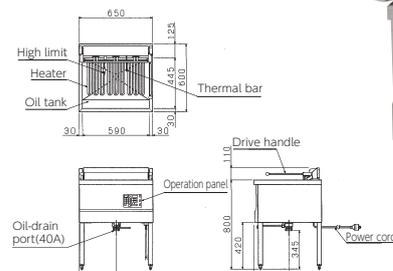
Oil amount  
12ℓ



### MEF-T27B



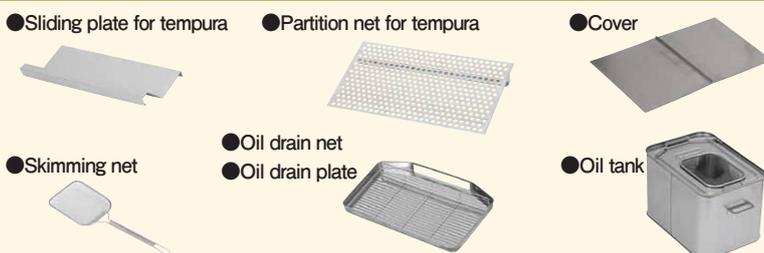
Oil amount  
18ℓ



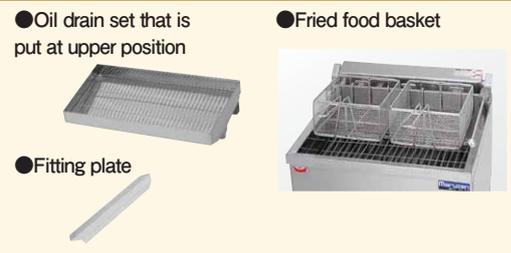
### Electric Tempura Fryer specification table

Model	External dimension(mm)			Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord 2m	Weight (kg)	Accessories
	Width	Depth	height							
MEF-T18B	450	600	800	12	3φ200V	4.2	15A	2mm <sup>2</sup> -4core direct connecting	43	Cover, Partition net for tempura, Skimming net, Oil tank(L), Oil screen, Oil drain plate, Oi drain net, Sliding plate for tempura
MEF-T27B	650	600	800	18	3φ200V	7.0	30A	ground 3P 30A with hook plug	55	Cover, Partition net for tempura, Skimming net, Oil tank(L), Oil screen, Oil drain plate, Oi drain net, Sliding plate for tempura

### Accessories



### Options



※There may have different sizes and specs depending on the model.

# Electric double auto-lift fryer

**PATENTED**

## Electric double auto-lift fryer with two fry baskets! Best use for various kinds and small quantity cooking!

It is possible to cook different menu at the same time by one person, using two fry baskets equipped with auto-lift mechanism.

Helpful for lack of staff in the kitchen!

It is effective for labor-saving since the fry baskets automatically lift up when the set cooking time comes. Different menu can be cooked at the same time because the cooking time can be set separately by each operation panel, which can make work efficiency further improved. Electric sound informs you the end of cooking comes close, and melody informs you the end of cooking. You won't miss the best timing of freshly-fried. Also, you can extend the cooking every 10 seconds by one-touch operation.



Each left and right fry baskets are lifted up individually.

### Safety by slow down function! Swung up heater turns off electricity automatically!

When you lift down the heater back to the original position, it will not fall down quickly but slowly goes down. It can prevent the heater fall down to oil, and you don't have to worry about your skin burn. Moreover, lifted heater stops energization automatically, which drastically reduce the dangerousness of skin burn. The safety when you clean up is drastically improved. (Except Tabletop type)



### Eco mode realizes energy saving reducing the oil oxidized



Right after pushing ECO button, it is switched to eco mode which keeps the oil temperature lower than the set temperature. That realizes not only preventing oil oxidized but also energy saving. Also, setting is available to switch to eco mode automatically when constant time passes over without cooking. Please contact us for details.

### Foldable cover can be put under the body.

Cover of oil tank is foldable and can be put under the body. You don't need to concern about the place for putting it. (Except for table top type)



### 99 menus can be registered! "Double Frying" can be programmed!

Cooking program can be registered up to 99 menus. Not only the oil temperature (Between 100 to 220°C) and cooking time (Between 0 sec to 99 min 59 sec), but also step cooking such as "Double Frying" can be programmed in advance. Your original taste and labor saving can be realized at the same time. Melody for the end of cooking can be chosen from 7 patterns. Therefore, it can be easier to recognize the end of cooking by changing melodies of left and right fry baskets.



The operation panel at left side has a switch of menu setting, start/stop and extension only.

### Equipped with safety features in case of abnormalities **PATENTED**

An additional safety function notifies the user with a buzzer and flashing lights when an abnormality is detected inside the device. This function enhances safety.

### The depth of stand type is 600mm! **The industry's first!** Wide range of cooking is possible in limited space!

We realize "depth 600mm" for stand type auto-lift fryer as the industry's first. It can be replaced with standard size fryer that does not have auto-lift, which is not only expand the choice of installation place but also realize various kinds and small quantity cooking in a limited space in kitchen by double auto-lift.

Electric double auto-lift fryer is offered with a type that conforms to the specification of the description of the Minister of Land, Infrastructure and Transport Secretariat Government Buildings Department supervision "public building construction standard specifications" (machine equipment work).

## Useful "Melt Function" to use the solid oil. (Lard heating)

Melt function (lard heating) to gradually dissolve solid oil is equipped. It is very useful when you use solid oil such as lard.

## Easy cleaning with swing-up method cartridge heater

You can swing up the heater, making it easy to clean and replace the oil. Cartridge heater is simple shape which is easy to be cleaned.



## Perfect for floor cleaning

Leg part of main body is round pipe which makes cleaning easier. Moreover, there is a wide space under the equipment, so you can use cleaning tools like mops easily, which is perfect for floor cleaning. (Except for table top type)



## Overheating prevention device is equipped and safe

The overheating prevention device is equipped, which automatically and safely stops heating in case oil temperature rises abnormally.

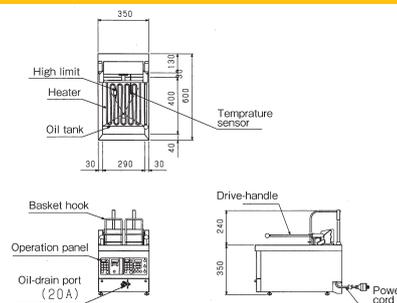
## Electric double auto-lift fryer

### Tabletop type

#### MEF-WL13TB



Oil amount  
13ℓ

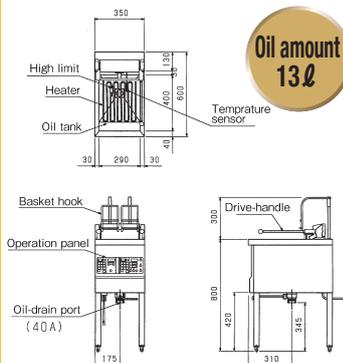


### Regular type -1-tank

#### MEF-WL13B



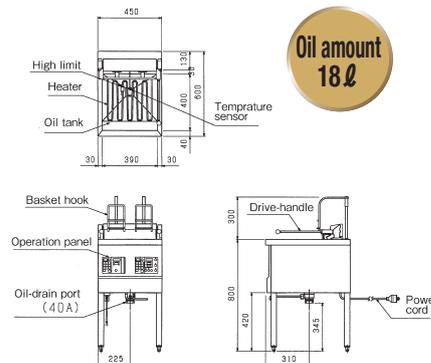
Oil amount  
13ℓ



#### MEF-WL18B



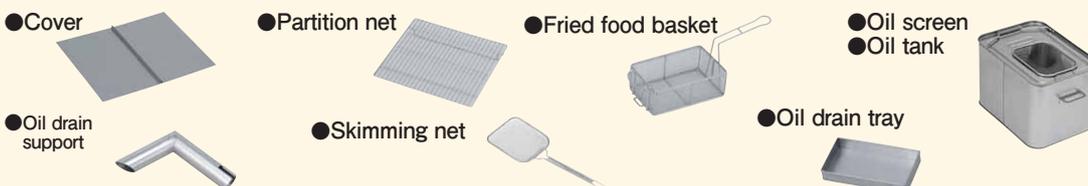
Oil amount  
18ℓ



### Electric double auto-lift fryer specification table

Model	External dimension (mm)			Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord 2m	Weight (kg)	Accessories
	Width	Depth	Height							
MEF-WL13TB	350	600	350	13	3φ200V	4.8	20A	ground 3P 20A with hook plug	36	Cover(1), Partition net(1), Skimming net(1), Fried food basket(2), Oil drain support(1), Oil drain tray(1)
MEF-WL13B	350	600	800	13	3φ200V	4.8	20A	ground 3P 20A with hook plug	46	Cover(1), Partition net(1), Skimming net(1), Oil tank(S1), Oil screen(1), Fried food basket(2)
MEF-WL18B	450	600	800	18	3φ200V	5.9	20A	ground 3P 20A with hook plug	52	Cover(1), Partition net(1), Skimming net(1), Oil tank(L1), Oil screen(1), Fried food basket(2)

### Accessories



### Option

- Fitting plate

※ There may have different sizes and specs depending on the model.

# Reduce oil expense by lasting oil long! Keep fried food in good condition and it is essential for cooking fried food.



## Save the cost, and keep the commercial value!

By filtering used oil, reduce contamination and the oil last long. Oil expense is reduced, and the fried food are beautiful and tasty. It is essential for cooking fried food

① Croquette without oil filter



Small dirt is attached

② Croquette WITH oil filter



No dirt and beautiful

**Appearance and commercial value are kept by keeping beautiful frying!**

- ※6 hours per day x 9 days
- ※① Remove fried oil debris once per day.
- ※② Oil filter once per day.
- ※ It depends on the using condition.

### Safe and efficient for filling oil and cleaning oil tank.

Drain used oil to oil filter and turn the power on, filtered oil come out from the hose and return to the oil tank. It is not necessary to put up heavy oil tank, safety have improved. Also, by flowing filtered oil into the tank, it is efficient to clean fried debris and so on in the tank.

### The material of drain hose is accepted by Food Hygiene Law!

Drain Hose is used by the material which Food Hygiene Law accepts in Japan. Oil resistant and heat resistant, it is a relief.

**Only Maruzen** adopts the material which Food Hygiene Law accepts in Japan.



### POINT

- It is a compact design which can store under the fryer.
- By Debris Catch Net and Filter Paper, it can remove small fried debris and contamination perfectly.
- Change of filter paper is simple, and cleaning of oil tank is easy.



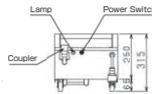
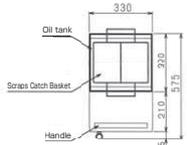
Magnet is attached to stable hose.  
※Please hold handle when in discharge.

Example of installation with Electric Fryer for Delicatessen.  
(Please contact us for suitable model)

## Oil Filter

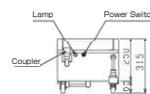
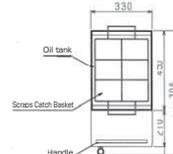
### MOF-20

Oil amount  
20 ℓ



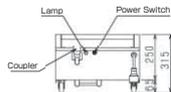
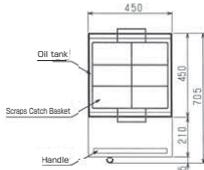
### MOF-27

Oil amount  
27 ℓ



### MOF-40

Oil amount  
40 ℓ

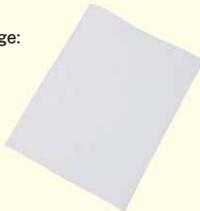


Suitable combination for models between fryer and oil filter, please contact us.

#### Accessories

- Filter Paper (10 sheets)

time to change:  
Everyday\*



- Filter cloth (1 sheet)

time to change:  
once in 6 month\*



- Extension Cord



#### Option



- mir oil filter



When it is set

Used for filtering tinier fried scraps.

\* it might be different depending on how to use

#### Oil filter Specification Table

Model	Dimension (mm)			Oil amount	Filtering capacity (ℓ / m) (50/60Hz)	Filtering Temperature (°C)	Power (50/60Hz)	Power consumption (W)	Power cord	Weight (kg)	Accessories
	Width	Depth	height								
MOF-20	330	575	315	20	6/5.5	80~150	1 φ 100V	150	3m with plug (ground adapter) ⚡	25	Filter Paper, Filter cloth, Extension Cord
MOF-27	330	705	315	27	6/5.5	80~150	1 φ 100V	150	3m with plug (ground adapter) ⚡	30	Filter Paper, Filter cloth, Extension Cord
MOF-40	450	705	315	40	6/5.5	80~150	1 φ 100V	150	3m with plug (ground adapter) ⚡	34	Filter Paper, Filter cloth, Extension Cord

■ This product cannot be used for solid oil

# Fryer and oil filter integrated into one unit! Quick and easy filtration!

## Improved workability & space saving!

### ■ Fryer and oil filter integrated into one unit!

Oil filter is integrated into the fryer. After cooking is finished, filtration work can be done at the touch of a button without the hassle of moving the filtration machine. This has improved workability. Furthermore, the space required for installation of the oil filtration unit has been eliminated for space-saving



■ The oil filter is built into the fryer.



■ The oil filter is built into the fryer and can be easily pulled out.

### ■ One-touch filtration.

For filtration, simply press the filtration switch on the operation panel. The troublesome filtration work can be done quickly and easily.

### ■ Two discharge ports are equipped.

Two discharge ports are equipped. It can be used for different purposes.

#### Rear discharge (standard)

Filtered oil is returned to the oil tank through the discharge outlet at the far right of the tank. Simple filtration is possible.



■ Rear discharge port

#### Front discharge (optional)

By connecting the optional front discharge hose, the entire oil tank can be efficiently cleaned with filtered oil, and oil can be transferred to other fryers.



■ When the front discharge hose (optional) is connected.

If you wish to use the front discharge, please specify at the time of order. Please contact us for details.

## Slow-down mechanism and flip-up stop switch for safety!

A damper works when the swing-up heater is returned, so it slowly lowers even when the hand is removed. Furthermore, swing-up heaters are automatically de-energized for safety.



## Lift without missing the best timing for deliciousness.

The fry basket automatically lifts at a set cooking time, which is effective in saving labor. With our fryer, anyone can make authentic fried food without any irregularities. A melody notifies when frying is finished.



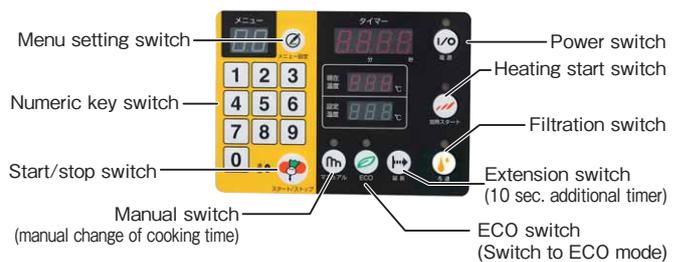
## Swing-up cartridge heater for easy cleaning

The heater swings up for easy oil changes and tank cleaning. Cartridge heaters are simple and easy to clean.



## 99 menus can be registered! Filtration can be worked also with one-touch.

Up to 99 cooking programs can be registered. Step cooking for double frying can be programmed, and of course, filtration can be done with one-touch operation.



### Equipped with safety features in case of abnormalities **PATENTED**

An additional safety function notifies the user with a buzzer and flashing lights when an abnormality is detected inside the device. This function enhances safety.

## Eco mode reduces oil oxidation and saves energy.



Pressing the ECO switch switches to the eco mode, which maintains the oil temperature lower than the set temperature, reducing oil oxidation and saving energy. The ECO mode can also be set to switch automatically after a certain period of non-cooking time has elapsed. Please contact us for details.

## Overheat prevention mechanism provides peace of mind.

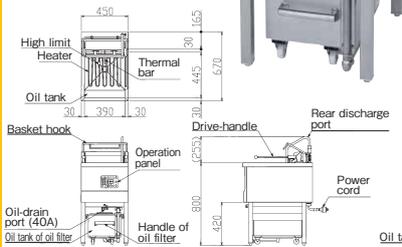
# Electric Fryer with Built-in Oil Filter

## Auto Lift type

### MEF-L18-OF



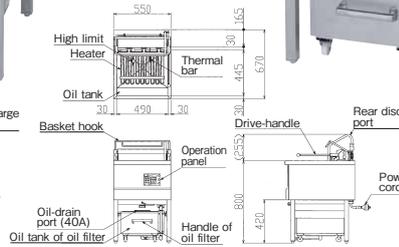
Oil amount  
18ℓ



### MEF-L23-OF



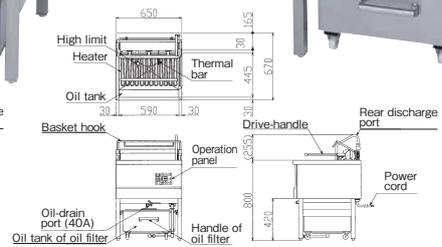
Oil amount  
23ℓ



### MEF-L27-OF



Oil amount  
27ℓ

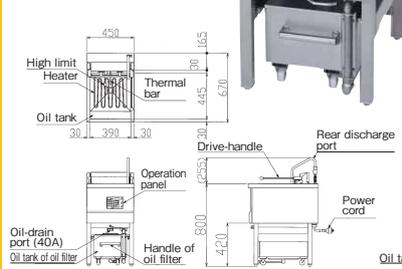


## Standard Type

### MEF-18-OF



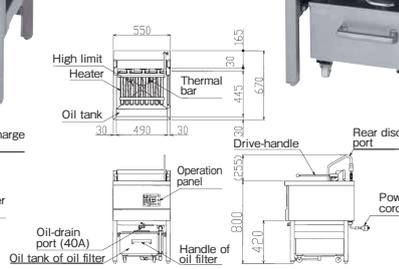
Oil amount  
18ℓ



### MEF-23-OF



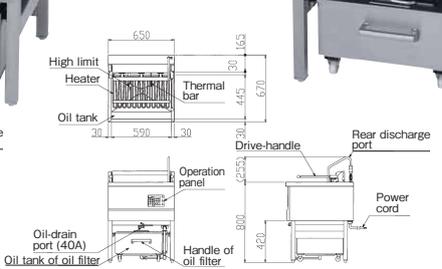
Oil amount  
23ℓ



### MEF-27-OF



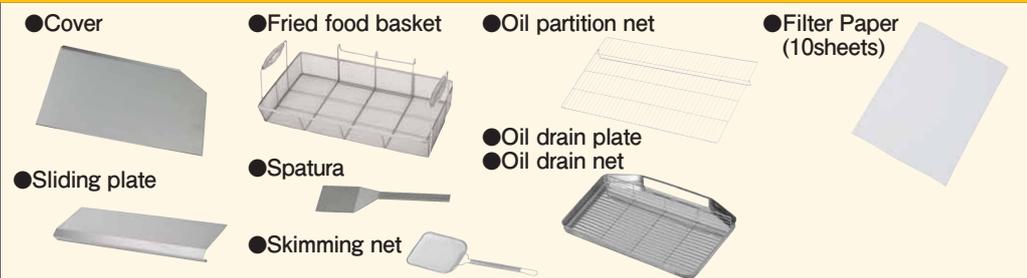
Oil amount  
27ℓ



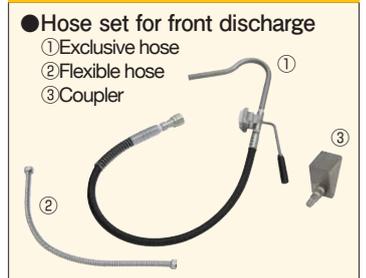
## Electric Fryer with Built-in Oil Filter spec table

Model	External dimension (mm)			Oil amount (ℓ)	Filtering capacity (ℓ/m) (50/60Hz)	Power (50/60Hz)	Power consumption (kW)	Required local switch capacity	Power cord 2m	Weight (kg)	Accessories
	Width	Depth	Height								
MEF-L18-OF	450	670	800	18	5.5/6	3φ200V	5.95	20A	ground 3P 20A with hook plug	80	Cover, Partition net, Skimming net, Fried food basket, Spatula, Filter Paper
MEF-L23-OF	550	670	800	23	5.5/6	3φ200V	7.9	30A	ground 3P 30A with hooking plug	91	Cover, Partition net, Skimming net, Fried food basket, Spatula, Filter Paper
MEF-L27-OF	650	670	800	27	5.5/6	3φ200V	9.85	40A	8mm <sup>2</sup> -4-core direct connecting	103	Cover, Partition net, Skimming net, Fried food basket, Spatula, Filter Paper
MEF-18-OF	450	670	800	18	5.5/6	3φ200V	5.85	20A	ground 3P 20A with hook plug	77	Cover, Partition net, Skimming net, Sliding plate, Oil drain net, Oil drain plate, Spatula, Filter Paper
MEF-23-OF	550	670	800	23	5.5/6	3φ200V	7.8	30A	ground 3P 30A with hooking plug	89	Cover, Partition net, Skimming net, Sliding plate, Oil drain net, Oil drain plate, Spatula, Filter Paper
MEF-27-OF	650	670	800	27	5.5/6	3φ200V	9.75	40A	8mm <sup>2</sup> -4-core direct connecting	100	Cover, Partition net, Skimming net, Sliding plate, Oil drain net, Oil drain plate, Spatula, Filter Paper

### Accessories



### Option



※ There may have different sizes and specs depending on the model.

## Proofer and fryer in one! Perfect for favorite Menu such as doughnut and curry bread.

### Proofer and fryer come together You can work efficiently.

It is a dedicated model that combines a proven fryer at the top and a sophisticated proofer at the bottom. Dough will be fried in the fryer immediately after fermentation, contributing to enhancing the work efficiency. Without taking the space with one unit, you can start immediately the baking for popular menu, such as curry bread and doughnut.

### Safety by slow down function! Swung up heater turns off electricity automatically!

When you lift down the heater back to the original position, it will not fall down quickly but slowly goes down. It can prevent the heater fall down to oil, and you don't have to worry about your skin burn. Moreover, lifted heater stops energization automatically, which drastically reduce the dangerousness of skin burn. The safety when you clean up is drastically improved.



### An infrared sheathed heater is adopted with good thermal efficiency.

This heater is compact and can fry a lot of doughnuts at a time.



### Compact proofer with high functionality.

Proofer is equipped with a simple humidifier, resulting in the ideal fermentation, keeping the uniform temperature and humidity inside. A water level sensor is equipped in the simple humidifier. This sensor will inform the reduction on water quantity by lighting up a lamp.

In addition, a LED is equipped inside the Proofer which you can see the fermentation state of the dough in every detail.



### Fitting plate (option) is available.

Fitting plate can be used when using R-type and L-type of doughnut fryer system side-by-side. This maintains hygiene while preventing the entrance of water, oil or dust between the system bodies.

### Easy to clean up with the swing-up type heater.

It is possible to swing up the heater unit, and easy for cleaning the oil tank. Furthermore, cleaning has been upgraded by performing R processing in the corner of the oil tank.



### Manage oil temperature in a microcomputer control.

Oil temperature of the fryer can be controlled in units of 1 °C between 100 to 220°C by the microcomputer control. Simple dial-up proofer has been adopted. The operating state can always be confirmed from the window even when the operation unit cover for preventing the entrance of oil is in the closed state. The oil temperature can also be seen in the digital display.



Picture shows the opened cover.

### Useful "Melt Function" to use the solid oil. (Lard heating)

Melt function (lard heating) to gradually dissolve solid oil is equipped. It is very useful when you use solid oil such as lard.



### Safe with overheating prevention mechanism.

It has an overheating prevention mechanism including a high limit switch to cut off the circuit automatically when the oil temperature rises abnormally. Furthermore, it is more secure because it cuts off the circuit even when the abnormality occurs in the high limit body.



### Side rack easy for use.

The sliding is installed at the top plate of the side rack. With the sliding shape, drained oil can be back to the oil tank of the fryer. It also contributes to cost savings as well as clean-ability.

A net supporter of each step can be removed, so you can clean it easily. The moving can be easy with a caster. As shown in the pictures below, oil draining is done after removing the side rack.



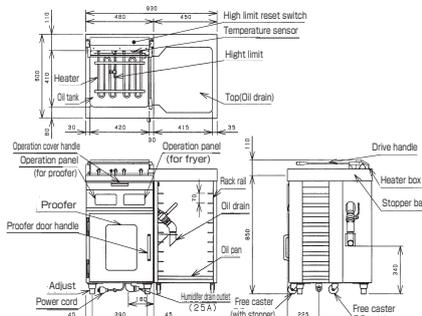
Doughnut fryer is compatible with the specification described in "public building construction standard specifications" of the Minister of Land, Infrastructure and Transport Secretariat Government Buildings Department supervision (machine knitting equipment work).

## Doughnut fryer system

### MEFD-18GL + MEFD-18RCL



Oil amount  
18ℓ



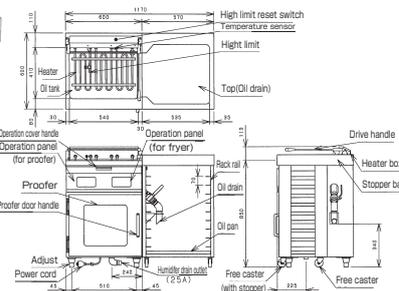
### MEFD-18GL MEFD-18RCL



### MEFD-23GL + MEFD-23RCL

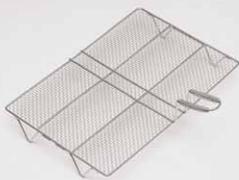
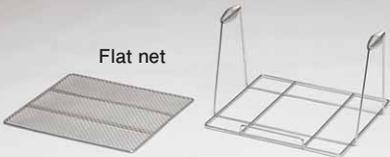


Oil amount  
23ℓ



### MEFD-23GL MEFD-23RCL



Option	Accessories
 doughnut holding net	 Flat net Flat Net Receiver

There may have different sizes and specs depending on the model.



### Doughnut fryer system Specification Table

Model	External dimension (mm)			Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Drain outlet	Weight (kg)	Accessories
	Width	Depth	Height								
MEFD-18GL (R)	480	600	850	18	3 φ 200V	3.95	20A	2m ground 3P 20A with hook plug	25A	53.5	Cover, Oil tank (large), Oil filtering net, Flat net×5, Flat net receiver
MEFD-18RCL (R)	450	600	895	—	—	—	—	—	—	20.5	—
MEFD-23GL (R)	600	600	850	23	3 φ 200V	5.75	20A	2m ground 3P 20A with hook plug	25A	59.5	Cover, Oil tank (large), Oil filtering net, Flat net×5, Flat net receiver
MEFD-23RCL (R)	570	600	895	—	—	—	—	—	—	22	—

■ Last number of model means that Doughnut fryer body is placed on the left, R is the right place.

# Next-generation ideal Fryer!

- High fried capacity with a minimum amount of oil.
- High cooking ability can be realized.
- Low running cost low output of industry No.1.
- To firmly ensure the cool zone. Oil lasts a long time.
- No any kind of parts in tank. Excellent cleaning!
- No worries about heater burns. Improved Safety!



Nothing in the tank with excellent clean-ability.

## High cooking capacity

**Maximum fried capacity can be performed with the minimum amount of oil compared with other fryers of the same size.**

For that there are no parts in oil tank, you can fry a lot of ingredients with less oil. The amount of oil per cooking area is 7 liters of industry's smallest!

Startup and recovery operation can be performed quickly.

**Convenient melt function (Lard heating) to use the solid oil.**

In case of using the solid oil such as lard, the melt function (lard heating) to gradually dissolve solid oil is convenient.

Please contact us at the time of the purchase about use of the melt function.

## Low running cost

**Small amount of oil and low output of industry No.1!**

Thanks to heating method of the high thermal efficiency and reduction on the amount of oil, low output of industry No.1 was realized. Power consumption is lower by far compared with a fryer which has equivalent cooking capacity. It will lead to a reduction in utility costs. In addition, since the amount of oil is less, waste oil disposal costs and oil bill can be reduced.

**Furthermore running cost is cut by setting the output according to the stores.**

Normal output of the IH tabletop fryer is 3kW, but it is also possible to use a lower output according to sales operation type of customers, menu and frequency of use. Please inquire at the time of the purchase.

## Excellent cleaning

**Excellent cleaning!**

For that there are no any kinds of parts inside the tank, cleaning is perfectly performed. Cleaning work after the end of cooking can be significantly reduced, leading to a reduction in labor costs.

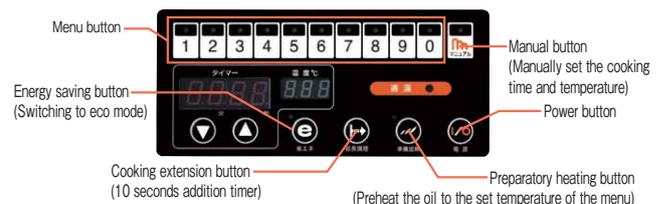
**You can choose the downward oil drain or forward oil drain.**

Downward oil drain can easily and securely be done the waste oil by using the dedicated stand together.

Forward oil drain can be performed easily by attaching an oil drain hose with a single touch.

**Cooking can be performed in manual by simple operation.**

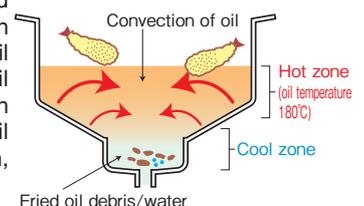
You can easily use a simple design operation panel. The oil temperature can be set in units of 1 °C between 30 to 220°C by microcomputer control. Since the temperature and cooking time (Between 0 sec to 99 min 59 sec) can be registered up to 10 menus, labor savings is realized and cooking process can be manualized. A buzzer alarms at the end of cooking.



## Oil lasts a long time

**Oil lasts a long time by the cool zone of Maruzen's dedication.**

The oil is heated evenly and uniformly by heat convection that is generated from the oil tank bottom. Since fried oil debris and water residue fall in the cool zone, the life of oil lasts by suppressing oxidation, saving the oil cost.



**Further energy saving in eco mode. Oil lasts.**



If no cooking time pasts during a certain period of time, the oil temperature will be in eco mode for setting the oil temperature to 20 degrees lower than the set temperature. The eco mode will suppress the oxidation of the oil, leading to not only extension of oil usage period, but also power consumption saving. Eco mode can also be switched manually by pressing the energy saving mode button.

## Safety

**Risk of burns is greatly reduced!**

Since there is no heater, you do not need to worry about an accidental touch on the heater that was flipped and falling of heater into the oil surface.

**Expansion of the safety device.**

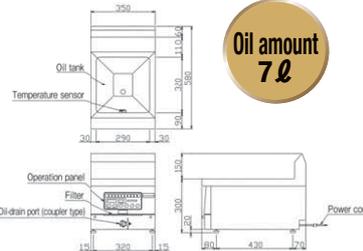
A high limit for preventing overheating of the oil is adopted. And protection function, which stops the operation even if it detects temperature rise and an electrical abnormality in the main body, is adopted. It Further enhances the safety.

## IH tabletop fryer

### MIF-A7T



Forward oil drain



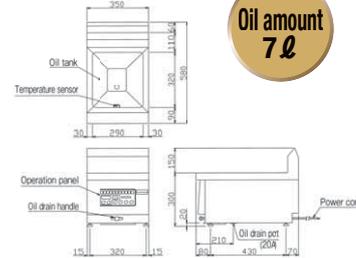
Oil amount  
7ℓ



### MIF-B7T



Downward oil drain



Oil amount  
7ℓ



### IH tabletop fryer Specifications Table

Model	External dimension (mm)				Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories
	Width	Depth	Height	Height back							
MIF-A7T	350	580	300	150	7	3 φ 200V	3.0	15A	2m 2mm <sup>2</sup> -4 core direct connecting	22	Partition net, Oil debris receiver, Skimming net, Cover, Plate for receiving drained oil, Oil drain hose
MIF-B7T	350	580	300	150	7	3 φ 200V	3.0	15A	2m 2mm <sup>2</sup> -4 core direct connecting	22	Partition net, Oil debris receiver, Skimming net, Cover, Oil drain pipe for extension

## Auto lift type

### Auto lift type is also available!

#### ● Lift up without missing a delicious fried time. A buzzer notifies the fry ending time.

Fry basket lifts up automatically with the prescribed cooking time. Even a part-time worker can cook easily, and it is especially effective for energy saving. Cooking time (Between 0 sec to 99 min 59 sec) and oil temperature (Between 30 to 220°C) in 10 menus can be registered. The buzzer informs us the upcoming cooking time, without missing the most delicious fried time. In addition, when fried food is not enough for the cooking time, additional cooking can be done with one-touch by 10 seconds.

#### ● You can realize the good taste with the setting for twice-frying.

One touch cooking can be performed if setting standby time to the second frying time after the end of first cooking time and the second fry-cooking time. You can realize your favorite taste.

#### ● Manual operation can be performed.

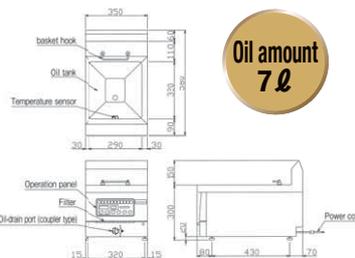
It is also possible to cook by setting the temperature and time manually. Please use it by pressing the manual button if menu registration is no need or if you want to change the temperature and cooking time per each cooking.



### MIF-AL7T



Forward oil drain



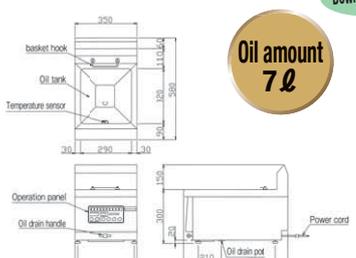
Oil amount  
7ℓ



### MIF-BL7T



Downward oil drain



Oil amount  
7ℓ



### IH tabletop auto lift fryer Specifications Table

Model	External dimension (mm)				Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories
	Width	Depth	Height	Height back							
MIF-AL7T	350	580	300	150	7	3 φ 200V	3.0	15A	2m 2mm <sup>2</sup> -4 core direct connecting	25	Fried food basket, Partition net, Oil debris receiver, Skimming net, Cover, Drained oil receiving plate, Oil drain hose
MIF-BL7T	350	580	300	150	7	3 φ 200V	3.0	15A	2m 2mm <sup>2</sup> -4 core direct connecting	25	Fried food basket, Partition net, Oil debris receiver, Skimming net, Cover, Oil drain pipe for extension

### Accessories / Option



Convenient dedicated stand is available (Please see the back cover)

### Option Automatic open close lid spec. **PATENTED**

#### Suppression of Oil spill, Oil Smoke and Smell !

When starting cooking, as Fried food basket decline, lid closes automatically. After cooking, lid opens automatically as lift goes up.

- Suppression of Oil Smoke and Smell.
- Lid open and close automatically, it does not take time and effort.

Open close automatically



- Adapted model: MIF-AL7T, BL7T only.
- For detail, please contact us.

● There may have different sizes and specs depending on the model.

**NEW** IH fryer lower oil amount type **PATENTED**

# Many benefits that come from an "oil tank without obstacles". A new era fryer that excels in everything.



Please check out the video!

**PATENTED**

## Excellent for cleaning!

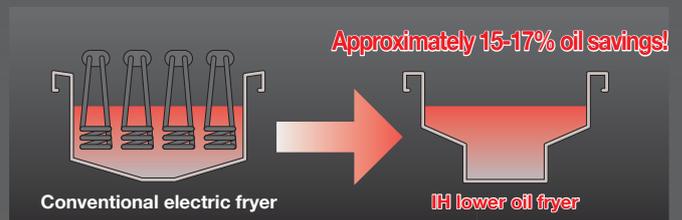
Since there are no parts inside the tank, you can easily reach the bottom of the oil tank and clean it easily. Cleaning work can be completed in a short time, which also leads to a reduction in labor costs.



## Lower oil amount!

(approx. 15-17% oil savings)

Since there is no heater or intermediate heating pipe inside the oil tank, the space required for the oil tank can be reduced. As a result, compared to the fryers with the same cooking capacity, it saves approximately 15-17% of oil, allowing you to cook with less oil.



## Energy saving!

By reducing the amount of oil, the power consumption required for heating is also significantly reduced. Since the required local switch capacity is small, it can be used even in facilities with limited electrical capacity.

## Great safety!

Since there is no heater, there is no need to worry about touching the raised heater or falling onto the oil surface. The risk of burns is significantly reduced.

## Also equipped with the highest level of safety features!

**Patent pending**

Maruzen's unique safety design makes it possible to detect irregular situations such as dry heat, low oil level, sudden temperature rises, and oil leaks. Safety has been further improved as it quickly detects any abnormalities in the equipment and immediately stops heating under any circumstances.

## 99 menus can be registered! "Double Frying" can be programmed!

Cooking program can be registered up to 99 menus. Not only the oil temperature (Between 100 to 220°C) and cooking time (Between 0 sec to 99 min 59 sec), but also step cooking such as "Double Frying" can be programmed in advance. Your original taste and labor saving can be realized at the same time. Melody for the end of cooking can be chosen from 7 patterns. Therefore, it is easy to recognize the equipment when you use several units.

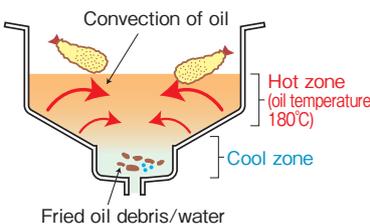


### Equipped with safety features in case of abnormalities **PATENTED**

An additional safety function notifies the user with a buzzer and flashing lights when an abnormality is detected inside the device. This function enhances safety.

## Oil lasts a long time by the cool zone of Maruzen's dedication. **PATENTED**

The oil is heated evenly and uniformly by heat convection that is generated from the oil tank bottom. Since fried oil debris and water residue fall in the cool zone, the life of oil lasts by suppressing oxidation, saving the oil cost.



## Eco mode reduces oil oxidation and saves energy.

Pressing the ECO switch switches to the eco mode, which maintains the oil temperature lower than the set temperature, reducing oil oxidation and saving energy. The ECO mode can also be set to switch automatically after a certain period of non-cooking time has elapsed. Please contact us for details.

## Useful "Melt Function" to use the solid oil. (Lard heating)

Melt function (lard heating) to gradually dissolve solid oil is equipped. It is very useful when you use solid oil such as lard.

## Easy to clean with a convenient fried scraps receiver and fully open lower part of the main body.

A fried scraps receiver is provided at the bottom of the tank, so you can easily throw away fried scraps that accumulate at the bottom. In addition, the legs of the main body are made of round pipes that are easy to clean, and the bottom of the main body is fully open, making it easy to clean.



## Lift up at the best timing for tasty. The melody will notice you the end of cooking.

The fry basket automatically lifts at a set cooking time, which is effective in saving labor. With our fryer, anyone can make authentic fried food without any irregularities. A melody notifies when frying is finished.



## Multiple-lift specifications are also available, which is ideal for cooking a wide variety of foods in small quantities.

By installing a multi-lifter (selling separately), it is possible to create a multi-lift specification that is ideal for cooking a wide variety of foods in small quantities. Please contact us for more information.



### New function!

## Front rail that is safe to touch

The low-radiation IH heating method and internal insulation structure significantly reduce the surface temperature of the main body. The front rail, which is easily touched during cooking, is also free from burns. Reduces the burden on those who cook.



### New function!

## Oil drain cover that also serves as a safety device

Heating automatically stops when the oil drain cover is opened, so there is no chance of accidentally draining oil while heating. Additionally, the oil drain cover is designed so that it will not return to the specified position unless the oil drain cock is tightened, which prevents it from overheating when the oil drain cock is open.



■ Normal time      ■ When the cover is open.      ■ Cover not closed  
 Automatically stops heating.      (no heating).

## Foldable cover can be put under the body

Cover of oil tank is foldable and can be put under the body. You don't need to concern about the place for putting it.



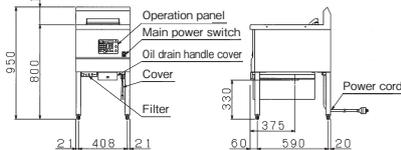
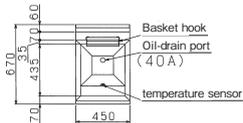
## IH fryer lower oil amount type

### Auto Lift type

#### MIF-EL15 **NEW**



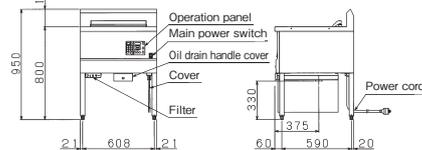
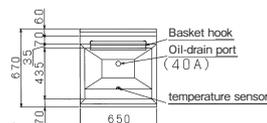
Oil amount  
15ℓ



#### MIF-EL23 **NEW**



Oil amount  
23ℓ

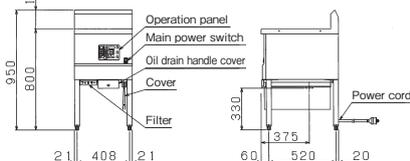
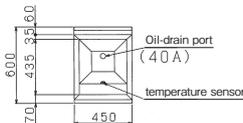


### Standard Type

#### MIF-E15 **NEW**



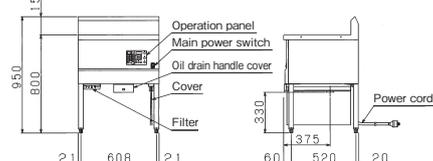
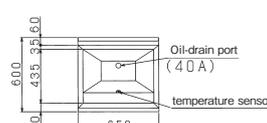
Oil amount  
15ℓ



#### MIF-E23 **NEW**



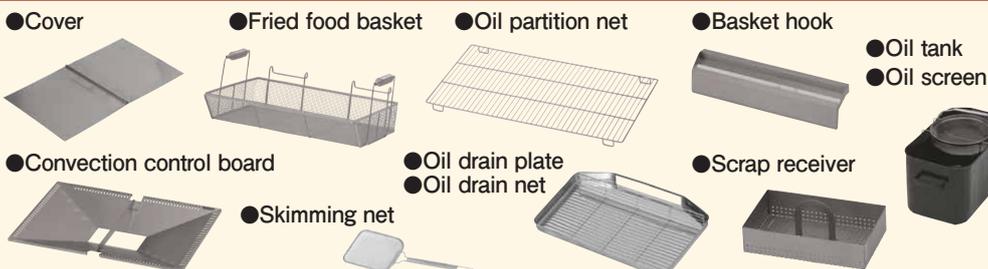
Oil amount  
23ℓ



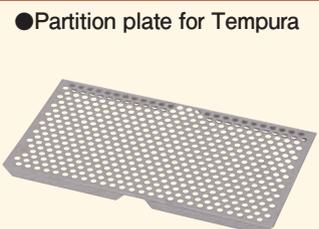
### IH fryer lower oil amount type spec table

Model	External dimension (mm)				Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Required local switch capacity	Power cord	Weight (kg)	Accessories											
	Width	Depth	Height	Height back							Cover	Oil partition net	Oil tank	Oil screen	Skimming net	Oil drain plate	Oil drain net	Scrap receiver	Fried food basket	Basket hook	Convection control board	
Auto Lift type	MIF-EL15	450	670	800	150	15	3 φ	5.1	20A	2m ground 3P 20A with hook plug	54	1	1	S1	1	1			1	1	1	1
	MIF-EL23	650	670	800	150	23		7.1	30A	2m ground 3P 30A with hook plug	70	1	1	S2	2	1			1	1	1	1
Standard Type	MIF-E15	450	600	800	150	15	200V	5.0	20A	2m ground 3P 20A with hook plug	48	1	1	S1	1	1	1	1				1
	MIF-E23	650	600	800	150	23		7.0	30A	2m ground 3P 30A with hook plug	60	1	1	S2	2	1	1	1	1			1

#### Accessories



#### Options



※ There may have different sizes and specs depending on the model.

# IH round type fryer

## Great for demonstration! Adequate big diameter round type fryer for “Demonstration kitchen”!!

### Great for demonstration! Adequate big diameter round type fryer for “Demonstration kitchen”!!

“Maruzen” IH round type fryer is round shape and appeal the line of the pot. Installing in front of customers over the counter, it has a demonstration effect to appeal customers as if cooking by big special pot. It can appeal “fresh-cooked” very much. This is the perfect fryer for “demonstration kitchen”.



### Less amount of oil & high heat efficient IH heating method reduced the heating expenses!

Since there are no parts in the tank, oil amount can be less compared to the equivalent cooking area fryer. Besides, high efficient IH heating method lower electric consumption to 7kW and reduce heating expenses.

### Further energy saving in eco mode, Oil lasts.

By pressing Energy saving button, it changes to eco mode which maintains temperature 20 °C lower than set temperature. The eco mode will suppress the oxidation of the oil, leading to not only extension of oil usage period, but also power consumption saving.

### Expansion of the safety device.

High limit for preventing oil overheating is adapted. And protection function which stops the operation when it detects temperature rise and an electrical abnormality in the main body, is adapted. It further enhances the safety.

### Easy to clean!

No parts are inside the tank, so it is perfect for cleaning. Besides, installed fried scraps receiver at tank bottom. Fried scraps is caught in the receiver, it is easy to throw away. Cleaning time after cooking is reduced. It can also lead to reducing personnel cost.



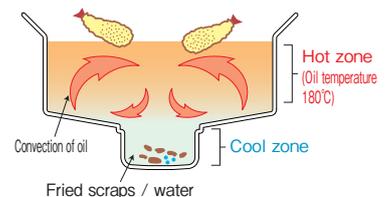
### Simple and easy to use control panel

Control panel is very simple. Set temperature by Temperature set switch and push Start switch button.



### Oil lasts a long time by the cool zone of Maruzen's dedication.

Since fried scraps and water residue fall in the cool zone, the life of oil lasts by suppressing oxidation, saving the oil cost.



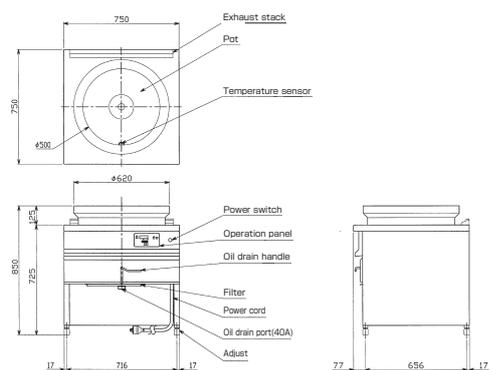
### Risk of burns is greatly reduced!

Since there is no heater, you do not need to worry about an accidental touch on the heater that was flipped and falling of heater into the oil surface.

## MIF-500



Oil amount  
18ℓ



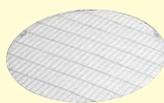
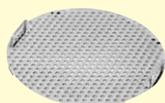
### IH round type fryer Specification Table

Model	External dimension(mm)			Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories
	Width	Depth	height							
MIF-500	750	750	725	18	3 φ 200V	7.0	30A	2m ground 3P 30A with hook plug 	77	Skimming net, Partition net, scrap receiver, Oil tank, Oil screen, Cover

### Accessories

Please use according to the cooking menu.

- Partition plate for Tempura (For Tempura)
- Partition net (For other fried food)



Scrap receiver



Oil tank



Oil screen



Cover

# Heating pipe itself generates New IH heat! Excellent safety and wide variety of cooking function are equipped!

## Even and gentle heating with electromagnetic induction.

A new heating system is adopted in which an intermediate heating pipe itself is heated by electromagnetic induction of the heat coil.

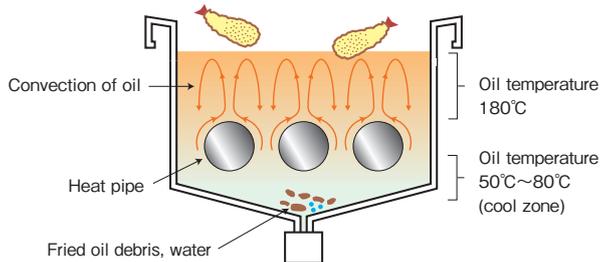
Since a pipe is heated uniformly and evenly, it heats the oil efficiently. Further, to increase the surface area of the pipe can heat even a large amount of oil uniformly at once.



■ Heating pipe with a large surface area

## Long-lasting oil with reducing oxidation and it is delicious.

Heating uniformity with "low temperature" by using the entire surface of the industry-leading heating pipe. Moreover, there is no localized overheating due to the large convection of oil generated in the tank, so it can save the oil cost by suppressing further oxidation of the oil. Fried oil debris, extra fry-batter and water content fall into the cool zone of oil tank bottom, so you can cook at a proper temperature part with less dirt, without missing the smell of deep-fried food.



## Cost saving, clean and safety.

Maruzen IH fryer achieves a high thermal efficiency that about 85 % or more of the power can be converted to heat. Since, in addition to the usage of energy without waste, there is no exhaust heat, it can save utility costs related to air conditioning such as cooling. In addition, the kitchen environment can be kept clean because oily smoke is less likely to occur thanks to low temperature uniform heating.

## Useful "Melt Function" to use the solid oil. (Lard heating)

Melt function (lard heating) to gradually dissolve solid oil is equipped. It is very useful when you use solid oil such as lard.

### ■ Cooking ability table (MIF-18D) \*required time will be 30-50% increased in the case of frozen food.

Cooking name	Cooked amount per once	Proper oil temperature	Cooking time	Capacity/h
Croquette (raw 50g)	15~21pieces	180~200°C	2~3 minutes	250~350pieces
Pork cutlet	16~20pieces	180~190°C	2~4 minutes	200~250pieces
Horse mackerel tempura	28~36pieces	180~190°C	2~4 minutes	350~450pieces
Vegetable tempura	12~31pieces	160~180°C	1~3 minutes	200~500pieces
French fries (frozen)	1.2kg	180°C	4 minutes	15kg
French fries (frozen)	1.2kg	180~190°C	3~6 minutes	10kg

Model of IH fryer conforms to the specification of the description of the Minister of Land, Infrastructure and Transport Secretariat Government Buildings Department supervision "public building construction standard specifications" (machine equipment work).

## Temperature of oil and frying time can be set!

The oil temperature (Between 100 to 220°C) and frying time (Timer: Between 0 sec to 99 min 59 sec) can be set in advance (Max.99 menus). Also, frying time can be changed temporarily by manual switch. The melody for finish cooking can be chosen from 7 patterns. Therefore, even if using several units, the melody can be different for each equipment, which is very useful for recognition when finish frying.



## Equipped with safety features in case of abnormalities PATENTED

An additional safety function notifies the user with a buzzer and flashing lights when an abnormality is detected inside the device. This function enhances safety.

## Eco mode reduces oil oxidation and saves energy.

Pressing the ECO switch switches to the eco mode, which maintains the oil temperature lower than the set temperature, reducing oil oxidation and saving energy. The ECO mode can also be set to switch automatically after a certain period of non-cooking time has elapsed. Please contact us for details.

## Foldable cover can be put under the body.

Cover of oil tank is foldable and can be put under the body. You don't need to concern about the place for putting it.



## Safe with overheating prevention mechanism.

It is equipped with a mechanism to prevent overheating with a built-in high limit switch to cut off the circuit automatically if the oil temperature rises abnormally. In addition, the built-in high limit switch cuts off the circuit even when there is abnormal condition in the main body of the high limit switch, so it is safer.

## Perfect for floor cleaning

Leg part of main body is round pipe which makes cleaning easier. Moreover, there is a wide space under the equipment, so you can use cleaning tools like mops easily, which is perfect for floor cleaning.

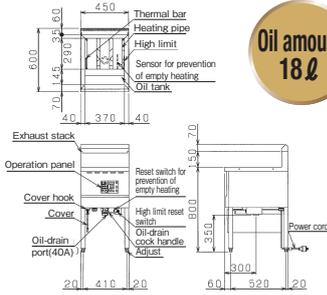


MIF-18D



JFEA

Oil amount 18ℓ

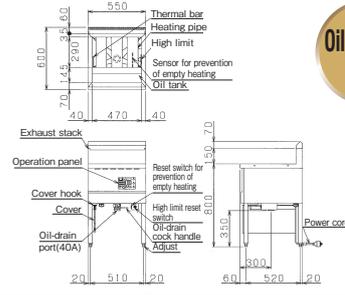


MIF-23D



JFEA

Oil amount 23ℓ

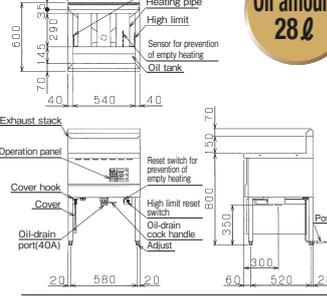


MIF-28D



JFEA

Oil amount 28ℓ



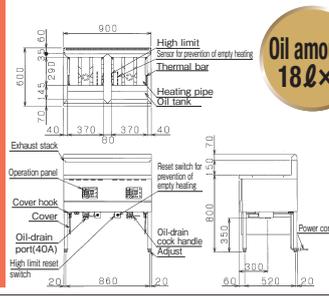
Regular type -2-tank

MIF-18WD



JFEA

Oil amount 18ℓ×2



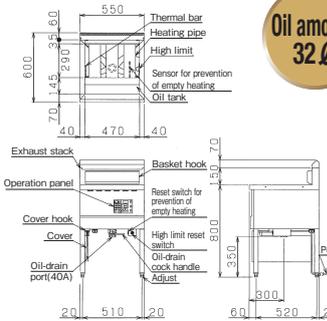
At the same time cooking of two types of deep-fried foods.

Fast Food type -1-tank

MIF-23FD



Oil amount 32ℓ



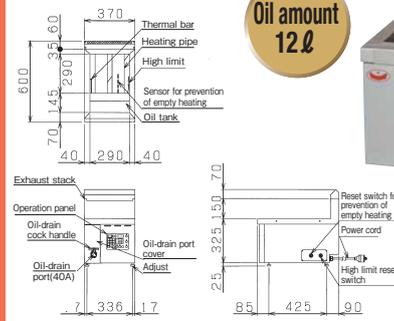
Oil tank is deeply suitable for selling on a large scale!

Tabletop type -1-tank

MIF-12TD



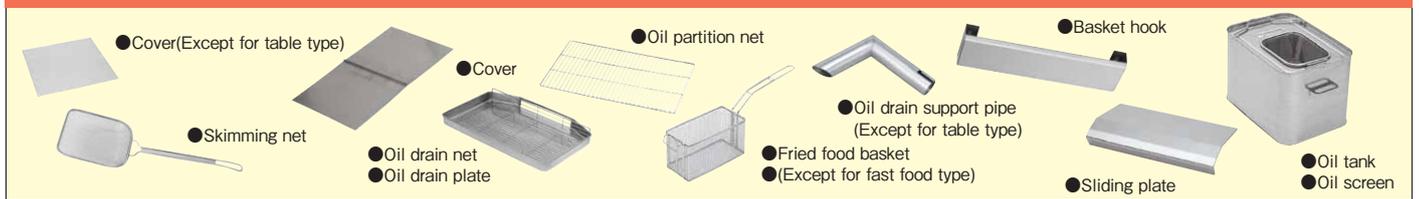
Oil amount 12ℓ



Low-frequency IH fryer Specifications Table

Model	External dimension (mm)				Oil amount	Power (50/60Hz)	Power consumption	Required local switch capacity	Power cord	Weight	Accessories													
	Width	Depth	Height	Height back							Cover	Oil partition net	Oil tank	Oil screen	Skimming net	Sliding plate	Oil drain plate	Oil drain net	Basket hook	Fried food basket	Oil drain support pipe			
Regular type	MIF-18D	450	600	800	150	18	3 φ 200V	5.3	30A	2m ground 3P 30A with hooking plug	70	1	1	L1	1	1	1	1	1	1				
	MIF-23D	550	600	800	150	23	3 φ 200V	7.0	30A	2m ground 3P 30A with hooking plug	88	1	1	S2	2	1	1	1	1	1				
	MIF-28D	620	600	800	150	28	3 φ 200V	8.5	40A	core direct connecting	104	1	1	S2	2	1	1	1	1	1				
	MIF-18WD	900	600	800	150	18×2	3 φ 200V	10.6	40A	core direct connecting	142	2	2	L2	2	2	2	2	2	2				
Fast Food type	MIF-23FD	550	600	800	150	32	3 φ 200V	7.0	30A	2m ground 3P 30A with hooking plug	90	1	1	S2	2							1	3	
Tabletop type	MIF-12TD	370	600	350	150	12	1 φ 200V	3.5	30A	2m ground 2P 30A with hooking plug	48	1	1			1	1	1	1	1				1

Accessories



●There may have different sizes and specs depending on the model.

# Lift up without missing a delicious fried time! Subtle difference of fried condition is performed by simple operation.

Electromagnetic auto lift fryer is compatible with the specification of the description of the Minister of Land, Infrastructure and Transport Secretariat Government Buildings Department supervision "public building construction standard specifications" (machine facility work).

## Lift up at the best timing for tasty. The melody will notice you the end of cooking.

The fry baskets lift up automatically at the set time. It is effective for labor saving, because even part time workers can cook easily. Electric melody will notice you when the end of cooking comes closer, which can prevent missing the best timing for fresh fried. Also, if you want to fry more, you can extend for each 10 seconds with one-touch operation.

## Lift type which is compact and excellent cooking capacity.

Since you can raise and lower the lift in a minimum of space, a fry basket can be enlarged up to the size of oil tank. Compared with other products of equivalent oil amount, you can cook a lot of ingredients at the same time. The depth is also compact with 670mm.



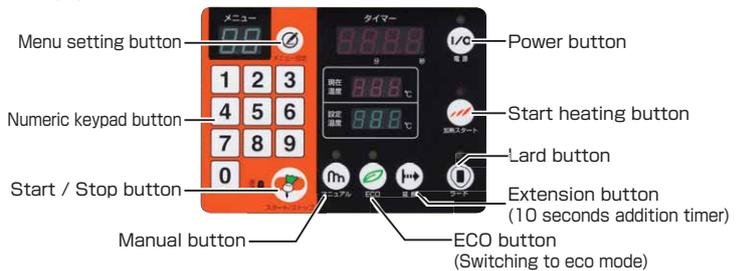
## Eco mode realizes energy saving reducing the oil oxidized



Right after pushing ECO button, it is switched to eco mode which keeps the oil temperature lower than the set temperature. That realizes not only preventing oil oxidized but also energy saving. Also, setting is available to switch to eco mode automatically when constant time passes over without cooking. Please contact us for details.

## 99 menus can be registered! "Double Frying" can be programmed!

Cooking program can be registered up to 99 menus. Not only the oil temperature (Between 100 to 220°C) and cooking time (Between 0 sec to 99 min 59 sec), but also step cooking such as "Double Frying" can be programmed in advance. Your original taste and labor saving can be realized at the same time. Melody for the end of cooking can be chosen from 7 patterns. Therefore, it is easy to recognize the equipment when you use several units.



## Equipped with safety features in case of abnormalities

An additional safety function notifies the user with a buzzer and flashing lights when an abnormality is detected inside the device. This function enhances safety.

## Useful "Melt Function" to use the solid oil. (Lard heating)

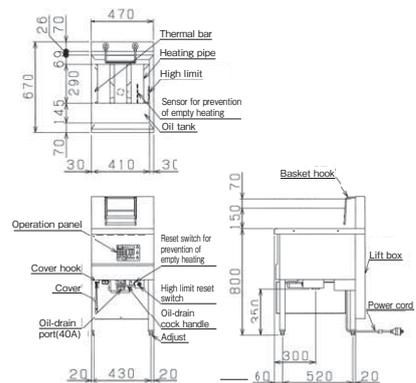
Melt function (lard heating) to gradually dissolve solid oil is equipped. It is very useful when you use solid oil such as lard.

## Safe with overheating prevention mechanism.

### MIF-20SLD



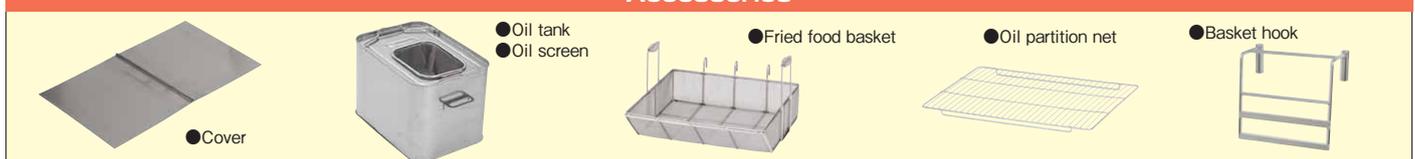
Oil amount 20ℓ



### Low-frequency IH auto lift fryer Up-and-down lift type spec table

Model	External dimension (mm)				Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Required local switch capacity	Power cord	Weight (kg)	Accessories
	Width	Depth	Height	Height back							
MIF-20SLD	470	670	800	235	20	3φ200V	5.4	30A	2m ground 3P 30A with hooking plug	100	Cover, Oil partition net, Oil tank, Oil screen, Basket hook, Fried food basket

### Accessories



● There may have different sizes and specs depending on the model.

## Apron type that ingredients can be turned on from any part of the conveyor, and the ingredients having different cooking time can be fried at the same moment.

### Apron type of simple structure can cook efficiently.

The distance between the aprons is 133mm pitch, and effective range for fried cooking was divided into four. Further, since aprons for carrying foods move at a constant speed, the space is used without waste by changing the input location, and the foods can efficiently be fried at the time according to each characteristics of ingredients.



### Table top type is easy to be combined with a working device because of compact size.

The height of the cooking surface is low, so when combined with other cooking equipment, you can make deep-fried food line in a small space.

### A variety of safety devices that can prevent trouble.

In addition to a torque limiter that does not damage the conveyor by the idling of gear automatically when food is caught in the conveyor, a conveyor emergency stop button is equipped. Safety device for making flame go out and a desuperheater will shut off the supply of gas in the case of emergency. It also provides self-diagnostic function that error message is displayed when an abnormality occurs in the body.

### Accurate oil temperature, time and cooking management of the conveyor speed.

Microcomputer precisely controls the oil temperature, time, and the conveyor speed. Fried time can be set from 1 to 15 minutes, while oil temperature can be set from 100 to 220°C with 1°C unit. A variety of delicious fried conditions can meet your satisfaction.



### 30 menus can be memorized, resulting in cooking operation in manual.

Up to 30 menus such as regular menu and popular menu can be registered. Since the oil temperature and fried time can be automatically controlled, cooking in manual can be carried out, so contributing to labor savings.

### Removable conveyor and apron.

Conveyor and apron can be removed from the body with simple operation. So, daily cleaning work can be easy.

### Convenient Space for placing Hotel Pan.

There is a space for placing a hotel pan (2/3 size) to receive the fried ingredients. The work progresses efficiently.

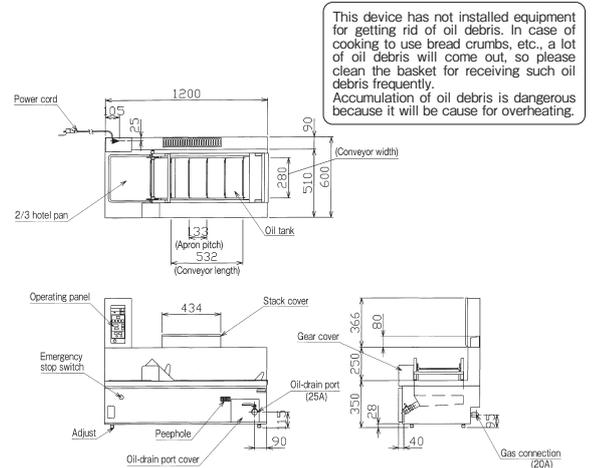


## MGFR-126TRB

Oil amount  
20ℓ



Convenient dedicated stand is available  
(Please see the back cover)



### Gas tabletop apron type conveyor fryer Specifications Table.

Model	External dimension (mm)			Conveyor width (mm)	Oil amount (ℓ)	Time adjustment range	Gas consumption		Gas connection	Power consumption 1φ100V 50/60Hz (W)	Power cord	Accessories						Weight (kg)	
	Width	Depth	Height				Town gas	LP gas				Oil tank	Oil screen	2/3 Hotel pan	Oil drain pipe	Oil drain net	Oil debris receiver		Sliding plate
MGFR-126TR(L)B	1,200	600	350	280	20	1~15	16.9kW (14,500kcal/h)	16.9kW (1,21kg/h)	20A	35	2.5m with plug (ground adapter)	L1	L1	1	1	1	1	1	100

■Model number end, R means that food ingredient inlet is right, while L is the inlet is left. ■The delivery time is about 1 month after receipt of order.

### Accessories



### Cooking capacity table [MGFR-126TR (L)B]

Cooking name	Cooked amount per area	Cooking temperature	Cooking time	Cooking capacity (pcs/h)
Fried shrimp (frozen)	4pcs	180°C	4 minutes	240
Chicken Nanban (frozen) (fried chicken with vinegar and tartar sauce)	2pcs	180°C	5 minutes	90
Fried Squid (frozen)	2pcs	180°C	6 minutes	80
The fried chicken (frozen)	8pcs	180°C	6 minutes	320

※Cooking ability slightly differs due to the input method of ingredients and the ingredient form.

# IH Rotary Automatic Fryer **Patent Pending**

**Easy operation, just put in the ingredients!  
Automatic fryer specialized for cooking a wide variety of foods in small quantities!**

**Simultaneous cooking of various menu items such as Japanese fried chicken, french fries, tempura, etc.!**



**Easy operation, just put in the ingredients!  
Furthermore, it can be operated by one person.**

When ingredients are put in, it is carried by the conveyor blades rotating in the oil tank. After cooking is finished, the foods are automatically carried out to the discharge chute. Just put in the ingredients, and there is no need to worry about over-frying. The ingredients are returned by making a U-turn, allowing one person to cook a wide variety of foods in small quantities.

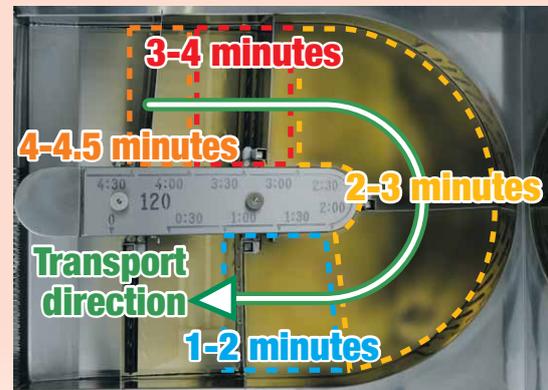


■ Cooked foods are carried out to the discharge chute in front of the machine. One person can operate.

**Frying time can be adjusted according to the position of the ingredients!  
Ideal for cooking a wide variety of foods in small quantities.**

Frying time can be changed according to the position of the ingredients, allowing simultaneous cooking of food with different frying times! In addition, additional orders can be immediately responded to.

■ Example of frying time for each position



\*Varies depending on the maximum frying time. Please specify when ordering.

## **Flat tank interior for easy cleaning.**

IH heating system makes inside of the tank flat and easy to clean. Cleaning after cooking can be done in a short time.



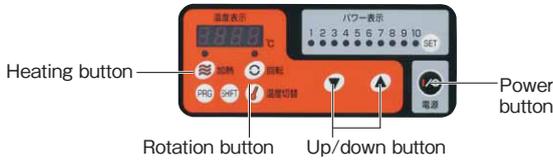
## **Conveyor blades and fried scraps receiver are easily removable.**

The conveyor blades can be easily removed without tools for easy cleaning. In addition, the fried scraps receiver can be removed with the attached fried scraps receiver pull-up rod, allowing you to clean it during operation and keep the oil clean for cooking.



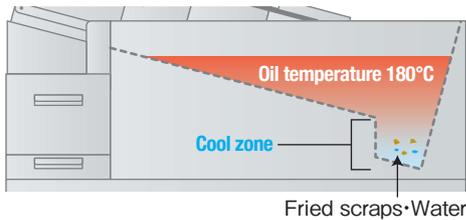
## The only setting is oil temperature! Easy operation.

The cooking time can be controlled by the position of the ingredients, so the only setting required is the oil temperature. The temperature can be set from 30 to 200°C.



## Cool zone to reduce oil oxidation.

Fried scraps falls into the cool zone at the bottom of the oil tank, reducing oxidation and extends oil life and saves of oil costs.



## Foldable cover can be put under the body!

Cover of oil tank is foldable and can be stored under the main body. You don't need to concern about the place for putting it.



## Full range of safety devices

In addition to the high limit, it is equipped with a protection function that stops operation if a temperature rise inside the main body or an electrical malfunction is detected.

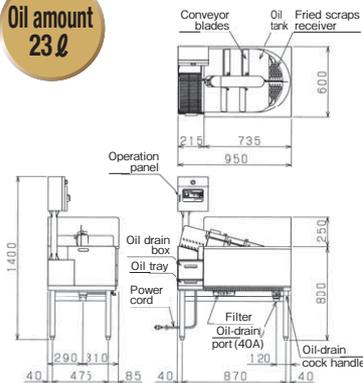
## IH Rotary Automatic Fryer

### MIFR-R096L

Left side type of the operation part and the discharge outlet



Oil amount  
23ℓ

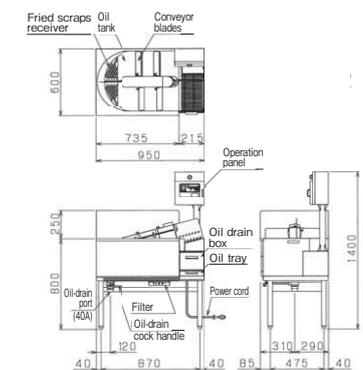


※The photo shows the left side type of the operation part and the discharge outlet.

The "R" at the end of the model number indicates the right side type of the operation part and the discharge outlet (\*Prices are the same).

### MIFR-R096R

Right side type of the operation part and the discharge outlet



## IH rotary automatic fryer spec table

Model	External dimension (mm)			Oil amount (ℓ)	Maximum* frying time	Power (50/60Hz)	Power consumption (kW)	Required local switch capacity	Power cord 2m	Weight (kg)	Accessories			
	Width	Depth	Height								Cover	Oil tank	Oil screen	Fried scraps receiver pull-up rod
MIFR-R096L (R)	950	600	800 (1,400)	23	2~6 minutes	3φ200V	7.2	30A	ground 3P 30A with hooking plug	102	1	S2	2	1

※Please specify the maximum frying time when ordering. ■Dimensions in ( ) include the operating unit. ■The "L" at the end of the model number indicates the left side type of the operation part and the discharge outlet, and the "R" indicates the right side type.

## Cooking ability table

Cooking name	Cooked amount per area	Cooking temperature	Cooking time	Capacity/h
Pumpkin tempura	4 pcs	180°C	2 minutes	470 pcs
Deep fried prawn	6 pcs	180°C	2 minutes	700 pcs
French fries (frozen)	300g	180°C	3 minutes	25kg
Japanese fried chicken (frozen)	10 pcs	180°C	4 minutes 30 seconds	560 pcs

## Accessories



## Space-saving design of the easy-to-use size. Continuous and large-volume cooking can be realized.

This device has not installed equipment for getting rid of oil debris. In case of cooking to use bread crumbs, etc., a lot of oil debris will come out, so please clean the basket for receiving such oil debris frequently. Accumulation of oil debris is dangerous because it will be cause for overheating.

### Easy cooking can be realized even for large volume of fried food.

A popular deep-fried food can be cooked just by putting ingredients onto this device. The ingredients automatically conveyed by the net will be carried to the exit chute with the delicious fried timing. You can cook large amounts of ingredients without labor. This cook is ideal for delicatessen shop, a restaurant, a supermarket, and delicatessen store.

### Space-saving design that you do not have to choose the installation place.

Compact size in spite of a continuous automatic fryer. No need for choosing an installation place, making it easier to introduce in various stores in addition to a specialized store.

### Rich flavor will be realized with the extreme infrared sheathed heater.

An extreme infrared sheathed heater avoids the local overheating of oil, which will reduce the degradation of the oil. So, a delicious food can be finished without missing the flavor of the food at any time. In addition, since the heater directly heats the oil in the oil tank, there is no economic waste in thermal efficiency. Reaching to the setting temperature is also speedy.

### Accurate oil temperature, time and cooking management of the conveyor speed.

According to the menu, a microcomputer controls oil temperature, fried time and the conveyor speed. Oil temperature can be set from 60 °C to 220 °C by 1 °C.

The oil temperature can be displayed in real time.

Fried time can be adjusted from 2 minutes to 15 minutes.

### The manual of the cooking can be carried out thanks to the 30 menus registration.

30 menus such as regular menu can be registered.

A microcomputer controls oil temperature and fried time according to menu. Therefore, accurate cooking will be performed, contributing to manual of cooking and labor-saving.



### Easy-to-clean swing-up method heater.

You can swing up the heater unit, making it easy to clean and replace the oil.

In addition, if the heater unit swings up while the electricity is applied, the power is turned OFF automatically.



### Safety with overheating prevention mechanism and self-diagnosis function.

It is safety with overheating prevention mechanism including a built-in high limit switch to cut off the circuit automatically. If the oil temperature rises abnormally. In addition, it is also equipped with self-diagnosis function that error message is displayed in the case of any abnormality in the body.

### Easy for oil drain work with oil drain cock.

Oil can be drained just by turning the cock. You can drain oil easily without removing the oil tank. Oil tanks can be smoothly moved with a caster.

### ■Cooking capacity table

Cooking name	Cooking temperature	Cooking time	Cooking capacity (pcs/h)		
			MEFR-09(T)	MEFR-12	MEFR-15
Croquette (frozen 60g)	180°C	4 minutes	420	600	770
Fried fish (frozen 60g)	175°C	4 minutes and 30 seconds	370	490	720
Bite-sized deep-fried breaded pork (chilled 40g)	160°C	3 minutes and 30 seconds	620	800	1,100
fried chicken (chilled 30g)	175°C	4 minutes	460	620	900

※Cooking ability slightly differs due to the input method of ingredients and the ingredient form.

## Tabletop type

### MEFR-09TR

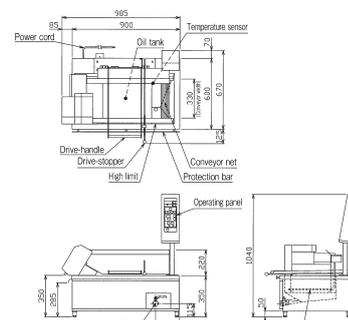


Oil amount  
28ℓ



Convenient dedicated stand is available (Please see the back cover)

- It can be also mounted on the cold table and so on thanks to the compact size, so you can utilize space effectively.

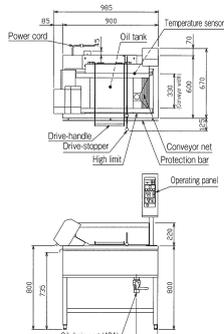


## Electric continuous automatic fryer <small>

### MEFR-09R



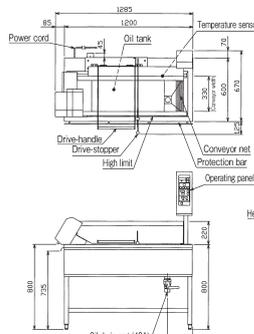
Oil amount  
29 ℓ



### MEFR-12R



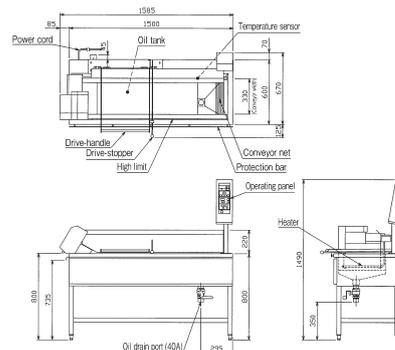
Oil amount  
42 ℓ



### MEFR-15R



Oil amount  
55 ℓ



## Electric continuous automatic fryer Specification Table

Model	External dimension (mm)			Conveyor width (mm)	Oil amount (ℓ)	Fried time (minutes)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories						
	Width	Depth	Height									Oil tank	Oil screen	Sliding plate	Sliding plate for Tempura	Cover	Oil drain support	Adjust fixed plate
MEFR-09TR(L)(Tabletop)	985	670	350(1,040)	330	28	2~15	3 φ 200V	8.5	30A	2m 5.5mm <sup>2</sup> -4 core direct connecting	81	S2	S2	1	1	1	1	4
MEFR-09R(L)	985	670	800(1,490)	330	29	2~15	3 φ 200V	8.5	30A	2m 5.5mm <sup>2</sup> -4 core direct connecting	95	S2	S2	1	1	1		
MEFR-12R(L)	1,285	670	800(1,490)	330	42	2~15	3 φ 200V	10.9	40A	2m 8mm <sup>2</sup> -4 core direct connecting	108	L2	L2	1	1	2		
MEFR-15R(L)	1,585	670	800(1,490)	330	55	2~15	3 φ 200V	13.9	50A	2m 14mm <sup>2</sup> -4 core direct connecting	127	S1, L2	S1, L2	1	1	2		

■Dimensions in ( ) include the operating unit. ■Model number end, R means that food inlet is right, while L shows that the food inlet is left.

## Accessories

●There may have different sizes and specs depending on the model.



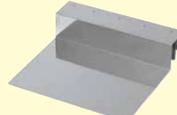
Cover



Oil tank



Oil screen



Sliding plate for Tempura



Sliding plate



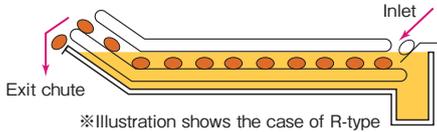
Oil drain support (09T only)

For schools, hospitals, food service and central kitchen, it is most suitable for large volume cooking and on a large-scale kitchen.

Durable stainless oil tank is adopted!

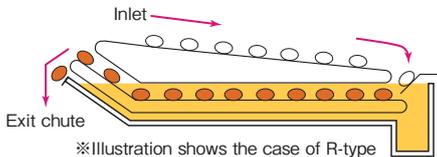
Selectable 2 types and 4 models according to workability and kitchen layout.

**Standard type**



Ingredients input from Inlet will be conveyed between a conveying net and a net which goes under oil. Then ingredients will be automatically conveyed out from an exit chute without damaged, resulting in delicious uniformly-fried condition. Tempura can also be cooked by using an exclusive sliding plate.

**U-turn type**



With this type input of ingredients is carried out on the side of exit chute and at the center of main body. Even one person can receive ingredients conveyed from the exit chute by setting the ingredients onto the conveyor.

**Special combustion structure capable of continuously inputting frozen ingredients.**

Maruzen original special combustion structure can realize speedy startup and excellent thermal efficiency by making effective use of exhaust heat. Frozen ingredients can also continuously be input, cooking a large volume of fried food in a short time. A burner is also placed at the exit chute side for long oil tank model (Model 20).

**No-space-wasted design.**

It is a compact design while keeping the necessary ability as continuous fryer for large volume cooking which is available even for a space-limited kitchen.

**A device for automatically removing oil debris is equipped for all models.**

So ingredients will not be attached with oil debris, which contributes to excellence in texture while suppressing oxidation of oil.



**Accurate oil temperature, time and cooking management of the conveyor speed.**

Microcomputer controls the oil temperature, fried time, and the conveyor speed according to menu. Oil temperature can be set from 60 to 220 °C with 1 °C unit, displaying oil temperature in real time. A fried time can be adjusted from 2 to 15 minutes.



**30 menus can be memorized, resulting in cooking operation in manual.**

30 menus such as a hot-selling menu can be registered in advance and can be operated with a single touch. The micro computer control can manually cook with accurate oil temperature and fried time, contributing to labor-saving.

**A conveyor flip-up type which is easy for cleaning.**

A conveyor net can easily be flipped up with special structural spring and the bottom part of oil tank is flat shape, so you can perform cleaning easily after cooking.



**Comfortable working environment with concentrated exhaust system.**

Special combustion structure includes a centralized exhaust system which gives comfortable working environment on kitchen by suppressing exhaust heat and by minimizing temperature rise.

**Many safety features are provided.**

Even if flame of a pilot burner disappears, a pilot safety device will operate and automatically shut off the supply of gas for preventing the outflow of raw gas. In addition, overheating prevention device will automatically shut off the gas when it detects an abnormal rise in the oil temperature. If an abnormal condition occurs in the body, the self-diagnostic function will display an error message.

**Gas Continuous automatic fryer <Conveyor flyer> Specifications Table**

Model	External dimension (mm)			Conveyor width (mm)	Oil amount (ℓ)	Fried time (minutes)	Gas consumption		Gas connection	Power consumption 1φ100V 50/60Hz (W)	Power cord	Capacity (60g frozen croquettes) (pcs/hour)	Accessories							Weight (kg)		
	Width	Depth	Height				City gas	LP gas					Oil tank	Oil screen	Sliding plate A	Sliding plate B	Input plate	Tempura plate	Special cover set			
MGFR-15R(L)C	1,595	1,375	1,310	547	62	2~15	41.9kW(36,000kcal/h)	41.9kW(3.00kg/h)	20A	67	2m with plug (ground adapter)	900	L3	L2, S1	1	1	1	1	1	1	323	
MGFR-20R(L)C	2,115	1,375	1,310	547	84	2~15	55.8kW(48,000kcal/h)	55.8kW(4.00kg/h)	20A	67		1,200	L4	L2, S2	1	1	1	1	1	1	403	
MGFR-15UR(L)C	1,765	1,375	1,310	547	62	2~15	41.9kW(36,000kcal/h)	41.9kW(3.00kg/h)	20A	67		900	L3	L2, S1							1	330
MGFR-20UR(L)C	2,270	1,375	1,310	547	84	2~15	55.8kW(48,000kcal/h)	55.8kW(4.00kg/h)	20A	67		1,200	L4	L2, S2							1	411

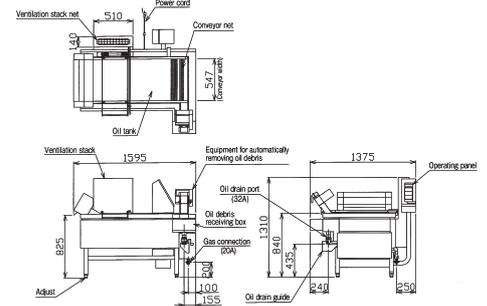
■Safety equipment: A pilot safety device, extreme overheating prevention device, and self failure diagnosis function with error display. ※These safety equipments have each slightly-different cooking ability according to input method and ingredient shape. ■In the Standard type R, ingredient input is on the right, while in the type L with ingredient input on the left. In the U-turn type R, ingredient input is on the left, while in the type L with ingredient input on the right.

Standard type

**MGFR-15RC**



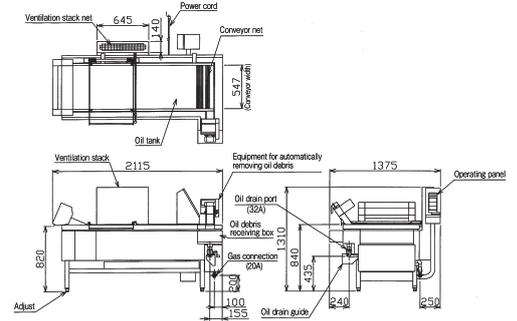
Oil amount  
62ℓ



**MGFR-20RC**



Oil amount  
84ℓ

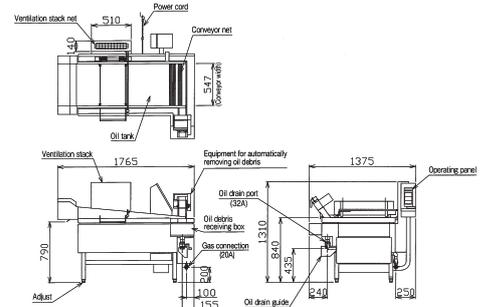


U-turn type

**MGFR-15URC**



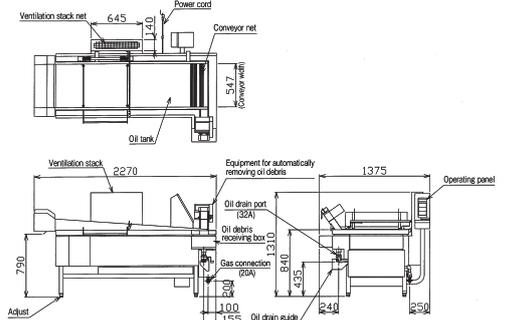
Oil amount  
62ℓ



**MGFR-20URC**



Oil amount  
84ℓ



## Option

Please use the convenient special table for IH tabletop fryer, Electric continuous automatic fryer tabletop type and Gas tabletop apron type conveyor fryer.



- Combination of MIF-A7T and special table: MIF-036.
- Combination of MGFR-126TRB and special table: MGFR-12FT

### ■ For IH tabletop fryer

Model	Adequate model	External dimension(mm)
MIF-036	MIF-A(L)7T, MIF-B(L)7T	350×600×500

### ■ For Electric continuous automatic fryer(tabletop)/Tabletop apron type conveyor fryer

Model	Adequate model	External dimension(mm)
MEFR-09FT	MEFR-09TR(L)	1,000×600×450
MGFR-12FT	MGFR-126TR(L)B	1,200×530×450

Products listed in this catalog offer types that conform to the specification of description of Minister of Land, Infrastructure and Transport Secretariat Government Buildings Department supervision "public building construction standard specifications" (machine equipment work), and please contact us for more information.

### ⚠ 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.

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

General commercial kitchen Appliances & Equipment



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