



# Maruzen

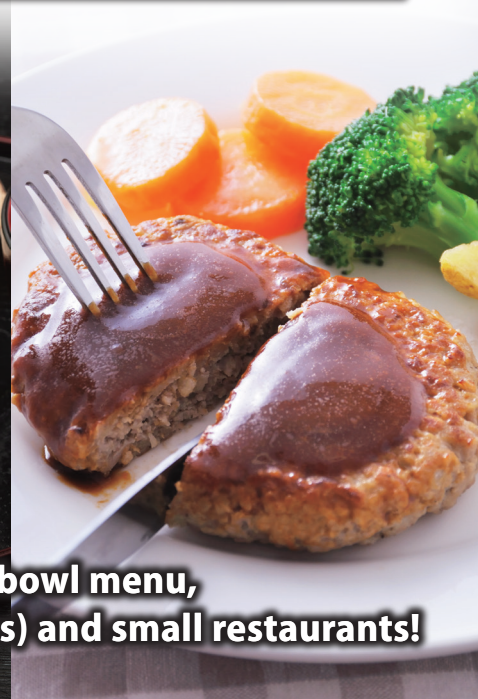
NEW

# OZAKI series New Golf

## **OZAKI** OZAKI brand revival!

Multi-burner stove with continuous spark system

**New Golf is back!**



Ideal for SOBA and UDON restaurants servicing rice bowl menu, also cafes, restaurants, izakaya (Japanese style pubs) and small restaurants!

**OZAKI**  
New Golf



General commercial kitchen Appliances & Equipment



**MARUZEN Co., Ltd.**

Dec 2022 edition

# OZAKI OZAKI brand revival!

**Multi-burner stove with continuous spark system, New Golf is back.**

Ozaki has a 90-year history as a manufacturer of commercial kitchen equipment. Among Ozaki's products, the gas table stove "New Golf," which has been loved for many years, has now been revived. The excellent operability of the continuous spark system and the functionality of the compact body with multiple stove tops make it a powerful tool for energy-saving, high-mix, low-volume cooking.

**OZAKI**  
New Golf



**Compact body with multiple stove tops! Ideal for cooking a high-mix, low-volume cooking.**

**Adopts a continuous spark system for reliable ignition.**  
**In addition, it is battery-powered for easy installation.**



A continuous spark system is used to ignite the burner. Soft ignition operation ensures reliable ignition. Furthermore, it is battery-powered, eliminating the need for a power supply. It is installed anywhere.

The batteries included in the package are for operation check purposes only and are not guaranteed to last. Please replace the batteries with new ones as soon as possible.

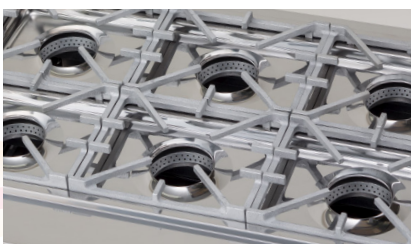
**Perfect for cooking in Oyako pan!**  
**Internal port burner is used.**



Adopts 3.0KW (2,600kal-h) burner with an internal port type. The heating is concentrated in the center of the bottom of the pot, so even small pans such as Oyako pan (small shallow pan) can be heated well.

■ Internal port type with flame concentrated in the center.

**Adopted full-surface trivet to move the pots easily.**



Adopted full-surface trivet to move the pots easily and good stability of the pot. It also has excellent durability.

**Top drip tray shape to prevent clogging.**



The top drip tray is shaped to cover the flame port of the burner to prevent clogging of the burner even when cooking in Oyako pan, which is prone to spills.

**Excellent cleanability.**

The trivet and the top drip tray can be easily removed for cleaning.

# OZAKI Series New Golf

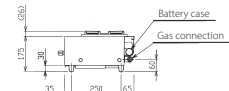
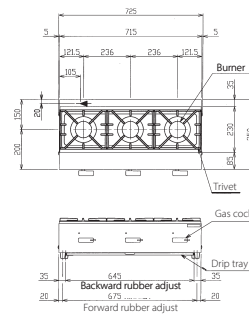


Produce with this mark, has passed the type inspection of the Japan Gas Appliances Inspection Association. (LP gas, 13A)

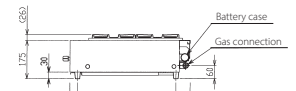
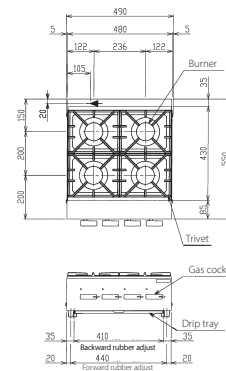


Gas stoves with the PS mark are products that indicate compliance with the technical standards set by the government.

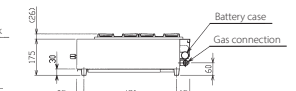
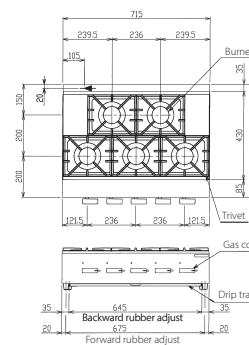
## MOZK3 3 Burners Type



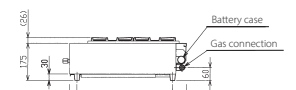
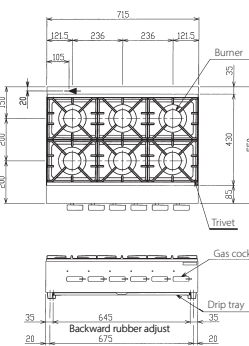
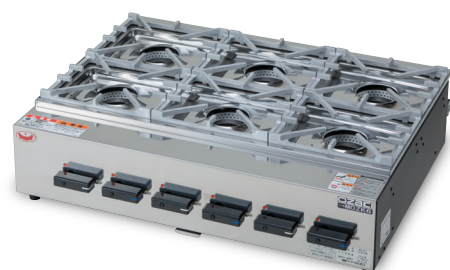
## MOZK4 4 Burners Type



## MOZK5 5 Burners Type



## MOZK6 6 Burners Type



### ■ OZAKI Series New Golf Specification Table

Model	External dimension (mm)			No. of burners	Gas consumption		Gas connection		Weight (kg)
	Width	Depth	Height		Town gas	LP gas	Town gas	LP gas	
MOZK3	725	350	175	3	9.0kW(7,700kcal/h)	9.0kW(0.64kg/h)	13mm rubber tube end	9.5mm rubber tube end	18
MOZK4	490	550	175	4	12.0kW(10,300kcal/h)	12.0kW(0.86kg/h)	13mm rubber tube end	9.5mm rubber tube end	21
MOZK5	715	550	175	5	15.0kW(12,900kcal/h)	15.0kW(1.07kg/h)	13mm rubber tube end	9.5mm rubber tube end	27
MOZK6	715	550	175	6	18.0kW(15,500kcal/h)	18.0kW(1.28kg/h)	13mm rubber tube end	15A	29

■ Please use pots with the  $\phi$  240 mm or less.



## 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 supply valve 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, the top drip tray, oil tray 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 supply valve.
- 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.

## General commercial kitchen Appliances & Equipment



# MARUZEN Co., Ltd.

Listed on the second section of the Tokyo Stock Exchange (TSE)

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