



# Maruzen

# Gyoza Cooker

**Model change of  
Gas Auto Gyoza Cooker Series**  
(Please refer to P.1)

Gas Auto Gyoza Cooker Series **5** models  
Electric Auto Gyoza Cooker Series **10** models  
Orthodox Series **10** models  
Standard Series **6** models  
Pressure Type Electric Auto Gyoza Cooker Series **2** models



General commercial kitchen Appliances & Equipment



**MARUZEN Co., Ltd.**

June 2024 edition

# Gas Auto Gyoza Cooker

Model Change

## Fully automatic grilling of gyoza! Menu registration function for easier use.

### ■ Anyone can easily cook delicious gyoza.

It runs complete automation of grill, water supply, steam, and finish grilling. Even non-regular workers can grill gyoza professionally on their first day.

### ■ 5 menu program function is equipped! **NEW**

The pan temperature, grill time, amount of water supply, and grilling start temperature can be freely set, allowing delicious cooking of gyoza of different sizes and types. In addition, up to 5 menus can be registered for the cooking process. There is no need to change the settings each time you cook.



### ■ Grilling time is down-counted. **NEW**

Grilling time is indicated by down-counting. The time to complete the cooking is clearly visible.

### ■ Compact body for easy installation. **NEW**

The size of the main body has been downsized. The more compact size allows for a wider choice of installation space.

### ■ Clad steel plate\* which is excellent for heat storage.

Clad steel plate is used for the pan. In addition to reducing the temperature irregularity and preventing uneven grilling, the cooking surface is stainless steel, which is resistant to rust and easy to clean. (\*Double structure with stainless and iron)

### ■ Removable lid for easy cleaning.



Lid is easily removable and easy-to-clean. You can keep equipment clean.

### ● Please use the convenient dedicated stand.

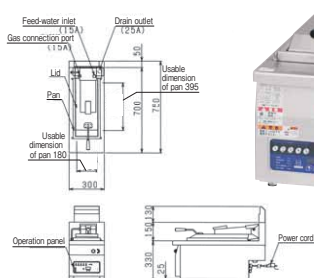
(Refer to P.6)



## MAZ-4B

- 24pieces/time
- 205-220pieces/hour

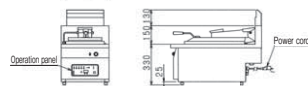
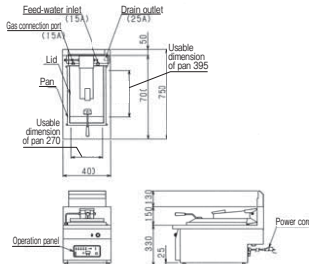
Model Change



## MAZ-6B

- 36pieces/time
- 310-330pieces/hour

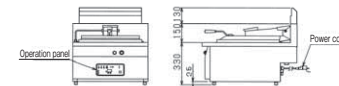
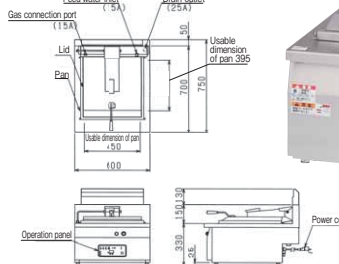
Model Change



## MAZ-10B

- 60pieces/time
- 510-550pieces/hour

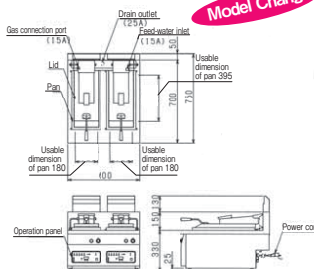
Model Change



## MAZ-44B

- 24+24pieces/time
- 410-440pieces/hour

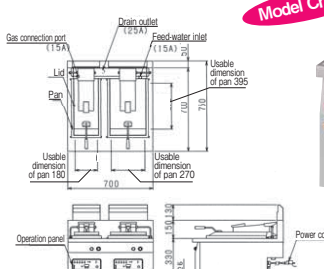
Model Change



## MAZ-46B

- 24+36pieces/time
- 510-550pieces/hour

Model Change



### ■ Gas Auto Gyoza Cooker Specifications Table

| Model   | External dimension (mm) |       |        |             | Pan dimension (mm) |       |       |       | Number of pans | Gas consumption       |                   | Gas connection (Union) | Feed-water inlet | Power (50/60Hz) | Power consumption (50/60Hz) | Power cord                      | Pilot safety device | Drain outlet | Weight (kg) |
|---------|-------------------------|-------|--------|-------------|--------------------|-------|-------|-------|----------------|-----------------------|-------------------|------------------------|------------------|-----------------|-----------------------------|---------------------------------|---------------------|--------------|-------------|
|         | Width                   | Depth | Height | Height back | Width              | Depth | Width | Depth |                | Town gas              | LP gas            |                        |                  |                 |                             |                                 |                     |              |             |
| MAZ-4B  | 300                     | 750   | 330    | 150         | 180                | 395   | —     | —     | 1              | 5.12kW ( 4,400kcal/h) | 5.12kW (0.37kg/h) | 15A                    | 15A              | 1φ100V          | 16W                         | 2.5m with plug (ground adapter) | Flame rod system    | 25A          | 48.0        |
| MAZ-6B  | 400                     | 750   | 330    | 150         | 270                | 395   | —     | —     | 1              | 7.67kW ( 6,600kcal/h) | 7.67kW (0.55kg/h) | 15A                    | 15A              | 1φ100V          | 16W                         |                                 |                     | 25A          | 56.0        |
| MAZ-10B | 600                     | 750   | 330    | 150         | 450                | 395   | —     | —     | 1              | 12.8kW (11,000kcal/h) | 12.8kW (0.92kg/h) | 15A                    | 15A              | 1φ100V          | 16W                         |                                 |                     | 25A          | 98.0        |
| MAZ-44B | 600                     | 750   | 330    | 150         | 180                | 395   | 180   | 395   | 2              | 10.2kW ( 8,800kcal/h) | 10.2kW (0.73kg/h) | 15A                    | 15A              | 1φ100V          | 32W                         |                                 |                     | 25A          | 94.0        |
| MAZ-46B | 700                     | 750   | 330    | 150         | 180                | 395   | 270   | 395   | 2              | 12.8kW (11,000kcal/h) | 12.8kW (0.92kg/h) | 15A                    | 15A              | 1φ100V          | 32W                         |                                 |                     | 25A          | 104         |

■ Accessory/Decompression check valve

# Electric Auto Gyoza Cooker

## Complete automation of grill, water supply, steam, and finish grilling!

### ■ Anyone can easily cook delicious gyoza.

It runs complete automation of grill, water supply, steam, and finish grilling. Even non-regular workers can grill gyoza professionally on their first day.

### ■ Clad steel plate\* which is excellent for heat storage.

Clad steel plate is used for the pan. In addition to reducing the temperature irregularity and preventing uneven grilling, the cooking surface is stainless steel, which is resistant to rust and easy to clean. (\*Double structure with stainless and iron)

### ■ Free setting type to grill a variety of shaped gyoza deliciously.

You can set grill time, amount of feed water, surface grill time freely according to your original gyoza.



● Easy one touch panel

### ■ Automatic feeding water is stable due to flow rate sensor.

Automatic feeding of the specified amount of water regardless of tap water pressure or pipe diameter can streamline steam process.

### ■ Thermistor sensor is provided to maintain accurate temperature of pan.

Thermistor sensor to maintain accurate temperature of the whole pan always realizes beautifully and evenly browned gyoza.

### ■ Removable lid type is also available.

Removal lid type is also available (model S). Lid is easily removable and easy-to-clean. You can keep equipment clean.

#### Easy to clean!

#### ● Removable lid type.



MAZE-4S

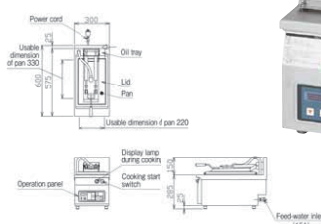
### ● Please use the convenient dedicated stand.

(Refer to P.6)



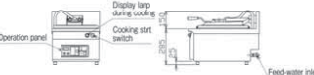
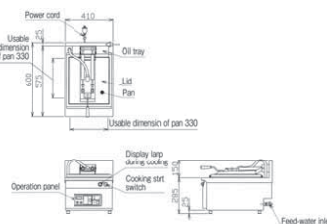
## MAZE-4(S)

- 24pieces/time
- 205-220pieces/hour



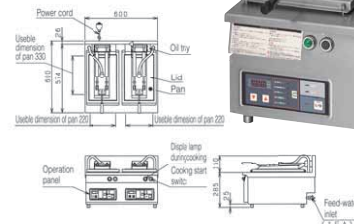
## MAZE-6(S)

- 36pieces/time
- 310-330pieces/hour



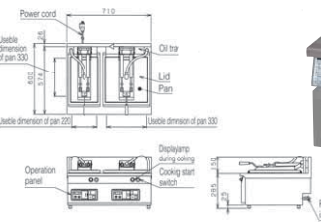
## MAZE-44(S)

- 24+24pieces/time
- 410-440pieces/hour



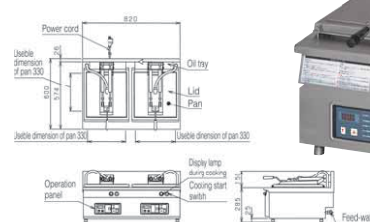
## MAZE-46(S)

- 24+36pieces/time
- 510-550pieces/hour



## MAZE-66(S)

- 36+36pieces/time
- 610-660pieces/hour



### ■ Electric Auto Gyoza Grill Machine Specifications Table

| Model     |               | External dimension (mm) |       |        |             | Pan dimension (mm) |       |       |       | Number of pans | Power (50/60Hz) | Power consumption (50/60Hz) | Necessary hand switch capacity | Power cord                      | Feed-water inlet | Weight (kg) |               |
|-----------|---------------|-------------------------|-------|--------|-------------|--------------------|-------|-------|-------|----------------|-----------------|-----------------------------|--------------------------------|---------------------------------|------------------|-------------|---------------|
| Fixed lid | Removable lid | Width                   | Depth | Height | Height back | Width              | Depth | Width | Depth |                |                 |                             |                                |                                 |                  | Fixed lid   | Removable lid |
| MAZE-4    | MAZE-4S       | 300                     | 600   | 285    | 150         | 220                | 330   | —     | —     | 1              | 3φ200V          | 3kW                         | 15A                            | 2m ground 3P 15A with plug      | 15A              | 40.0        | 39.0          |
| MAZE-6    | MAZE-6S       | 410                     | 600   | 285    | 150         | 330                | 330   | —     | —     | 1              | 3φ200V          | 4.5kW                       | 15A                            | 2m ground 3P 15A with plug      | 15A              | 44.0        | 43.0          |
| MAZE-44   | MAZE-44S      | 600                     | 600   | 285    | 150         | 220                | 330   | 220   | 330   | 2              | 3φ200V          | 6kW                         | 20A                            | 2m ground 3P 20A with hook plug | 15A              | 67.0        | 65.0          |
| MAZE-46   | MAZE-46S      | 710                     | 600   | 285    | 150         | 220                | 330   | 330   | 330   | 2              | 3φ200V          | 7.5kW                       | 30A                            | 2m ground 3P 30A with hook plug | 15A              | 71.0        | 69.0          |
| MAZE-66   | MAZE-66S      | 820                     | 600   | 285    | 150         | 330                | 330   | 330   | 330   | 2              | 3φ200V          | 9kW                         | 30A                            | 2m ground 3P 30A with hook plug | 15A              | 74.0        | 72.0          |

■ Accessory/Decompression check valve

**Orthodox type endures tough continuous use.**  
**It can be used differently at peak time and at idle time. It is wallet-friendly.**  
**Convenient announcing timer attached models are newly launched!**

## ■ Uniform heating system grills evenly.

An independent mixing pipe method burner realizes uniform heating of the bottom side of the thick pan. It can grill evenly, deliciously, and beautifully.

## ■ High heating power steams to the core of gyoza.

An independent mixing pipe method burner realizes high heating power as well as uniform heating. It heats to the core and grills surface crisply.

## ■ Lidded pan is adopted to enhance deliciousness.

Lid pressurizes steam, which cook to the core of gyoza. Lid is removable and easy-to-clean. You can use it cleanly.

## ■ Easy and quick draining.

With just lifting pan handle, you can drain quickly even though a large amount of water is fed during cooking.

## ■ Better workability with exhaust and drainage.

Exhaust of burner is conducted intensively at the back. In addition, drain ditch is provided at the back of sheet pan. It enhances workability of cooking considerably.

## ■ Convenient announcing timer improves work efficiency.

Timer that can set for each pan is provided. It cuts wasteful operations and realizes stable grill at all times.



● Announcing timer

## ■ Safely designed auto ignition system.

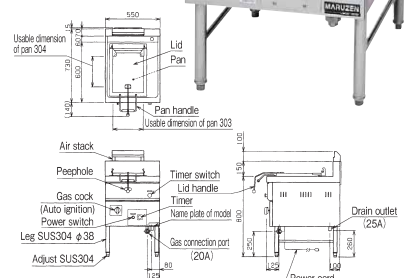
Auto ignition system is provided to fire quickly, easily, and certainly.

## ■ 10 types to be selected according to restaurant.

10 types in total consist of 2 models of one pan, 3 models of two pans, and announcing timer attached types to each of them. You can select it according to the size and form of your restaurant.

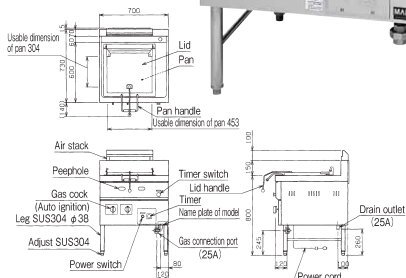
### MGZS-057BT

- 36pieces/time
- 600pieces/hour



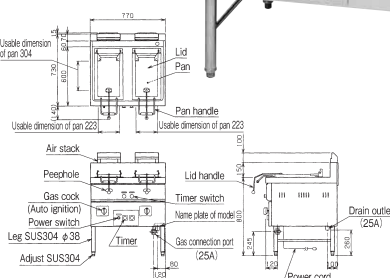
### MGZS-077BT

- 60pieces/time
- 1,000pieces/hour



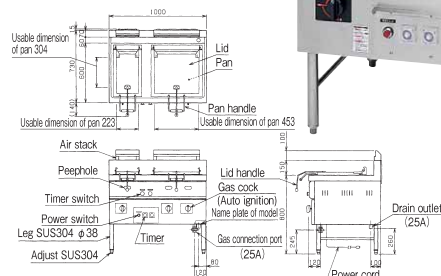
### MGZS-087WBT

- 24+24pieces/time
- 800pieces/hour



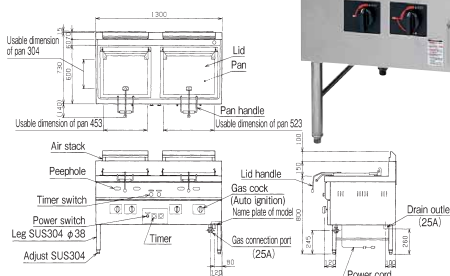
### MGZS-107WBT

- 24+60pieces/time
- 1,400pieces/hour



### MGZS-137WBT

- 60+72pieces/time
- 2,200pieces/hour



## MGZS-057B

- 36pieces/time
- 600pieces/hour



## MGZS-077B

- 60pieces/time
- 1,000pieces/hour



## MGZS-087WB

- 24+24pieces/time
- 800pieces/hour



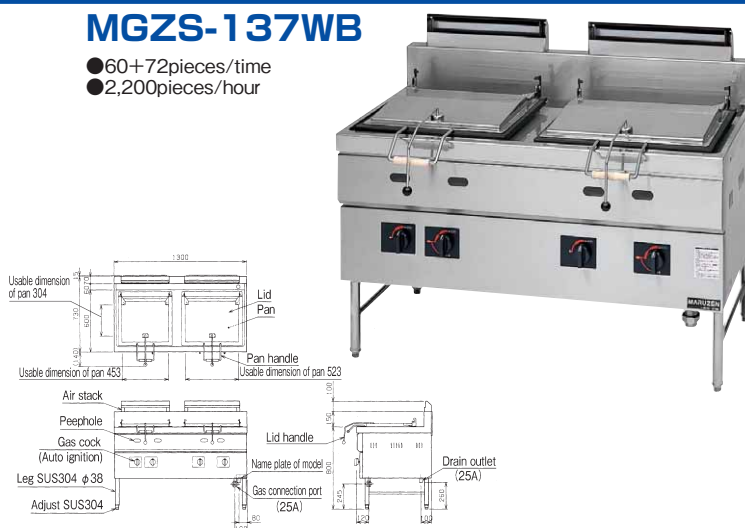
## MGZS-107WB

- 24+60pieces/time
- 1,400pieces/hour



## MGZS-137WB

- 60+72pieces/time
- 2,200pieces/hour



### Orthodox Series <Gas> Gyoza Cooker Specifications Table

| Model       | External dimension (mm) |       |        |             | Pan dimension (mm) |       |       |       | Number of pans | Gas consumption       |                   | Gas connection (Union) | Power (50/60Hz) | Power consumption (50/60Hz) | Power cord                               | Drain outlet | Weight (kg) |
|-------------|-------------------------|-------|--------|-------------|--------------------|-------|-------|-------|----------------|-----------------------|-------------------|------------------------|-----------------|-----------------------------|------------------------------------------|--------------|-------------|
|             | Width                   | Depth | Height | Height back | Width              | Depth | Width | Depth |                | Town gas              | LP gas            |                        |                 |                             |                                          |              |             |
| MGZS-057BT  | 550                     | 730   | 800    | 150         | 303                | 304   | —     | —     | 1              | 15.5kW (13,300kcal/h) | 15.5kW (1.11kg/h) | 20A                    | 1φ100V          | 6W                          | 3m with plug (earth cable attached)<br>Ⓜ | 25A          | 72.5        |
| MGZS-077BT  | 700                     | 730   | 800    | 150         | 453                | 304   | —     | —     | 1              | 25.2kW (21,700kcal/h) | 25.2kW (1.81kg/h) | 25A                    | 1φ100V          | 6W                          |                                          | 25A          | 89.5        |
| MGZS-087WBT | 770                     | 730   | 800    | 150         | 223                | 304   | 223   | 304   | 2              | 26.1kW (22,400kcal/h) | 26.1kW (1.87kg/h) | 25A                    | 1φ100V          | 10W                         |                                          | 25A          | 105.5       |
| MGZS-107WBT | 1,000                   | 730   | 800    | 150         | 223                | 304   | 453   | 304   | 2              | 38.3kW (32,900kcal/h) | 38.3kW (2.74kg/h) | 25A                    | 1φ100V          | 10W                         |                                          | 25A          | 131.5       |
| MGZS-137WBT | 1,300                   | 730   | 800    | 150         | 453                | 304   | 523   | 304   | 2              | 55.4kW (47,600kcal/h) | 55.4kW (3.97kg/h) | 25A                    | 1φ100V          | 10W                         | —                                        | 25A          | 164.5       |
| MGZS-057B   | 550                     | 730   | 800    | 150         | 303                | 304   | —     | —     | 1              | 15.5kW (13,300kcal/h) | 15.5kW (1.11kg/h) | 20A                    | —               | —                           |                                          | 25A          | 71.0        |
| MGZS-077B   | 700                     | 730   | 800    | 150         | 453                | 304   | —     | —     | 1              | 25.2kW (21,700kcal/h) | 25.2kW (1.81kg/h) | 25A                    | —               | —                           |                                          | 25A          | 88.0        |
| MGZS-087WB  | 770                     | 730   | 800    | 150         | 223                | 304   | 223   | 304   | 2              | 26.1kW (22,400kcal/h) | 26.1kW (1.87kg/h) | 25A                    | —               | —                           |                                          | 25A          | 103.0       |
| MGZS-107WB  | 1,000                   | 730   | 800    | 150         | 223                | 304   | 453   | 304   | 2              | 38.3kW (32,900kcal/h) | 38.3kW (2.74kg/h) | 25A                    | —               | —                           |                                          | 25A          | 129.0       |
| MGZS-137WB  | 1,300                   | 730   | 800    | 150         | 453                | 304   | 523   | 304   | 2              | 55.4kW (47,600kcal/h) | 55.4kW (3.97kg/h) | 25A                    | —               | —                           |                                          | 25A          | 162.0       |

■Announcing timer is attached to the models with "T" at the end of model.

## Easy-to-install compact machine!! Grill evenly, beautifully, and speedily. Auto ignition promises sureness and quickness.

### ■Energy saving and compact type.

- Thick pan prevents temperature decrease and grills quickly even in continuous use.
- ET burner which provides strong heating power with high heat efficiency and perfect combustion is adopted to grill evenly and quickly.
- Small body with sophisticated functions saves space easily.

### ■High level of safety and consideration to good hygiene.

- Auto ignition system promises certain and quick firing.

- Stepped pan prevents steam from going outside.
- Special structure fixes lid in place.
- Hygienic design makes grease of lid drop in tray.
- Easily removable lid. Easy-to-clean.

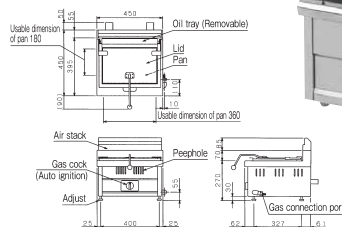
### ■6 types to be selected according to restaurant.

- 3 models of one pan, 3 models of two pans. You can select it according to the size and form of your restaurant.

(Attention) Standard series do not have drain outlet on pan. Feed only the required amount of water that you can use up.

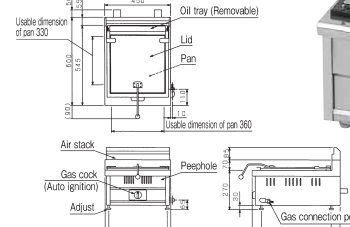
## MGZ-044

- 24pieces/time
- 300pieces/hour



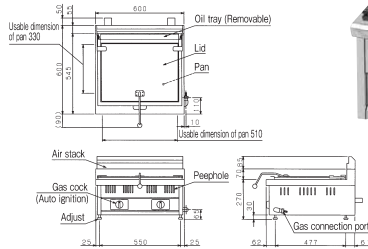
## MGZ-046

- 48pieces/time
- 600pieces/hour



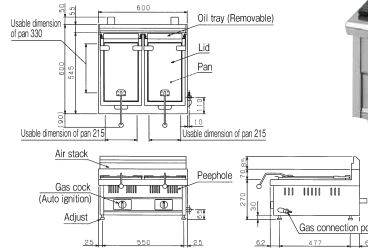
## MGZ-066

- 60pieces/time
- 750pieces/hour



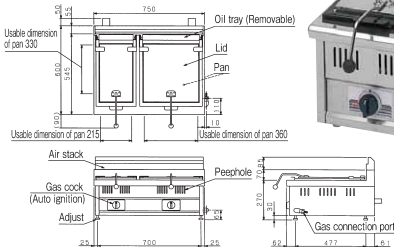
## MGZ-066W

- 24+24pieces/time
- 600pieces/hour



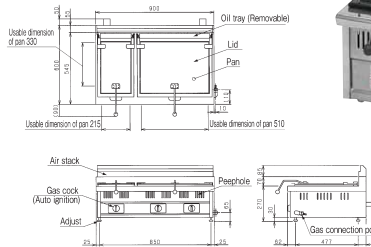
## MGZ-076W

- 24+48pieces/time
- 900pieces/hour



## MGZ-096W

- 24+60pieces/time
- 1,050pieces/hour



### ■Standard Series <Gas> Gyoza Cooker Specifications Table

| Model    | External dimension (mm) |       |        |             | Pan dimension (mm) |       |       |       | Number of pans | Gas consumption       |                   | Gas connection         |                         | Weight (kg) |
|----------|-------------------------|-------|--------|-------------|--------------------|-------|-------|-------|----------------|-----------------------|-------------------|------------------------|-------------------------|-------------|
|          | Width                   | Depth | Height | Height back | Width              | Depth | Width | Depth |                | Town gas              | LP gas            | 13A*12A                | LP gas                  |             |
| MGZ-044  | 450                     | 450   | 270    | 70          | 360                | 180   | —     | —     | 1              | 5.47kW ( 4,700kcal/h) | 5.47kW (0.39kg/h) | 13mm (Rubber tube end) | 9.5mm (Rubber tube end) | 23.0        |
| MGZ-046  | 450                     | 600   | 270    | 70          | 360                | 330   | —     | —     | 1              | 6.98kW ( 6,000kcal/h) | 6.98kW (0.50kg/h) | 13mm (Rubber tube end) | 9.5mm (Rubber tube end) | 29.5        |
| MGZ-066  | 600                     | 600   | 270    | 70          | 510                | 330   | —     | —     | 1              | 11.6kW (10,000kcal/h) | 11.6kW (0.83kg/h) | 13mm (Rubber tube end) | 9.5mm (Rubber tube end) | 40.0        |
| MGZ-066W | 600                     | 600   | 270    | 70          | 215                | 330   | 215   | 330   | 2              | 11.6kW (10,000kcal/h) | 11.6kW (0.83kg/h) | 13mm (Rubber tube end) | 9.5mm (Rubber tube end) | 43.0        |
| MGZ-076W | 750                     | 600   | 270    | 70          | 215                | 330   | 360   | 330   | 2              | 12.8kW (11,000kcal/h) | 12.8kW (0.91kg/h) | 13mm (Rubber tube end) | 9.5mm (Rubber tube end) | 53.0        |
| MGZ-096W | 900                     | 600   | 270    | 70          | 215                | 310   | 510   | 330   | 2              | 17.4kW (15,000kcal/h) | 17.4kW (1.25kg/h) | 13mm (Rubber tube end) | 15A                     | 61.5        |

# Pressure Type Electric Auto Gyoza Grill Machine

## Quick cooking by pressure.

Dedicated packing provided at the back side of the lid seals pan and realizes speedy cooking by heating gyoza sheet and ingredient quickly by pressure.



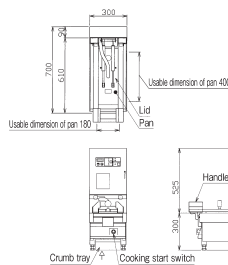
● Dedicated packing



MAZE-PR4

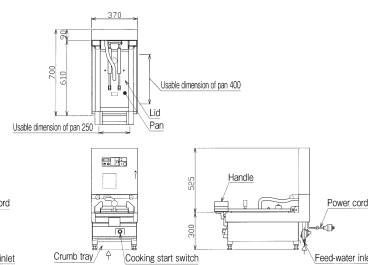
## MAZE-PR4

- 24pieces/time
- 240pieces/hour



## MAZE-PR6

- 36pieces/time
- 360pieces/hour



## Pressure Type Electric Auto Gyoza Grill Machine Specifications Table

| Model    | External dimension (mm) |       |        |             | Pan dimension (mm) |       | Number of pans | Power (50/60Hz) | Power consumption (50/60Hz) | Necessary hand switch capacity | Power cord                      | Feed-water inlet | Weight (kg) |
|----------|-------------------------|-------|--------|-------------|--------------------|-------|----------------|-----------------|-----------------------------|--------------------------------|---------------------------------|------------------|-------------|
|          | Width                   | Depth | Height | Height back | Width              | Depth |                |                 |                             |                                |                                 |                  |             |
| MAZE-PR4 | 300                     | 700   | 300    | 525         | 180                | 400   | 1              | 3 φ 200V        | 4.5kW                       | 20A                            | 2m ground 3P 20A with hook plug | 15A              | 59.0        |
| MAZE-PR6 | 370                     | 700   | 300    | 525         | 250                | 400   | 1              | 3 φ 200V        | 5.5kW                       | 30A                            | 2m ground 3P 30A with hook plug | 15A              | 70.0        |

■ Accessory/Crumb tray box

## Please use the convenient dedicated stand.



■ MAZ-44B+MAZ-65TB  
Combination example



■ MAZE-44 (S)+MAZE-65T  
Combination example



■ MAZE-PR4+MAZE-PR4T  
Combination example

### Dedicated Stand <Gas>

| Model    | External dimension (mm) |       |        | Weight (kg) | Applicable models |
|----------|-------------------------|-------|--------|-------------|-------------------|
|          | Width                   | Depth | Height |             |                   |
| MAZ-35TB | 287                     | 557   | 470    | 8           | MAZ-4B            |
| MAZ-45TB | 387                     | 557   | 470    | 9           | MAZ-6B            |
| MAZ-65TB | 587                     | 557   | 470    | 14          | MAZ-44B, 10B      |
| MAZ-75TB | 687                     | 557   | 470    | 15          | MAZ-46B           |
| MAZ-95TB | 891                     | 557   | 470    | 18          | MAZ-4B+44B        |

### Dedicated Stand <Electric>

| Model    | External dimension (mm) |       |        | Weight (kg) | Applicable models |
|----------|-------------------------|-------|--------|-------------|-------------------|
|          | Width                   | Depth | Height |             |                   |
| MAZE-25T | 287                     | 484   | 540    | 6           | MAZE-4 (S)        |
| MAZE-45T | 397                     | 484   | 540    | 7           | MAZE-6 (S)        |
| MAZE-65T | 587                     | 484   | 540    | 12          | MAZE-44 (S)       |
| MAZE-75T | 697                     | 484   | 540    | 13          | MAZE-46 (S)       |
| MAZE-85T | 807                     | 484   | 540    | 15          | MAZE-66 (S)       |
| MAZE-95T | 889                     | 484   | 540    | 18          | MAZE-4 (S)+44 (S) |

### Dedicated Stand <Pressure electric>

| Model     | External dimension (mm) |       |        | Weight (kg) | Applicable models |
|-----------|-------------------------|-------|--------|-------------|-------------------|
|           | Width                   | Depth | Height |             |                   |
| MAZE-PR4T | 300                     | 750   | 500    | 13          | MAZE-PR4          |
| MAZE-PR6T | 370                     | 750   | 500    | 15          | MAZE-PR6          |

## 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 gravity 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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