



Maruzen

Gas Griddle

6 Models

Gas griddle for delicatessen **1 model**

Electric Griddle

4 Models

Electric Multipurpose Griller

6 Models

Gas multipurpose griller for delicatessen **1 model**

Powerful fire, quick startup, even heating!
Electric or gas, 18 models in total to choose from.



General commercial kitchen Appliances & Equipment



MARUZEN Co., Ltd.

June 2024 edition

Gas Griddle

Easy-to-use, standard gas griddle!
Steak, okonomiyaki, stir-fried vegetables...
for a wide variety of menus!

●Secret of the deliciousness is the material of the plate.

Top plate is made of high grade iron plate to extract the deliciousness of the ingredients to the fullest extent. The surface is beautiful and smooth by our original technology.

●Effective heating structure enables a quick startup.

Effective heating structure heats up the top plate wholly and evenly. Energy saving design enables a quick startup.

●Easy temperature adjustment by thermostat.

As a thermostat keeps the preset temperature, there is no need to worry about temperature fall during cooking. The temperature can be set ranging from 100 to 350°C by a dial operation. A wide variety of grilled/fried dishes such as steak, yakisoba, stir-fried vegetables can be prepared.

●6 models at your choice of size.

●Piezoelectric auto-ignition.

●Equipped with pilot safety device.

●Dedicated stand is available. (optional)

●Turning on/off each burner contributes to running cost saving.

Models of width 900mm or larger have 2 or more gas cocks. By lighting only the burners for the part of the plate where you cook, running cost can be reduced.

●Easy maintenance to keep it clean.

Gravy and oil are collected in the drawer oil receiver at the bottom part, which makes the daily cleaning easy.

**Much easier to use,
New Gas griddle!**

- Much safer, with pilot safety device.
- More durable casting burner is used.

Convenient dedicated stand is available
 (Check the back cover for details)



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

MGG-044TB

Thermostat Attached



MGG-046TB

Thermostat Attached



MGG-066TB

Thermostat Attached



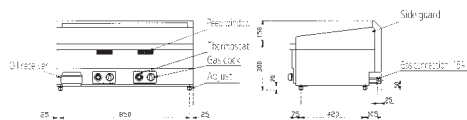
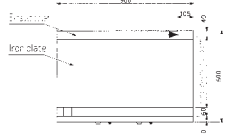
MGG-076TB

Thermostat Attached



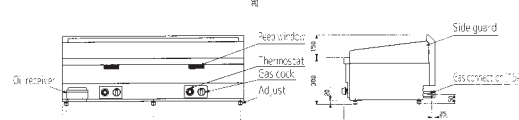
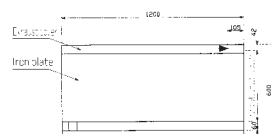
MGG-096TB

Thermostat Attached



MGG-126TB

Thermostat Attached



Gas Griddle Specifications

Model	External dimensions (mm)				Gas consumption		Gas connection		Weight (kg)
	Width	Depth	Height	Back	Town gas	LPG	Town gas	LPG	
MGG-044TB	450	450	300	150	4.30kW (3,700kcal/h)	4.30kW (0.31kg/h)	15A	15A	39
MGG-046TB	450	600	300	150	4.53kW (3,900kcal/h)	4.53kW (0.32kg/h)	15A	15A	49
MGG-066TB	600	600	300	150	9.07kW (7,800kcal/h)	9.07kW (0.65kg/h)	15A	15A	76
MGG-076TB	750	600	300	150	11.2kW (9,600kcal/h)	11.2kW (0.80kg/h)	15A	15A	88
MGG-096TB	900	600	300	150	13.6kW (11,700kcal/h)	13.6kW (0.97kg/h)	15A	15A	94
MGG-126TB	1,200	600	300	150	18.1kW (15,600kcal/h)	18.1kW (1.30kg/h)	15A	15A	140

For delicatessen

Gas griddle is also available

Set temperature of 4 menus can be registered!

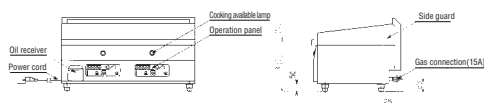
Microcomputer control is adapted for operation part. You can register 4 menus of top plate temperature in advance, therefore cooking temperature of classic menu can be set up by one-touch operation. It can be set from 50°C to 300°C which can keep the set temperature by microcomputer control while cooking. It is capable to cook wide variety of grills such as stake, Yakisoba, fried vegetables, and so on.



Quick startup and excellent thermal storage!

Infrared burner heats the top plate uniformly and quickly. We adopt the iron plate for which thickness is 18mm for the top plate, and it has an excellent thermal storage.

MGG-D096



Energy saving by eco mode.

Eco mode is equipped that reduce the gas consumption while not in use. Top plate temperature can be kept under 50°C from the set temperature by just pushing the eco mode button. Besides, when you take order, it can be recovered quickly.

Keep clean all the time easily.

Gravy and oil go in the oil receiver, therefore the daily cleaning is very easy.

Suitable for backyard of supermarket, family restaurant, and so on...

Equipped pilot safety shut off device.



Gas griddle for delicatessen specifications

Model	External dimensions (mm)				Top plate dimensions (mm)			Gas consumption		Gas connection	Power (50/60H)	Power consumption	Power cord	Weight (kg)
	Width	Depth	Height	Back	Thickness	Width	Depth	Town gas	LPG					
MGG-D096	900	600	350	150	18	896	460	15.0kW (12,900kcal/h)	15.0kW (1.08kg/h)	15A	1ø100V	36W	2.0m with plug (ground adaptor) ⁽¹⁾	135



Electric Griddle

Various kinds of grilling menu by even heating without uneven grilling! Clean kitchen thanks to exhaust-free electric type!

**Dare to compare!
Surprisingly
reasonable price!**

●Even heating by 20mm thick iron plate.

20mm thick iron plate which is excellent in temperature distribution and heat storage is used for the top plate. Also, we changed the shape of the sheath heater of heat source to improve thermal efficiency, so that the effective cooking area is as big as the top plate and cooking by even heating can be achieved.



●Useful area heating.

Top plate has area heating function by which the grill temperature can be changed by the area. For example, the cooking area can be divided into a cooking area and a keep-warm area, which improves work efficiency. If cooking only a small portion, the power of the unnecessary area can be turned off by the temperature control dial, reducing electricity consumption (except for MEG-046).



Cooking area 2 divisions
MEG-066



Cooking area 3 divisions
MEG-096



Cooking area 4 divisions
MEG-126

●Overheating prevention device attached.

●Good operability and accurate temperature control.

Each division of cooking area has its own temperature control dial and Heating lamp and the machine also has an On/Off switch for the main body. When cooking standard menus, the dial can be set at a specific temperature and the power can be turned on and off by the main power. This is much easier than controlling the temperature and turning on and off by a single dial, and work efficiency is improved. Cooking temperature is controlled accurately by a thermostat ranging from 50 to 300°C.



●Important check point, easy cleaning.

An inclined cleaning slot and a big garbage receiver are designed at the front part of the top plate. Grave, oil or other debris can be collected in the garbage receiver in the center so that the next cooking can be started immediately and you do not have to keep customers waiting.

●A bit of contrivance to keep it clean.

We eliminated the gap between the top plate and the back/side guards. There is no space for oil or garbage to enter and the machine remains always clean.

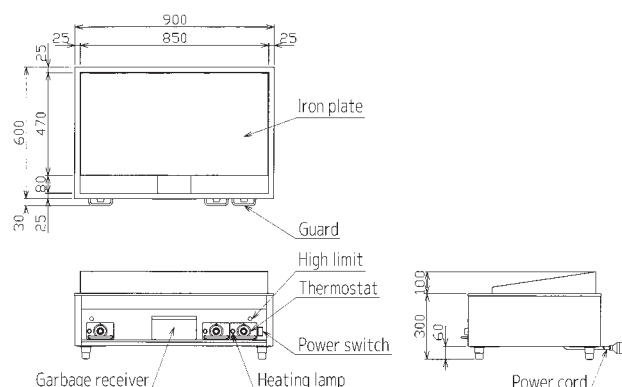
●Main body made of all stainless steel.

The main body is made of rust-resistant and hygienic stainless steel. It is durable even in a hard working kitchen, clean and remains beautiful.

MEG-096



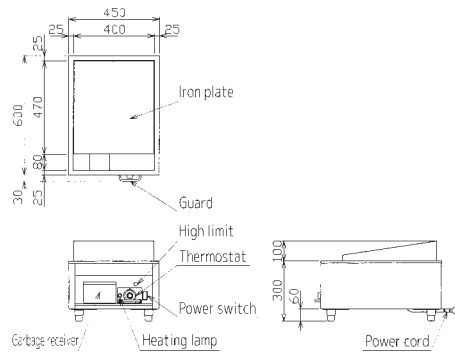
Thermostat Attached



MEG-046

Cooking area
1

Thermostat Attached



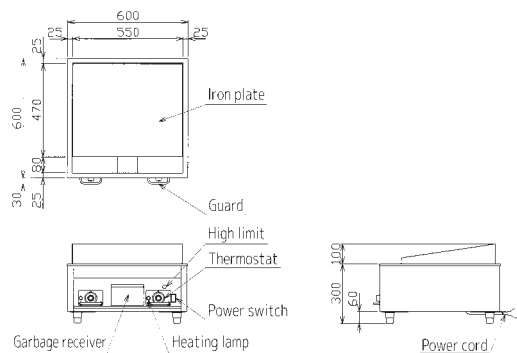
Convenient dedicated stand is available. (Please see the back cover.)



MEG-066

Cooking area
2

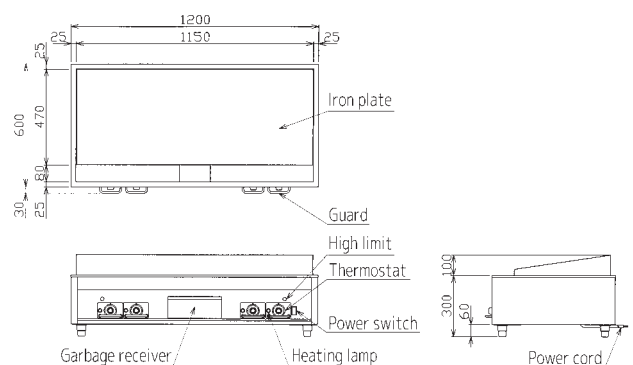
Thermostat Attached



MEG-126

Cooking area
4

Thermostat Attached



Electric Griddle Specifications

Model	External dimensions (mm)				Top plate dimensions (mm)			Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord 2m	Temperature control range (°C)	Weight (kg)
	Width	Depth	Height	Back	Thickness	Width	Depth						
MEG-046	450	600	300	100	20	390	460	3φ200V	3	15A	Ground 3P 15A with plug	50~300	53
MEG-066	600	600	300	100	20	540	460	3φ200V	6	20A	Ground 3P 20A with hook plug	50~300	70
MEG-096	900	600	300	100	20	840	460	3φ200V	9	30A	Ground 3P 30A with hook plug	50~300	105
MEG-126	1,200	600	300	100	20	1,140	460	3φ200V	12	40A	8mm ² -4-cores direct connecting	50~300	140



Electric Multipurpose Griller

Gyoza dumplings, katsuni, yakisoba, okonomiyaki... With steam grilling, various menus with ease!

Useful in supermarkets, delicatessens or takeout shops!

●With built-in microcomputer, manualization of cooking process is realized.

Manualization of cooking process is an essential condition in supermarkets and delicatessens where many part timers work. "Electric Multi-Purpose Griller" enables free settings of amount of water fed or grilling start temperature as well as the pan temperature and grilling time; therefore even gyoza which cooking process is quite complicated is automatically cooked only by pressing the start button. When grilling is finished, a buzzer sounds.



5 Menu Program Function!

With standard menus registered in advance, there is no need to change settings at every time of cooking and also it helps to prevent wrong settings.

●Always evenly grilled.

Grilling time starts counting once the pan temperature after water is fed reaches at the grilling start temperature. Therefore, even finish is always achieved without being affected by a temperature decrease due to feed-water or ingredients.

●Fixed amount of water is automatically fed by a pressure reducing valve.

Regardless of the tap water pressure or the diameter of piping, preset amount of water is automatically fed. There is no overfeeding of water, and anybody can cook easily with a fixed amount of water fed.

●Practical and easy cleaning.

The pan is liftable by the handle. Also, a flexible tap is attached so that cleaning at the end of cooking or changing ingredients can be done effectively. At the back of the pan, a drain slot with a garbage basket is provided to collect garbage easier.

●High thermal efficiency, thus economic.

Iron plate is used for the top plate. And a sheath heater which shape is changed to improve thermal efficiency is used for the heat source, achieving thermal efficiency.

Clad steel plate type is also available!

Clad steel* plate type which is excellent for heat storage is also available. It can reduce temperature irregularity of pan and realize the uniform finish. Moreover, surface of pan is stainless, so it is strong against rust and easy to clean.

(*double structure with stainless and iron)

●Comfortable cooking with a steam guard.

The steam guard leads the steam coming out from the pan upwards so that cooking can be done comfortably.

●Self diagnosis function by error display.

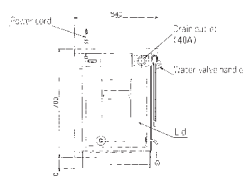
●Overheating prevention device equipped with thermistor sensor.

Thermistor sensor which is excellent for temperature sensing is equipped. Safety of product becomes higher.

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

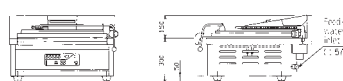
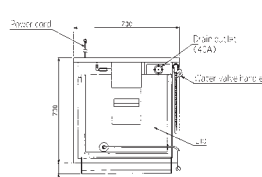
IRON MEGM-057C

CLAD MEGM-H057C



IRON MEGM-077C

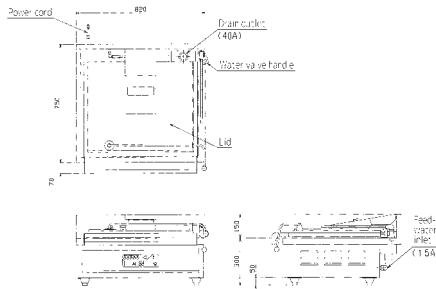
CLAD MEGM-H077C



Electric Multipurpose Griller

IRON MEGM-087C

CLAD MEGM-H087C



Electric Multipurpose Griller Specifications

Model	External dimensions (mm)				Top plate dimensions (mm)		Material	Thickness	Power (50/60Hz)	Power consumption	Necessary hand switch capacity	Power cord 2m	Temperature control range(°C)	Feed water inlet	Drain outlet	Weight (kg)
	Width	Depth	Height	Back	Width	Depth										
MEGM-057C	540	700	300	150	340	350	Iron	6mm	3φ200V	4.0	15A	Ground 3P 15A with plug	50~300	15A	40A	53
MEGM-H057C	540	700	300	150	340	350	Clad steel	11mm	3φ200V	4.0	15A	Ground 3P 15A with plug	50~300	15A	40A	60
MEGM-077C	700	700	300	150	500	350	Iron	6mm	3φ200V	6.0	20A	Ground 3P 20A with hook plug	50~300	15A	40A	67
MEGM-H077C	700	700	300	150	500	350	Clad steel	11mm	3φ200V	6.0	20A	Ground 3P 20A with hook plug	50~300	15A	40A	76
MEGM-087C	820	750	300	150	620	400	Iron	6mm	3φ200V	7.2	30A	Ground 3P 30A with hook plug	50~300	15A	40A	83
MEGM-H087C	820	750	300	150	620	400	Clad steel	11mm	3φ200V	7.2	30A	Ground 3P 30A with hook plug	50~300	15A	40A	98

For delicatessen

Gas multipurpose griller is also available

5 Menu Program Function is equipped!

Microcomputer control is adapted for operation part. You can freely set the pot temperature, cooking time, water amount, and starting cooking temperature according to menu. Therefore, it is all automatic by just pushing a starting button, even if the process is complicated such as cooking Gyoza. Moreover, it is capable of memorizing up to 5 menus. It can be set up by one-touch operation which is helpful to prevent setting mistake. Buzzer will notice you the finishing cooking time.



● Every time uniform finish.

After the water supply and the pot reaches to cooking starting temperature, cooking time starts counting. Therefore, it is not affected by temperature fall (by water supply and foodstuff) and, which leads uniform cooking.

● Water amount is stable all the time by pressure reducing valve.

Water is supplied automatically in accordance with your setting, and the amount is not affected by water pressure and pipe size. The amount is always curtailed without oversupply, so anyone can cook easily.

● Excellent thermal efficiency and economical.

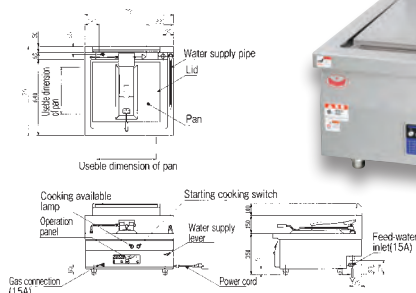
We adopt *clad-steel plate on the bottom of pot which cleanliness and heat conduction are excellent. Infrared burner which is energy saving structure can start up quickly and reduce gas consumption. (*double structure plate made by stainless and iron.)

● Easy and efficient cleaning.

The cover is removable type which is excellent for cleaning. Moreover, flexible water tap is equipped, which realizes efficient cleaning after cooking or preparing for next cooking. Also, there is a drain with dust bag behind the pot, therefore it is easy to disposal the trash.



MGGM-D077



Gas Multipurpose Griller For delicatessen Specifications

Model	External dimensions (mm)				Top plate dimensions (mm)		Material	Thickness	Gas consumption		Gas connection	Power (50/60H)	Power consumption	Power cord	Weight (kg)
	Width	Depth	Height	Back	Width	Depth			Town gas	LPG					
MGGM-D077	750	750	350	150	500	380	Clad steel	11mm	12.5kW (10,750kcal/h)	12.5kW (0.90kg/h)	15A	1φ100V	20W	1.5m with plug (ground adaptor)	93

Options

■ Stands dedicated for each model is available.

■ Gas Griddle - Dedicated Stand Specifications

Model	Applicable Model	External dimensions (mm)			Weight (kg)
		Width	Depth	Height	
MGG-4FTB	MGG-046TB	450	560	500	14
MGG-6FTB	MGG-066TB	600	560	500	18.5
MGG-7FTB	MGG-076TB	750	560	500	22
MGG-9FTB	MGG-096TB	900	560	500	28
MGG-12FTB	MGG-126TB	1,200	560	500	37



The picture shows the combination of MGG-096TB and dedicated stand MGG-9FTB.

■ Electric Griddle - Dedicated Stand Specifications

Model	Applicable Model	External dimensions (mm)			Weight (kg)
		Width	Depth	Height	
MEG-4FT	MEG-046	450	600	500	15
MEG-6FT	MEG-066	600	600	500	20
MEG-9FT	MEG-096	900	600	500	30
MEG-12FT	MEG-126	1,200	600	500	40

■ Electric Multipurpose Griller - Dedicated Stand Specifications

Model	Applicable Model	External dimensions (mm)			Weight (kg)
		Width	Depth	Height	
MEGM-5FTB	MEGM-(H) 057C	540	575	500	17.5
MEGM-7FTB	MEGM-(H) 077C	700	575	500	22.5
MEGM-8FTB	MEGM-(H) 087C	820	625	500	28.5

■ Special detergent for griddle

Griddle Sweeper (liquid type, non deleterious substance), PAD holder, Griddle PAD (#82)



Powerful cleaner especially for griddles to remove stuck and burned-on dirt. It is convenient detergent usable at a high temperature, just after turning off the griddle without thinning. Also, as Griddle PAD is resistant to heat up to 220°C and made of heat resistant glass fiber, cleaning work can be done during the opening hours without having to lower the temperature.



Package type: 100g×30
Recommended amount of use:
Apply 100g (1 pack) of undiluted solution to the griddle plate
pH: alkaline
Content of phosphorus: None

Contents of PAD holder: Holder 1, Pad 1
Contents of Griddle PAD: 10 pads

⚠ 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



MARUZEN Co., Ltd.

Listed on the Tokyo Stock Exchange (TSE)

<http://www.maruzen-kitchen.co.jp/>

■ Overseas Division

2-19-18 Negishi, Taito-ku, Tokyo, Japan
Tel: 81-3-5603-5516 Fax: 81-3-5603-5517

■ Taiwan Maruzen Co., Ltd.

FL.12-3, No.202, Sec.2, Yen-ping North Rd., Taipei, Taiwan, R.O.C.
Tel: 886-2-2550-1355 Fax: 886-2-2550-1399

■ Maruzen (Thailand) Co., Ltd.

Room 184/193 Floor29-C3 Forum Tower Rachadaphisek Rd. Huai Khwang, Huai Khwang, Bangkok 10310 Thailand
TEL: 66-2-645-4242 FAX: 66-2-645-4241

■ contact

For professional use