

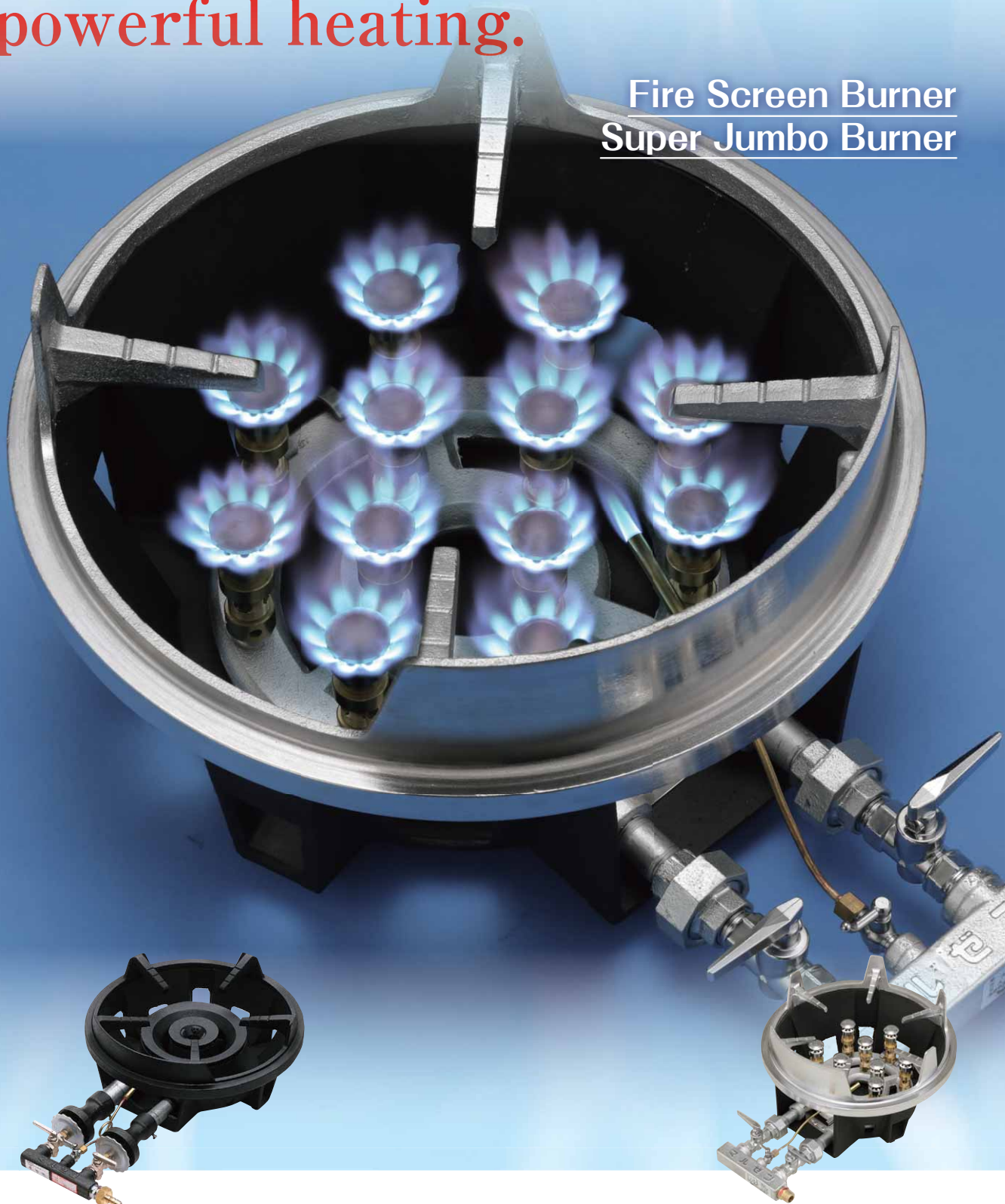


# Maruzen

## Gas Burner

Best seller for its outstandingly  
**powerful heating.**

Fire Screen Burner  
Super Jumbo Burner



General commercial kitchen Appliances & Equipment



**MARUZEN Co., Ltd.**

**June 2024 edition**

# Fire Screen Burner

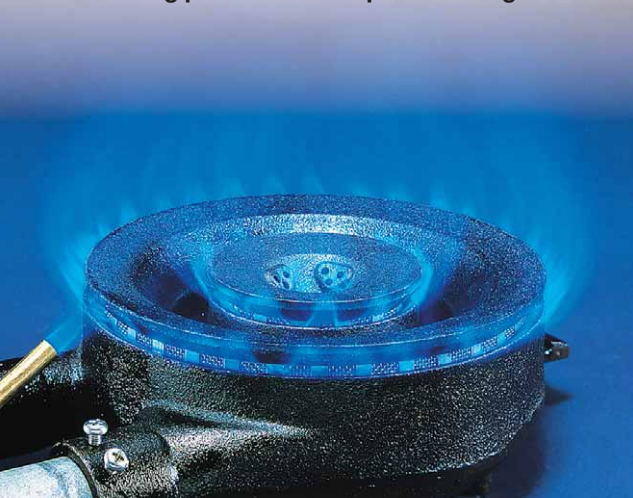
Small design!! But powerful heating power!

Best seller of excellent durability!!

## The industry's first "Fire Screen"

Fire Screen Burner adopts the "fire screen" where the port is covered by a belt-shaped heat-resistant stainless-steel mesh. It improves thermal efficiency even more and realizes powerful heating power. It is an epoch-making burner that reliably handles speedy cooking.

**5,800**  
**20,000**  
kcal/h  
(6.74 ~ 23.3kW)



### Point 1

#### Small but powerful!

It can be used for various cooking menus.

Small design and powerful as never before, and also adjustable to give a low flame easily. Ranging from heating or stew to Chinese food that require a high flame, it can be used for various menus.

### Point 2

#### Structure that prevents clogging by boiled-over.

The flame goes up coming out from the side. So that boiled over food does not drop directly on the flame ports. You don't need worry about clogging.

### Point 3

#### Easy to clean.

Burner head and mesh part can be removed easily, facilitating washing with water and cleaning.



If the surroundings of the place where the product is installed are not incombustible structure, a soup stand or a heat insulating board must be installed. ※ Please see the back cover for more detail.

## Fire Screen Burner



※ Please use pots not larger than  $\phi$  300mm.

### MG-240C

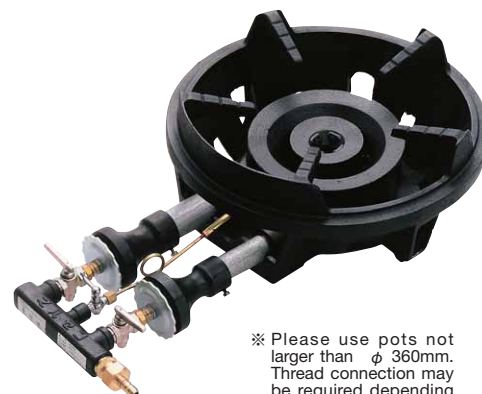
Gas consumption 6.74kW(5,800kcal/h)



※ Please use pots not larger than  $\phi$  360mm.

### MG-250B

Gas consumption 9.30kW(8,000kcal/h)



※ Please use pots not larger than  $\phi$  360mm. Thread connection may be required depending on gas type.

### MG-260B

Gas consumption 12.2kW(10,500kcal/h)



※ Please use pots not larger than  $\phi$  400mm. Thread connection may be required depending on gas type.

### MG-270B

Gas consumption 15.7kW(13,500kcal/h)



※ Please use pots not larger than  $\phi$  420mm.

### MG-280B

Gas consumption 19.8kW(17,000kcal/h)



※ Please use pots not larger than  $\phi$  440mm.

### MG-290B

Gas consumption 23.3kW(20,000kcal/h)

# Super Jumbo Burner

Long-seller for its **surprisingly powerful heating** and **fuel-saving design!!!**

Perfect for Chinese dishes and other menus that require a high flame.

**4,500**  
**20,000**  
kcal/h  
(5.23 ~ 23.3kW)

New trivet shape improves thermal efficiency!  
2 types for your choice according to use.

## Type 1 < Standard >

<Standard> Type has 3 models ranging from 5.23 to 15.7kW (4,500 to 13,500kcal/h).

## Type 2 < Jumbo >

<Jumbo> Type has 2 models; 17.4kW (15,000kcal/h) and 23.3kW (20,000kcal/h). High output burner perfect for speedy cooking such as for Chinese dishes, boiling noodles.

If the surroundings of the place where the product is installed are not incombustible structure, a soup stand or a heat insulating board must be installed. ※ Please see the back cover for more detail.



## Table Top Type Super Jumbo Burner <Standard>

PS TG PS LPG Gas stoves with PS mark are the products that comply with the technical standards provided by the Japanese government.



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

※ Please use pots not larger than  $\phi$  280mm.

**MG-4B**

Gas consumption 5.23kW(4,500kcal/h)



※ Please use pots not larger than  $\phi$  360mm. Thread connection may be required depending on gas type.

**MG-9B**

Gas consumption 11.6kW(10,000kcal/h)



※ Please use pots not larger than  $\phi$  400mm. Thread connection may be required depending on gas type.

**MG-12B**

Gas consumption 15.7kW(13,500kcal/h)

## Table Top Type Super Jumbo Burner <Jumbo>

**Flat grid specifications are also available.**

There is also a flat grid specification suitable for use with a stockpot. Please specify at the time of order.



※ Please use pots not larger than  $\phi$  420mm. Rubber tube connection may be required depending on gas type.

**MG-9JB**

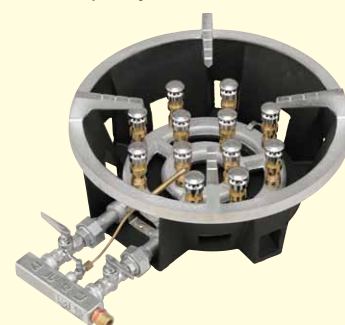
Gas consumption 17.4kW(15,000kcal/h)



※ Please use pots not larger than  $\phi$  440mm.

**MG-12JB**

Gas consumption 23.3kW(20,000kcal/h)



We have grids, for MG-9B, 12B, 9JB, and 12JB. The number of nails of the trivet depends on the model of the burner.

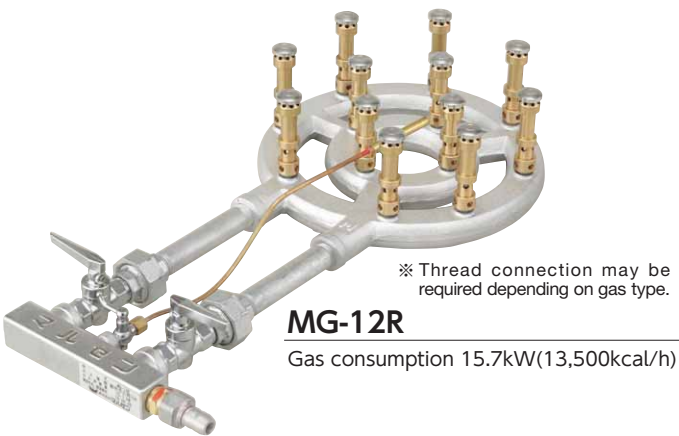
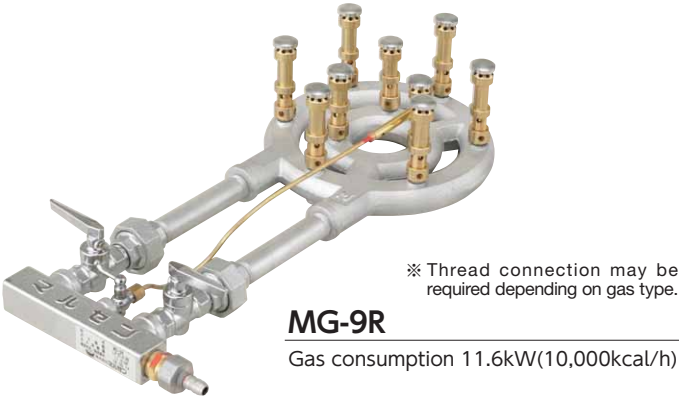
# Super Jumbo Burner

Popular for its versatility!!  
Chinese range, soba stove, or steamer...  
it can be used in various stoves.

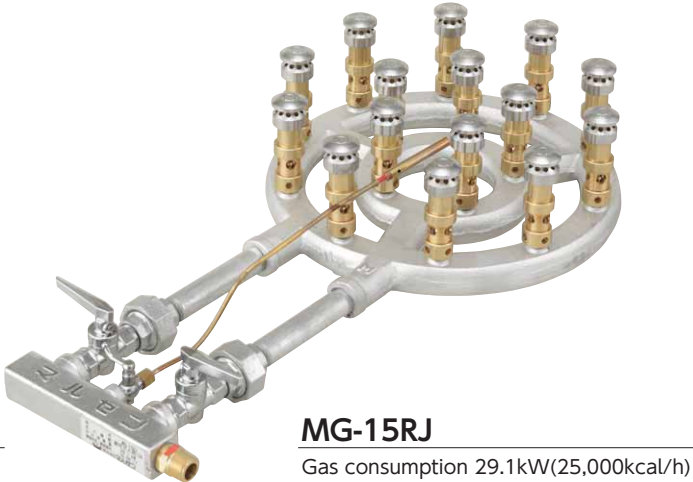
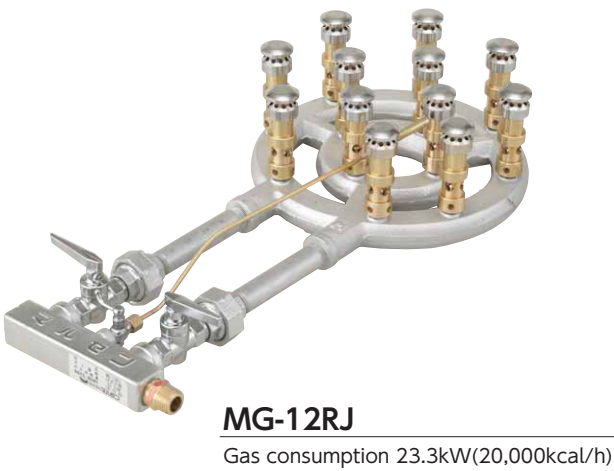
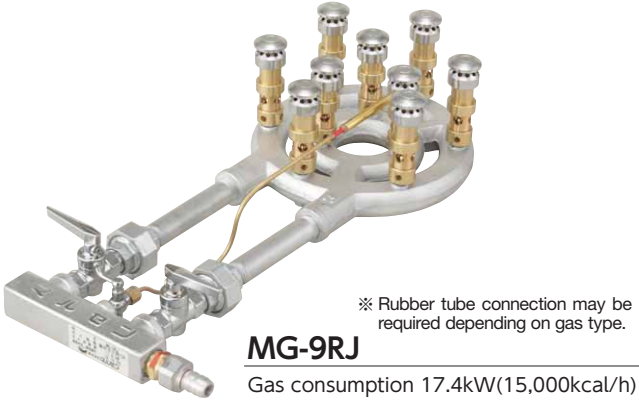
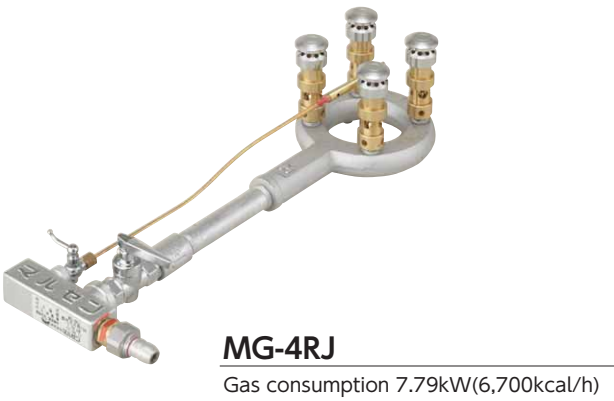
6,700  
25,000  
kcal/h  
(7.79 ~ 29.1kW)

When using a super jumbo burner built in some product, the surroundings of such product must be incombustible structure.

## Super Jumbo Burner for Ranges <Standard>



## Super Jumbo Burner for Ranges <Jumbo>

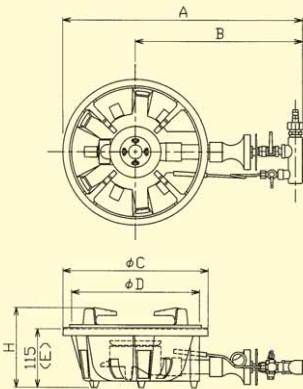


Fire Screen Burner Specifications Table

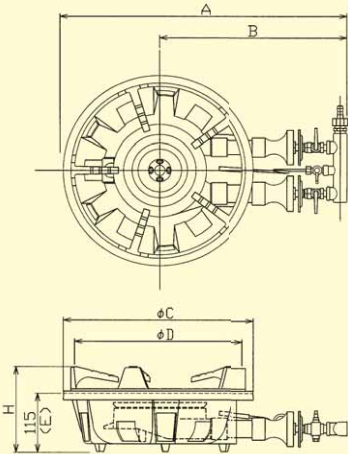
| Model   | External dimensions (mm) |     |     |     |     |     | Gas consumption       |                   | Gas connection                  |                                | Weight (kg) |
|---------|--------------------------|-----|-----|-----|-----|-----|-----------------------|-------------------|---------------------------------|--------------------------------|-------------|
|         | A                        | B   | C   | D   | E   | H   | Town gas              | LP gas            | 13A, 12A                        | LP gas                         |             |
| MG-240C | 475                      | 330 | 290 | 250 | 115 | 158 | 6.74kW (5,800kcal/h)  | 6.74kW (0.48kg/h) | ※ 13mm (Rubber tube connection) | 9.5mm (Rubber tube connection) | 7.0         |
| MG-250B | 505                      | 350 | 310 | 275 | 115 | 148 | 9.30kW (8,000kcal/h)  | 9.30kW (0.67kg/h) | 13mm (Rubber tube connection)   | 9.5mm (Rubber tube connection) | 8.0         |
| MG-260B | 544                      | 365 | 357 | 315 | 115 | 160 | 12.2kW (10,500kcal/h) | 12.2kW (0.88kg/h) | 13mm (Rubber tube connection)   | 9.5mm (Rubber tube connection) | 14.5        |
| MG-270B | 557                      | 370 | 374 | 330 | 115 | 165 | 15.7kW (13,500kcal/h) | 15.7kW (1.13kg/h) | 13mm (Rubber tube connection)   | 15A                            | 15.4        |
| MG-280B | 583                      | 390 | 385 | 350 | 115 | 170 | 19.8kW (17,000kcal/h) | 19.8kW (1.42kg/h) | 15A                             | 15A                            | 17.8        |
| MG-290B | 614                      | 405 | 416 | 380 | 115 | 175 | 23.3kW (20,000kcal/h) | 23.3kW (1.67kg/h) | 15A                             | 15A                            | 21.5        |

※ only for 13A

Drawing for MG-240C, 250B



Drawing for MG-260B, 270B, 280B, 290B

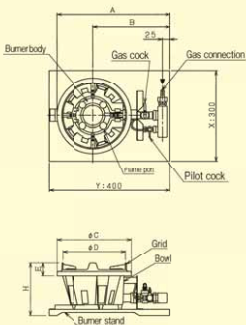


Super Jumbo Burner Specifications Table

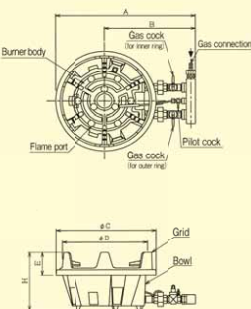
| Model               |            | External dimensions (mm) |     |     |         |         |           |     |     | Gas consumption       |                   | Gas connection                  |                                | Weight (kg) |
|---------------------|------------|--------------------------|-----|-----|---------|---------|-----------|-----|-----|-----------------------|-------------------|---------------------------------|--------------------------------|-------------|
|                     |            | A                        | B   | C   | D       | E       | H         | X   | Y   | Town gas              | LP gas            | 13A, 12A                        | LP gas                         |             |
| Tabletop standard   | MG-4B      | 375                      | 250 | 249 | 210     | 42      | 170       | 300 | 400 | 5.23kW ( 4,500kcal/h) | 5.23kW (0.38kg/h) | ※ 13mm (Rubber tube connection) | 9.5mm (Rubber tube connection) | 5.5         |
|                     | MG-9(H)B   | 473                      | 305 | 335 | 285 (-) | 75 (55) | 190 (170) | —   | —   | 11.6kW (10,000kcal/h) | 11.6kW (0.83kg/h) | 13mm (Rubber tube connection)   | 9.5mm (Rubber tube connection) | 12.0 (11.0) |
|                     | MG-12(H)B  | 533                      | 335 | 395 | 340 (-) | 80 (60) | 195 (175) | —   | —   | 15.7kW (13,500kcal/h) | 15.7kW (1.13kg/h) | 13mm (Rubber tube connection)   | 15A                            | 16.3 (14.8) |
| Tabletop J u m b o  | MG-9J(H)B  | 485                      | 305 | 365 | 310 (-) | 90 (60) | 230 (200) | —   | —   | 17.4kW (15,000kcal/h) | 17.4kW (1.25kg/h) | 13mm (Rubber tube connection)   | 15A                            | 14.5 (13.2) |
|                     | MG-12J(H)B | 545                      | 335 | 425 | 370 (-) | 90 (60) | 230 (200) | —   | —   | 23.3kW (20,000kcal/h) | 23.3kW (1.67kg/h) | 15A                             | 15A                            | 19.5 (17.7) |
| Standard for range  | MG-9R      | 481                      | 380 | 201 | —       | —       | 113       | —   | —   | 11.6kW (10,000kcal/h) | 11.6kW (0.83kg/h) | 13mm (Rubber tube connection)   | 9.5mm (Rubber tube connection) | 5.1         |
|                     | MG-12R     | 537                      | 410 | 253 | —       | —       | 113       | —   | —   | 15.7kW (13,500kcal/h) | 15.7kW (1.13kg/h) | 13mm (Rubber tube connection)   | 15A                            | 6.5         |
| J u m b o for range | MG-4RJ     | 448                      | 385 | 125 | —       | —       | 114       | —   | —   | 7.79kW (6,700kcal/h)  | 7.79kW (0.56kg/h) | 13mm (Rubber tube connection)   | 9.5mm (Rubber tube connection) | 2.7         |
|                     | MG-9RJ     | 481                      | 380 | 201 | —       | —       | 121       | —   | —   | 17.4kW (15,000kcal/h) | 17.4kW (1.25kg/h) | 13mm (Rubber tube connection)   | 15A                            | 6.1         |
|                     | MG-12RJ    | 537                      | 410 | 253 | —       | —       | 121       | —   | —   | 23.3kW (20,000kcal/h) | 23.3kW (1.67kg/h) | 15A                             | 15A                            | 7.3         |
|                     | MG-15RJ    | 587                      | 435 | 303 | —       | —       | 121       | —   | —   | 29.1kW (25,000kcal/h) | 29.1kW (2.08kg/h) | 15A                             | 15A                            | 9.1         |

※ Only for 13A    ● (H) is a spec with a flat grid. (The price is the same.)

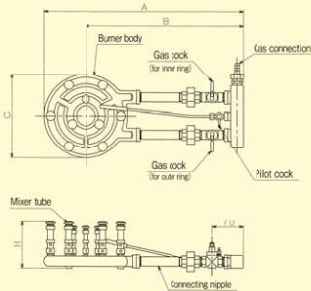
Drawing for Table Top (MG-4B)



Drawing for Table Top

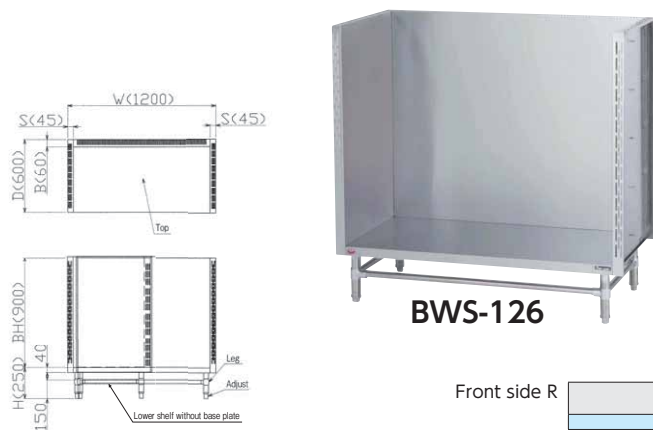


Drawing for Ranges and Stove

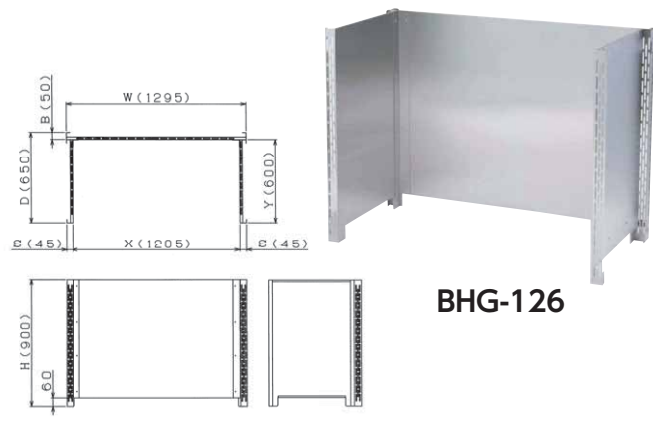


If the surroundings of the product are not incombustible structure,  
please install a soup stand or a Heat Insulating Board for your safety.

### Soup Stand (Three-side back guard)



### Heat Insulating Board (Three-side guard)



### ■ Soup Stand Specifications Table

| Model   | External dimensions (mm) |     |     |       |    |    |
|---------|--------------------------|-----|-----|-------|----|----|
|         | W                        | D   | H   | BH    | B  | S  |
| BWS-066 | 600                      | 600 | 250 | 900   | 60 | 45 |
| BWS-126 | 1,200                    | 600 | 250 | 900   | 60 | 45 |
| BWS-186 | 1,800                    | 600 | 250 | 900   | 60 | 45 |
| BWS-077 | 750                      | 750 | 250 | 1,000 | 60 | 45 |
| BWS-157 | 1,500                    | 750 | 250 | 1,000 | 60 | 45 |
| BWS-227 | 2,250                    | 750 | 250 | 1,000 | 60 | 45 |

### ■ Heat Insulating Board Specifications Table

| Model   | External dimensions (mm) |     |       | Internal dimensions(mm) |     |
|---------|--------------------------|-----|-------|-------------------------|-----|
|         | W                        | D   | H     | X                       | Y   |
| BHG-066 | 695                      | 600 | 900   | 605                     | 600 |
| BHG-126 | 1,295                    | 600 | 900   | 1,205                   | 600 |
| BHG-186 | 1,895                    | 600 | 900   | 1,805                   | 600 |
| BHG-077 | 845                      | 750 | 1,000 | 755                     | 750 |
| BHG-157 | 1,595                    | 750 | 1,000 | 1,505                   | 750 |
| BHG-227 | 2,345                    | 750 | 1,000 | 2,255                   | 750 |

※ Please contact us for more details.

### ⚠ 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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Listed on the Tokyo Stock Exchange (TSE)

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