



Maruzen



Steamer

Gas/Electric

Drawer type

Standard spec **8** Models

Resin rail spec **4** Models

Multifunctional spec **1** Model

Steamer basket type **9** Models

Cabinet type

Standard spec **2** Models

High calorie type **1** Model

Tabletop type (Electric tabletop steamer) **6** Models



General commercial kitchen Appliances & Equipment



MARUZEN Co., Ltd.

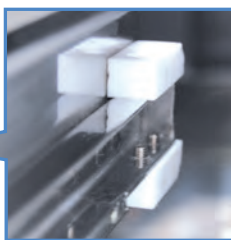
June 2024 edition

Drawer type

Drawer type to facilitate putting food in and out for steaming.
Ideal for steaming of a large variety but small portion of food.

- 2-tank type (MUD-23C, 24C, MUDE-23, 24) can cook using the left part and right part independently.
- Continuous automatic water feeding system installed.
- All stainless steel exterior – durable and hygienic.

- Piezoelectric lighting system, with pilot light safety device. (Gas)
- Energy-saving with an one-touch operation to switch Keep Warm mode during idle time. (Electric)



● **Resin rail spec**
Enables to open/close the drawer slowly and surely to prevent the steamed food inside from collapsing or being spilt easily. (Models of type J)

Drawer type cooking capacity (capacity per drawer)

Menu	Weight of ingredient/piece	Quantity	Cooking time
Frozen shumai	30g	105	20min
Frozen Chinese Bun	80g	30	30min
Chawanmushi (savory steamed egg custard)	120g	30	20min

Make sure a water softener is attached when installed. If the hardness of raw water is high or the water consumption is large, fully automatic water softener is recommended.

Gas



Drawer type steamer has passed the type inspection of Japan Gas Appliances Inspection Association (LP gas, 13A).

With dry-heating preventive device

Standard spec – 1 tank type, 3 drawers

MUD-13C

Standard spec – 1 tank type, 4 drawers

MUD-14C

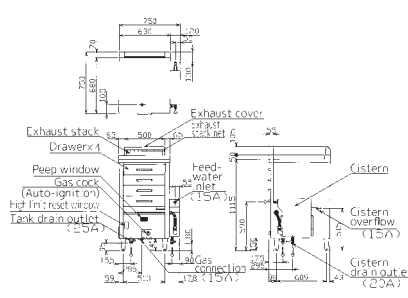
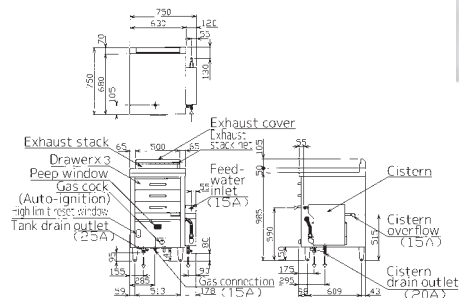
Resin rail spec – 1 tank type, 3 drawers

MUD-J13C



Resin rail spec – 1 tank type, 4 drawers

MUD-J14C



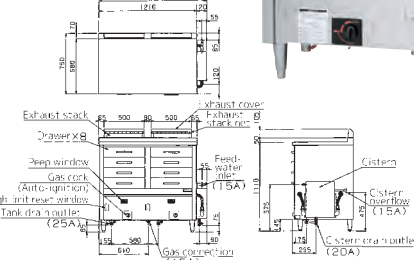
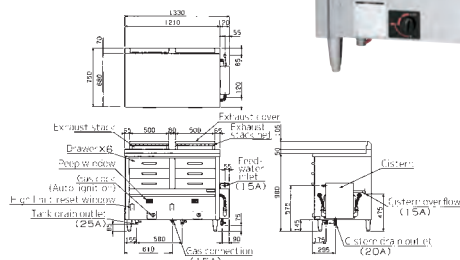
Standard spec – 2 tank type, 6 drawers

MUD-23C



Standard spec – 2 tank type, 8 drawers

MUD-24C



Drawer Type <Gas> Specifications

Model	External dimensions(mm)			Drawer effective dimensions (mm)			Gas consumption		Gas connection	Feed-water inlet	Tank drain outlet	Cistern overflow	Cistern drain outlet	Weight (kg)
	Width	Depth	Height (Back)	Width	Depth	Height	Town gas	LPG						
MUD-(J)13C	750	750	985 (50)	470	560	115	15.1kW (13,000kcal/h)	14.5kW (1.04kg/h)	15A	15A	25A	15A	20A	106
MUD-(J)14C	750	750	1,115 (50)	470	560	115	15.1kW (13,000kcal/h)	14.5kW (1.04kg/h)	15A	15A	25A	15A	20A	118
MUD-23C	1,330	750	985 (50)	470	560	115	30.2kW (26,000kcal/h)	29.1kW (2.08kg/h)	20A	15A	25A×2	15A	20A	191
MUD-24C	1,330	750	1,115 (50)	470	560	115	30.2kW (26,000kcal/h)	29.1kW (2.08kg/h)	20A	15A	25A×2	15A	20A	219

※Models (J) are resin rail spec.

Electric

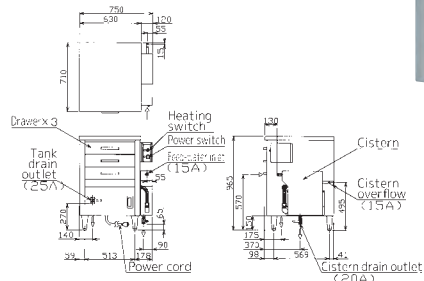
With dry-heating
preventive device

Standard spec – 1 tank type, 3 drawers

MUDE-13

Resin rail spec – 1 tank type, 3 drawers

MUDE-J13

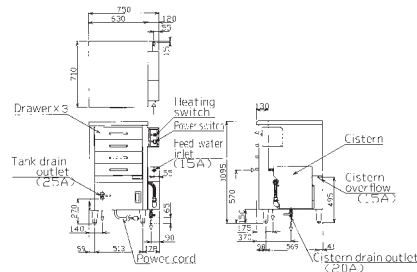


Standard spec – 1 tank type, 4 drawers

MUDE-14

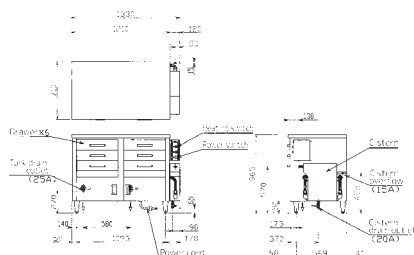
Resin rail spec – 1 tank type, 4 drawers

MUDE-J14



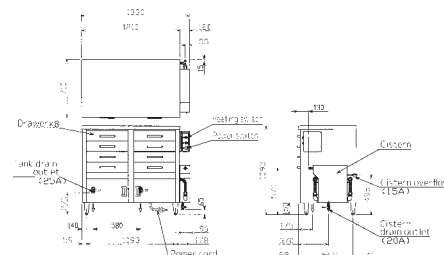
Standard spec – 2 tank type, 6 drawers

MUDE-23



Standard spec – 2 tank type, 8 drawers

MUDE-24



Drawer Type <Electric> Specifications

Model	External dimensions(mm)			Drawer effective dimensions (mm)			Power (50/60Hz)	Power consumption	Necessary hand switch capacity	Power cord	Feed-water inlet	Tank drain outlet	Cistern overflow	Cistern drain outlet	Weight (kg)
	Width	Depth	Height	Width	Depth	Height									
MUDE-(J)13	750	710	965	470	560	115	3φ200V	6.0kW	20A	2m Ground 3P 20A with hook plug	15A	25A	15A	20A	103
MUDE-(J)14	750	710	1,095	470	560	115		6.0kW	20A	2m Ground 3P 20A with hook plug	15A	25A	15A	20A	115
MUDE-23	1,330	710	965	470	560	115		12.0kW	40A	2m 8mm-4cores direct connecting	15A	25A×2	15A	20A	185
MUDE-24	1,330	710	1,095	470	560	115		12.0kW	40A	2m 8mm-4cores direct connecting	15A	25A×2	15A	20A	213

※Models (J) are resin rail spec.

Drawer type - Multifunctional spec <Electric>

New multifunctional spec that allows individual cooking in each drawer!

Two top and bottom drawers for individual cooking and heat retention for outstanding ease of use.

It can be used to cook different foods at the same time, or use one of them as a heat-retaining space, depending on the operation.

A wide range of cooking temperatures is possible, and a 9-menu registration function is also equipped.



Operation panel

A wide range of cooking temperatures (50-100°C) and up to 9 menus can be registered for combinations of ① heat-retention temperature, ② cooking temperature, and ③ cooking time.

The two-part tray makes it easy to put in and take out foods.

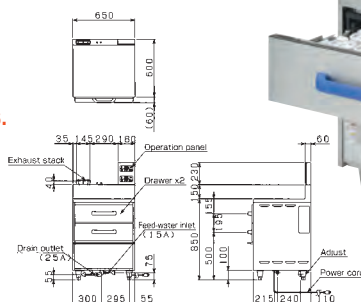


A two-part tray is used. Foods can be put in and take out together, which not only improves work efficiency but also prevents the temperature inside the drawer from decreasing.

A two-part tray exclusively for Chawan-mushi (savory steamed egg custard) is also available as an option. Please contact us for details.

MUDE-X12

The top panel can be used as a work space due to the 850mm height of the main unit and low heat radiation specifications!



Drawer type <Electric> - Multifunctional spec Specifications

Model	External dimensions(mm)			Drawer effective dimensions (mm)			Power (50/60Hz)	Power consumption	Required local switch capacity	Power cord	Feed-water inlet	Drain outlet	Weight (kg)
	Width	Depth	Height	Width	Depth	Height							
MUDE-X12	650	600	850	540	490	95	3φ200V	3.6kW	15A	2m Ground 3P 20A with hook plug	φ16 hose nipple	25A	110

Steamer basket type

Compact Design!
Various install location can be chosen!
Outstanding Demonstration by steam splash!

Regular Product for department stores, supermarkets and deli department.

- Small but high-powered boiler enables quick startup and speedy steaming.
- Continuous automatic water feeding system installed.
- Exterior made of all stainless steel is durable and hygienic.
- One touch operation to switch to Keep Warm mode during idle time - energy saving. (Electric)
- Piezoelectric lighting method, pilot safety shut off device, and low-water cut off device are equipped. (Gas)
- Low-water cut off device and float switch are equipped. (Electric)



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

JFEA

Equipment with this mark is adequate and registered to Japan Food Service Equipment Association Standard.



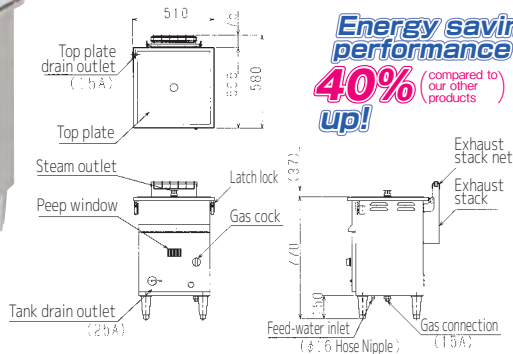
Commercial Kitchen Appliance & Equipment Adequate Standard

Make sure a water softener is attached when installed. If the hardness of raw water is high or the water consumption is large, fully automatic water softener is recommended.

Gas Great improvement in thermal efficiency to achieve more steam generating quantity and more energy saving!

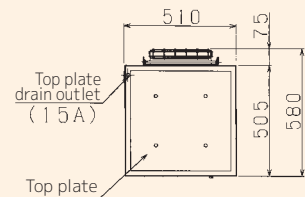
With dry-heating preventive device

MUS-055D JFEA



Steam outlet 4-hole type is also available.

MUS-055D4 JFEA



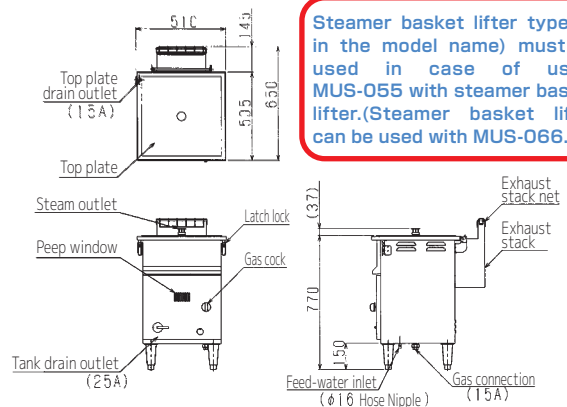
Steamer basket lifter spec

※Steamer basket lifter is sold separately.

MUS-055SD

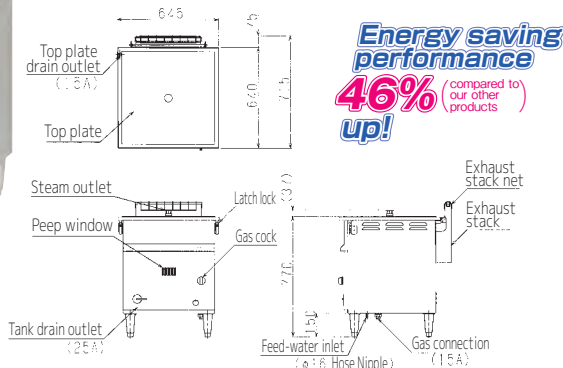


Energy saving performance
40% up! (compared to our other products)



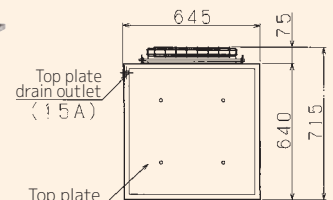
Steamer basket lifter type (S in the model name) must be used in case of using MUS-055 with steamer basket lifter. (Steamer basket lifter can be used with MUS-066.)

MUS-066D JFEA



Steam outlet 4-hole type is also available.

MUS-066D4 JFEA



Steamer basket Type <Gas> Specifications

Model	External dimensions (mm)			Top plate effective dimensions (mm)		Usable steamer basket dimensions (mm)	No. of steam holes	Gas consumption		Steam generating quantity	Gas connection	Feed-water inlet	Tank drain outlet	Top plate drain outlet	Weight (kg)
	Width	Depth	Height	Width	Depth			Town gas	LPG						
MUS-055D						360~390	1								
MUS-055D4	510	580	770	455	455	ø150 Mini Chinese basket	4	11.6kW (10,000kcal/h)	11.6kW (0.85kg/h)	13 l/h	15A	ø16 hose nipple	25A	15A	65
MUS-055SD		650				360~390	1								
MUS-066D						420~450	1								
MUS-066D4	645	710	770	590	590	ø150 Mini Chinese basket	4	17.4kW (15,000kcal/h)	17.4kW (1.25kg/h)	20 l/h	15A	ø16 hose nipple	25A	15A	80

POINT!



For both Gas type and Electric type, top plate can flip-open to facilitate cleaning inside the tank.

Steamer basket type cooking capacity
(capacity per one unit of 45cm square steamer basket)

Menu	Weight of ingredient/piece	Quantity	Cooking time
Frozen shumai	30g	90	20min
Frozen Chinese Bun	80g	20	20min
Chawanmushi (savory steamed egg custard)	120g	20	20min



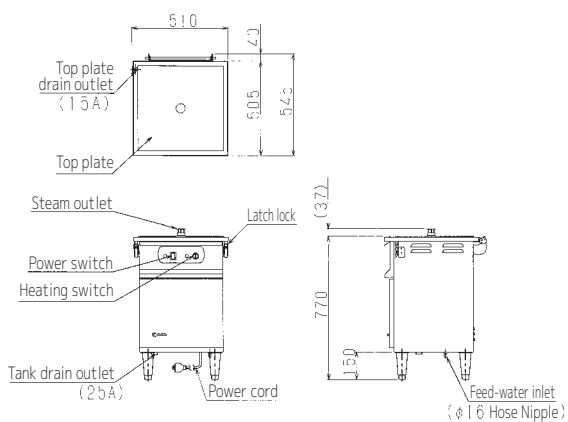
Electric

Excellent thermal efficiency! Top-level "Steam Generating Quantity" (compared with the equivalent steamer to others)

With dry-heating preventive device

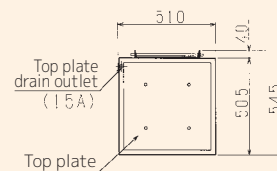


MUSE-055B1 JFEA

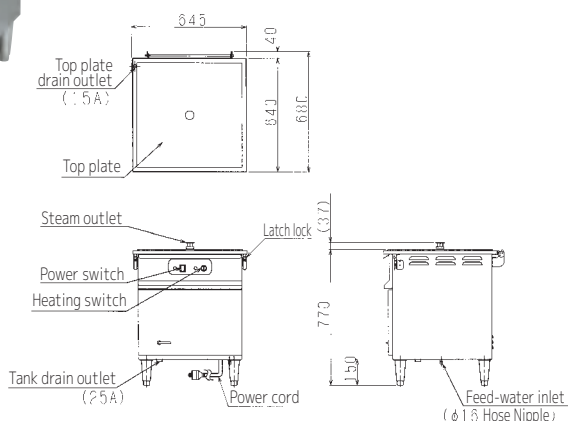


Steam outlet 4-hole type is also available.

MUSE-055B4 JFEA

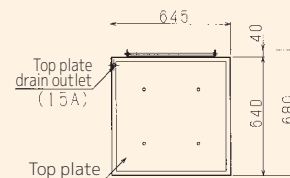


MUSE-066B1 JFEA



Steam outlet 4-hole type is also available.

MUSE-066B4 JFEA



Steamer basket Type <Electric> Specifications

Model	External dimensions (mm)			Top plate effective dimensions (mm)		Usable steamer basket dimensions (mm)	No. of steam holes	Power (50/60Hz)	Power consumption	Steam generating quantity	Necessary hand switch capacity	Power cord	Feed-water inlet	Tank drain outlet	Top plate drain outlet	Weight (kg)
	Width	Depth	Height	Width	Depth											
MUSE-055B1	510	545	770	505	505	360~390	1	3φ200V	6.0kW	9.1ℓ/h	20A	2m Ground 3P 20A with hook plug	φ16 Hose Nipple	25A	15A	48
MUSE-055B4						φ150 Mini Chinese basket	4									
MUSE-066B1	645	680	770	590	590	420~450	1	3φ200V	9.0kW	13.4ℓ/h	30A	2m Ground 3P 30A with hook plug	φ16 Hose Nipple	25A	15A	65
MUSE-066B4						φ150 Mini Chinese basket	4									

Cabinet type

Vertical steamer of high space efficiency gives a large space inside the compartment and shelf style (10 tiers) enables putting steamer baskets in and out easily. Perfect for cooking a large volume, steaming big ingredients, or thawing a large volume of frozen food.

- Compact body to fit perfectly in 60cm square.
- Removable shelves from the compartment – easy to clean.
- Continuous automatic water feeding system.
- All stainless steel made exterior – durable and hygienic.
- Piezoelectric lighting system, with pilot light safety device. (Gas)
- Energy-saving with an one-touch operation to switch Keep Warm mode during idle time. (Electric)

Most ideal for hospitals, schools, supply centers of meals, or public facilities!

Cabinet type cooking capacity (capacity per steamer basket)

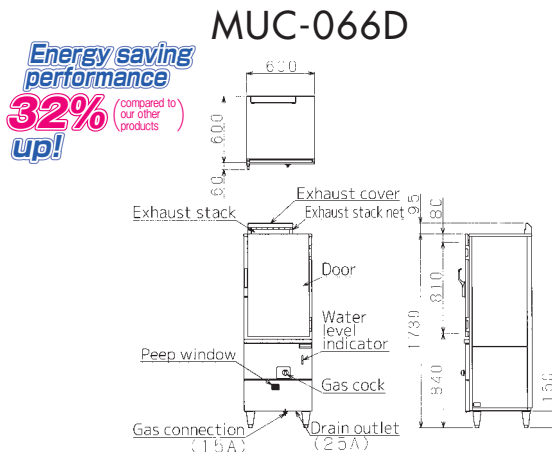
Menu	Weight of ingredient/piece	Quantity	Cooking time
Frozen shumai	30g	100	15min
Frozen Chinese Bun	80g	25	20min
Chawanmushi (savory steamed egg custard)	120g	25	20min

Make sure a water softener is attached when installed. If the hardness of raw water is high or the water consumption is large, fully automatic water softener is recommended.

Gas

With dry-heating preventive device

Great improvement in thermal efficiency to achieve more steam generating quantity and more energy saving!

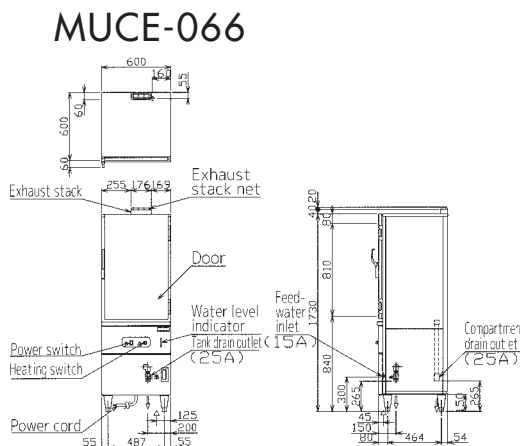


Cabinet Type <Gas> Specifications

Model	External dimensions (mm)			Compartment effective dimensions (mm)			Gas consumption		Steam generating quantity
	Width	Depth	Height	Width	Depth	Height	Town gas	LPG	
	MUC-066D	600	600	1,730	500	500	810	14.0kW (12,000kcal/h)	14.0kW (1.00kg/h)
	Gas connection	Feed-water inlet	Tank drain outlet	Compartment drain outlet	Weight (kg)	Accessories (Aluminum tray)			
	15A	15A	25A	25A	140	5			

Electric

With dry-heating preventive device



Cabinet Type <Electric> Specifications

Model	External dimensions (mm)			Compartment effective dimensions (mm)			Power (50/60Hz)	Power consumption	Steam generating quantity
	Width	Depth	Height	Width	Depth	Height			
	MUCE-066	600	600	1,730	500	500	810	3φ200V	10.8kW
	Necessary hand switch capacity	Power cord		Feed-water inlet	Tank drain outlet		Compartment drain outlet	Weight (kg)	Accessories (Aluminum tray)
		40A	2m 8mm-4cores direct connecting		15A	25A	25A	134	5

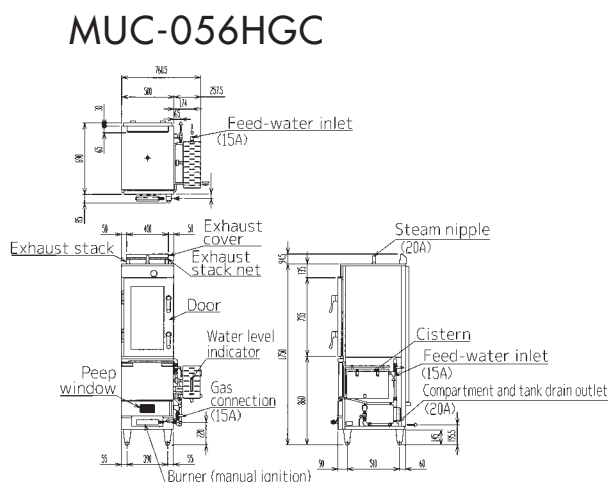
*Heater capacity for MUCE-066 can be changed at customer's request (9.6kW, 8.4kW, 7.2kW). The price is the same.

High-calorie Type

Gas

With a high-power burner of 25,000kcal/h!
Perfect for cooking/thawing a large volume.

Make sure a water softener is attached when installed. If the hardness of raw water is high or the water consumption is large, fully automatic water softener is recommended.



- Easy-to-use large-sized steamer with a glass window, thermometer, automatic feed-water and steam control valve.
- Shelves inside the compartment are removable, and enabling easy cleaning.
- Durable and hygienic exterior made of all stainless steel.
- Left hand door spec is also available.

High-Calorie Type Specifications

Model	External dimensions (mm)			Compartment effective dimensions (mm)			Gas consumption		
	Width	Depth	Height	Width	Depth	Height	Town gas	LPG	
	500	690	1,750	400	545	685	29.0kW (25,000kcal/h)	29.0kW (2.07kg/h)	
MUC-056HGC	Gas connection	Feed-water inlet	Tank drain outlet	Compartment drain outlet	Weight (kg)	Accessories (Wire mesh)			
	15A	15A	20A	20A	152	5			

*High-calorie type is a product built to order.

Electric Tabletop Steamer

Electric

Tabletop compact body that can be installed in any place!
Perfect for cooking a large variety but small portion of food.
Easy installation is also good for demonstration sales.



Flip-up top plate facilitates cleaning inside the tank.



Make sure that a water softener is attached when installed.

100V type Manual feed-water system to be installed in various places!

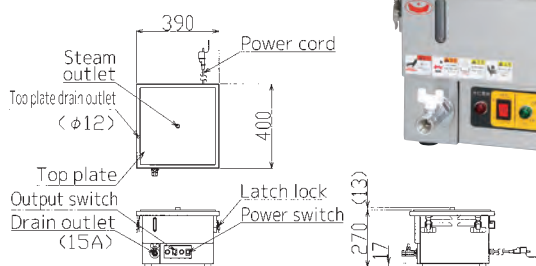
With dry-heating preventive device

- Easy-to-install 100V type.
- More choices of place for installation with manual feed-water system.
- Energy-saving with an one-touch operation to switch Keep Warm mode during idle time.



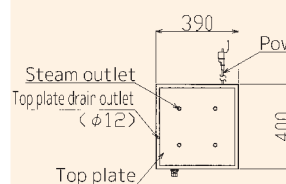
Operation panel

MUSE-044T1



Steam outlet 4-hole type is also available.

MUSE-044T4



Mini Chinese steamer baskets can be used.



200V type Either manual feed-water system or automatic feed-water system for your selection!

With dry-heating preventive device

- Quick starting up 200V type. Cooking frozen food is also speedy.
- Selection from manual feed-water system and automatic feed-water system.
- 3 levels of heater output. High and medium are to adjust the quantity of steam according to the menu; Low is to keep the food warm.



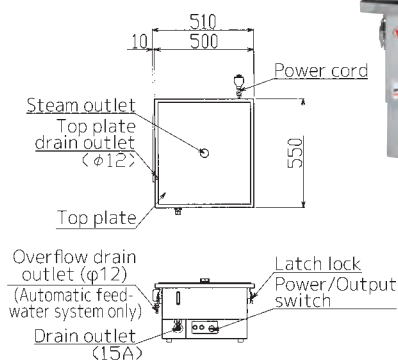
Operation panel

MUSE-055T1

Manual feed-water

MUSE-A055T1

Automatic feed-water



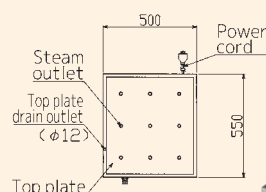
Steam outlet 9-hole type is also available.

MUSE-055T9

Manual feed-water

MUSE-A055T9

Automatic feed-water



Mini Chinese steamer baskets can be used.



Electric Tabletop Steamer Specifications

Model	External dimensions (mm)			Top plate effective dimensions (mm)		Usable steamer basket dimensions (mm)	No. of steam holes	Power (50/60Hz)	Power consumption	Steam generating quantity	Necessary hand switch capacity	Power cord	Feed-water inlet	Tank drain outlet	Top plate drain outlet	Weight (kg)
MUSE-044T1	390	400	270	355	365	300~330	1	1φ100V	1.35kW	2.1ℓ/h		1.5m with plug (Ground adaptor)Ⓢ				13
MUSE-044T4						φ150 mini Chinese basket	4									
MUSE-055T1	500					390~420	1									
MUSE-055T9		550	300	465	515	φ150 mini Chinese basket	9	3φ200V	4.5kW	6.8ℓ/h	20A	2m Ground 3P 20A with hook plugⓈ		15A	φ12	24
MUSE-A055T1						390~420	1									
MUSE-A055T9	510					φ150 mini Chinese basket	9						φ16 hose nipple			26

※Optional: steam hole cap. Contact us for details.

Options (Gas/Electric)

●Steamer basket lifter (with stainless frame)

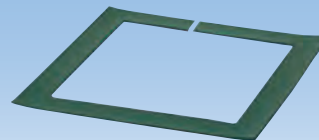
*Useful when pulling out the steamer baskets.

Medium (for 36/39 cm)
Large (for 42/45 cm)



●Rubber mat for steamer basket lifter

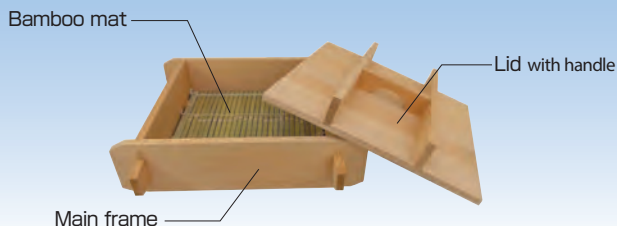
Medium (for 36/39 cm)
Large (for 42/45 cm)



Medium for
MUS-055SD/MUSE-055B1
Large for
MUS-066D/MUSE-066B1

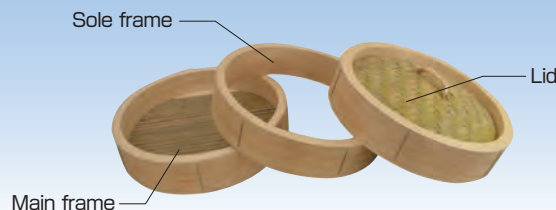
●Wooden square steamer basket

(30cm/33cm/36cm
/39cm/42cm/45cm)



●Chinese steamer basket

(30cm/33cm/36cm
/39cm/42cm/45cm)



●Water softener

※To be attached when installing the steamer.

① Cartridge type (NFX-OS)
External dimensions
120×160×415(mm)



② Fully automatic type (MSX-10)
※Needs power 1φ100V.
External dimensions
205×360×490(mm)

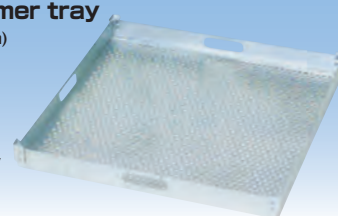
※For cartridge type water softener, a cartridge needs to be replaced in 3-6 months depending on the water quality and frequency of use. If it is used frequently or the cartridge is replaced frequently, automatic type is recommended.



Accessories for cabinet type (For MUC-066D, MUC-066E)

●Aluminum steamer tray

Dimensions 490×490(mm)



※If you wish to use the tray for High-calorie type, please contact us.

⚠ 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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