Top Heat Griller < Carbon lamp heater> a



Joint development with Tokyo Electric Power Company, Incorporated

Wavy reflective plate grills quickly with low cost.

Maruzen's unique wavy reflective plate reflecting infrared rays and heat from the top grills cooking ingredient from the bottom. It speeds up cooking time and reduces energy cost.



Top heat system preventing fat drop onto heater part reduces smoke.

Top heat system having heating part on the upper side reduces smoke caused by fat drop, which keeps kitchen clean. Moreover its structure preventing oily smoke from coming to the front reduces fumes when used.

Comfortable and safe low radiating heat system.

Low radiating heat system moderates surface temperature of griller. It reduces worker's risk of burn injury during cooking and improves kitchen environment.

Height-adjustable according to cooking ingredient.

You can easily and accurately adjust the heat through changing the height of grill net and grate by handle lever according to ingredient's size, amount, and shape.



Easy handling of ON/OFF selection for each heater.

Selection switch makes ON/OFF easy for each of front, middle, and back heater. Turning only the heater to use ON and the other heaters OFF according to ingredient's size and amount contributes energy saving and cost reduction.



Small, lightweight, and space-saving design.

Small and lightweight griller without large and heavy transformer. You can make use of limited kitchen space.

Mount high efficient carbon lamp heater.

Tremendous taste and low cost by a generous amount of far-infrared ray.



"Carbon lamp heater" which is similar to charcoal is ideal heat source.

Carbon lamp heater is heat generator of carbon-based material. It emits a lot of far-infrared rays whose heat is highly absorbed in cooking ingredients compared to conventional electro thermal heater. It offers the best grill to maximize the taste of food ingredients, crispy golden brown outside and juicy inside.

Clean & cool, comfortable kitchen environment.

You can keep kitchen environment clean without exhaust gas. Low radiating heat system prevents temperature increase in kitchen, which leads to reduce air-conditioning cost and realizes comfortable working environment.

• Huge cut in running cost!

Conventional griller causes the waste of running cost, because it needs to be heated all the time during working hours. Conventional griller needs some time for heat generator to be ready to grill. However, high efficient carbon lamp heater inside Maruzen's electric top heat griller needs only 10 seconds to be ready! You can get rid of waste by operating only necessary heater according to ingredient's size and amount when you receive order. A lot of infrared rays reduce heat loss and shorten cooking time even at low-power, which cut running cost considerably.

■Running cost table (Compared with our existing products)

	Intuiting cost table (Compared with our existing products)													
			Gas		Electric			A	A					
		Model	Gas consumption	Annual cost reduction	Model Power consumptio		Annual running cost	Annual reduction	Annual cost reduction rate					
	Тор	MEK-064U Equivalent models	4.88KW	¥172,000	MEK-064U	4.2kW	¥141,000	¥31,000	18%					
	Heat				MEK-074U	6kW	¥201,000	_	_					

*The running cost is calculated based on 8 hours of operation per day. *Contract fee and electric kitchen discount are not included in the price above.



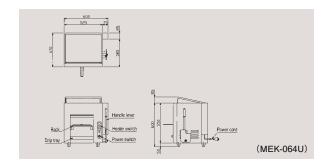
Maruzen, as a general commercial kitchen appliances & equipment producer, has provided products to reduce cost such as gas/electricity/water, and improve kitchen environment reducing burden on worker as well as offering quality function, operability, and enhancing safety of equipment. It means that our products can contribute to the society in terms of energy-saving, resource protection, reduction of CO₂ emission, and less impact on environment. Maruzen will keep developing products of low impact on environment.

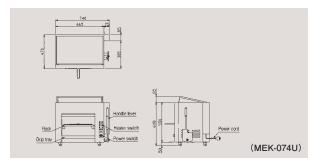
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Electric Top Heat Griller < Carbon lamp heater>









■Grill ability

	Size (Weight) mm (g)	Distance (mm) (from front side of glass to grill net)	Time required	
Salmon fillet	(55)	60	6 minutes	
Pacific saury	300X50 (180)	60	7 minutes 30 seconds	
Porgy	210X80 (320)	110	11 minutes	
Ayu	200X40 (100)	50	6 minutes	
Chicken thigh	170X130 (300)	80	12 minutes	

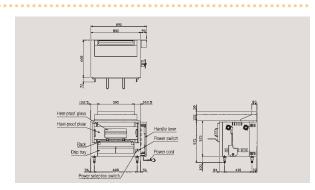
**In the case of frozen food, defrost before cooking.
**The required time differs according to cooking ingredient's size, shape, and quality.

Wide type griller with wider width is also availab



- Carbon based heat generator grills cooking ingredient deliciously and efficiently.
- Electric top heat system enables cooking to start within only 10 seconds.
- Height-adjustable grill net and grate according to delicate adjustment of the heat.
- Heat-proof plate prevents heat emission to the outside.

A Movable heat-proof plate is provided at the front part of griller to prevent emission of infrared rays and heat to the outside. It also prevents temperature increase in kitchen.



Grill ability

	Size (Weight) mm (g)	Height (mm) (distance to heater)	Time required		
Salmon fillet	150X40 (85)	90	4 minutes 30 seconds		
Chicken thigh	220X110 (275)	130	10 minutes		
Pacific saury	320X40 (140)	100	5 minutes		
Ayu	190X40 (70)	150	6 minutes		
Horse mackerel	280X60 (240)	150	9 minutes		

*In the case of frozen food, defrost before cooking.
*The required time differs according to cooking ingredient's size,

shape, and quality.

■Specifications Table

	External dimension (mm)		Internal dimension (mm)		Power	Power	Necessary	Dawer and	Height	Weight	Accessories					
Model	Width	Depth	Height	Width	Depth	Height		consumption nand SWITC	hand switch capacity	Power cord	adjustment of rack	(kg)	Drip tray	Grill net	Skewer receiving grate	Wavy reflective plate
MEK-064U	600	470	600	320	450	310	3φ200V	4.2kW	20A	2m ground 3P 20A with hook plug 🔾		25	1	1	2	1
MEK-074U	740	470	600	460	450	310	3φ200V	6.0kW	20A	2m ground 3P 20A with hook plug 😯	Handle lever	30	1	1	2	1
MEK-086U	890	600	675	590	500	320	3φ200V	5.5kW	20A	2m ground 3P 20A with hook plug 🔾		73.5	2	2	2	2

■Delivery time of MEK-086U is about 2 weeks after receipt of order.