

Bottom Heat Griller <Carbon lamp heater>



Joint development with Tokyo Electric Power Company, Incorporated

PATENTED

Special stainless-steel pipe to enhance far-infrared ray effect. It brings out deliciousness of ingredient fully. **PATENTED**

Special stainless-steel pipe adopted in our griller emits a lot of far-infrared rays whose heat is highly absorbed in cooking ingredient when red heated by internal heater. It maximizes the taste of cooking ingredient, crispy golden brown outside and juicy inside.

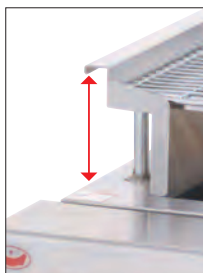
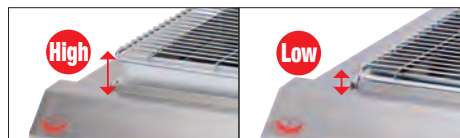


Keep kitchen clean. Stainless- steel pipe creates less smoke.

Fat drop from cooking ingredient is shed by red heated special stainless-steel pipe but caught in drip tray. It prevents being stained and smoke, so you can cook smoothly and keep kitchen clean.

Height-adjustable according to delicate adjustment of the heat. (Dual purpose type) (General purpose type)

Two heights of skewer receiver are available for “dual purpose type” according to cooking ingredient’s size, amount, and shape. Hoisting grill net system with four-step is available for “general purpose type.”



Heat protector prevents burn injury.

Heat protector is provided at front frame where cooker tends to touch during cooking. It prevents burn injury. It is removable and easy to clean.



Easy selection of heater. (Dual purpose type)

One switch easily selects either two heaters at front and back or only front heater according to cooking ingredient. You can reduce waste.

Easy handling of ON/OFF selection for each heater. (General purpose type)

Selection switch makes ON/OFF easy for each heater. Turning only the heater to use ON and the other heaters OFF according to cooking ingredient contributes to energy saving and cost reduction.

●Industry-leading lightweight design!

Our griller does not need large and heavy transformer. We realized industry-leading lightweight design which is about half to one third weight compared to other companies’ electric grillers. You can make use of limited kitchen space.

●“Water supply connection” is unnecessary.

Reflective plate provided at the heater enhances energy efficiency. Moreover it does not need to keep water in drip tray which is necessary for conventional electric heater griller. You can save cost of water supply facility.

High efficient carbon lamp heater cuts large part of running cost!



●Huge cut in running cost!

Carbon lamp heater heats only upper part of pipe, which cuts waste of energy consumption and large part of running cost. As a result, you can cut 25 to 43 % of running cost compared to gas griller.

●Clean & cool, comfortable kitchen environment.

You can keep kitchen environment clean without exhaust gas. It prevents temperature increase in kitchen, which leads to reduction of air-conditioning cost and realizes comfortable working environment.

■Running cost table (Compared with our existing products)

		Gas			Electric			Annual cost reduction	Annual cost reduction rate
		Model	Gas consumption	Annual running cost	Model	Power consumption	Annual running cost		
Bottom Heat	Spit-roasting type	MEK-102C Equivalent models	2.56KW	¥91,000	MEK-102C	2kW	¥68,000	¥23,000	25%
	Dual purpose type	MEK-204C Equivalent models	5.12KW	¥180,000	MEK-204C	4kW	¥135,000	¥45,000	25%
	General purpose type	MEK-306C Equivalent models	6.51KW	¥229,000	MEK-306C	4.2kW	¥141,000	¥88,000	38%
		MEK-310C Equivalent models	9.77KW	¥344,000	MEK-310C	7kW	¥235,000	¥109,000	32%
		MEK-314C Equivalent models	16.3KW	¥574,000	MEK-314C	9.8kW	¥330,000	¥244,000	43%

※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.

25~43% Cut



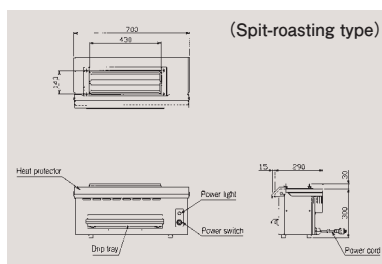
Maruzen, as a general commercial kitchen appliances & equipment producer, has provided products to reduce cost such as gas/electricity/water, and improve kitchen environment reducing burden on worker as well as offering quality function, operability, and enhancing safety of equipment. It means that our 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.

Electric Bottom Heat Griller <Carbon lamp heater>

Spit-roasting type



■MEK-102C



■Grill ability

	Size (Weight) mm (g)	Time required
Yakitori	110×20 (30)	8 minutes
Negima	110×30 (35)	8 minutes

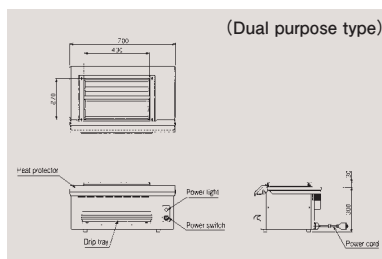
※In the case of frozen food, defrost before cooking.

※The required time differs according to cooking ingredient's size, shape, and quality.

Dual purpose type



■MEK-204C



■Grill ability

	Size (Weight) mm (g)	Time required
Yakitori	110×20 (30)	8 minutes
Negima	110×30 (35)	8 minutes
Salmon fillet	(55)	5 minutes
Pacific saury	300×50 (180)	10 minutes 30 seconds
Porgy	250×100 (350)	16 minutes

※In the case of frozen food, defrost before cooking.

※The required time differs according to cooking ingredient's size, shape, and quality.

General purpose type



■MEK-306C



■MEK-310C



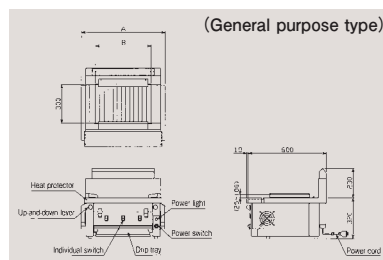
■MEK-314C

■Grill ability




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■Specifications Table

Model		External dimension (mm)			Usable dimension (mm)		Power (50/60Hz)	Power consumption	Necessary hand switch capacity	Power cord	Adjustment of rack height	Weight (kg)	Accessories			
		Width (A)	Depth	Height	Width (B)	Depth							Drip tray	Grill net	Skewer receiving grate	Skewer receive
Spit-roasting type	MEK-102C	700	290	300	430	140	1ϕ200V	2.0kW	15A	2m ground 2P 15A with plug 	Fixed	23	1	—	—	2
Dual purpose type	MEK-204C	700	420	300	430	270	3ϕ200V	4.0kW	20A	2m ground 3P 20A with hook plug 	Replaceable (2 types)	28	1	1	—	6
General purpose type	MEK-306C	650	600	320	430	300	3ϕ200V	4.2kW	20A	2m ground 3P 20A with hook plug 	Manual latch	42	1	1	2	—
	MEK-310C	910	600	320	690	300	3ϕ200V	7.0kW	40A	2m 8mm ² -four-core direct		60	2	1	2	—
	MEK-314C	1,170	600	320	950	300	3ϕ200V	9.8kW	40A	2m 8mm ² -four-core direct		78	2	1	2	—

■Delivery time of MEK-314C is about 2 weeks after receipt of order.