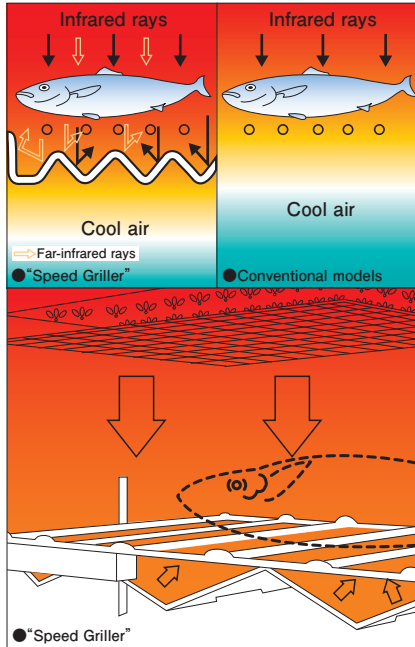


Top Heat Griller "Speed Griller" < Infrared burner >

Top Heat grills quickly, evenly, and deliciously.

Our products grill not only from above but also from below the cooking ingredient through Maruzen's unique wavy infrared ray reflective plate. It reduces cooking time by 25% compared to conventional top heat griller (compared with our existing products.) Moreover the heated wavy infrared ray reflective plate emits far-infrared rays and grills quickly, which makes cooking ingredient maintain appropriate moisture and grilled deliciously. At the same time, it heats air at the bottom of grill net too, which grills cooking ingredient beautifully without being exposed to cool air.



Height-adjustable according to delicate adjustment of the heat.

Condition of fire is adjustable by changing the height of grill net. For "Depth 300mm type", the height of grill net is adjustable in 4 steps. For "Depth 420mm type", the height of grill net is adjustable steplessly by using handle lever.



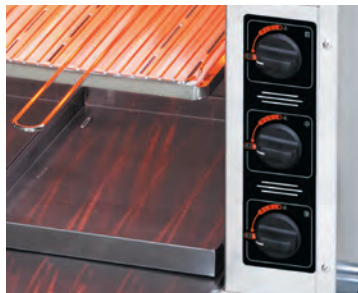
"Depth 300mm type", the condition of fire can be adjusted by changing the height of the place for putting grill net.



"Depth 420mm type", the condition of fire can be adjusted by changing the height of grill net with handle lever (stepless).

Easy-to-use automatic firing / front layout.

Automatic firing mechanism is provided for each burner. This energy saving style does not require to fire unnecessary burner. Knobs are arranged on the front, which makes operation easy.



More safe by equipping pilot safety shut off device!

Pilot safety shut off device is equipped with each burner, it is very safe.

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



Grill ability

	Size (Weight) mm (g)	Height mm (distance to burner)	Time required
Porgy	300×110 (420)	130~150	12~15 minutes
Trout	200×46 (110)	110	5 minutes
Ayu	190×40 (70)	110	5 minutes 30 seconds
Horse mackerel	250×55 (140)	90	6 minutes 30 seconds
Pacific saury	320×40 (140)	90~110	4~5 minutes
Salmon (fillet)	150×40 (45)	90	2 minutes 30 seconds
Eel (spit-roasted)	110×100 (40)	90	5 minutes
Chicken thigh	220×110 (210)	130	10 minutes
Barbecue	150×70 (100)	90	6 minutes 30 seconds

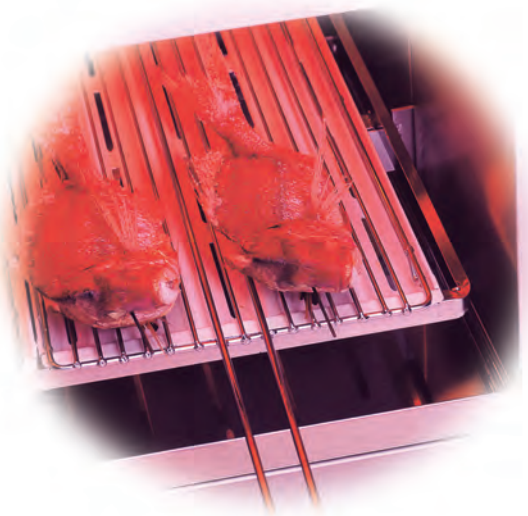
※In the case of frozen food, defrost before cooking.

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

Specifications Table

Model	External dimension (mm)			Internal dimension (mm)			Gas consumption		Gas connection		Adjustment of rack height	Heat method	Weight (kg)	Accessories					
	Width		Depth	Height	Width (c)	Depth	Height	Town gas	LP gas	Town gas				LP gas	Drip tray	Grill net	Skewer receiving grate	Wavy reflective plate	Heat insulating board
	A	B																	
MGK-053UB	480	—	300	420	320	300	210	3.25kW (2,800kcal/h)	3.25kW (0.23kg/h)	15A	15A	Fixed shelf	heating by top heat infrared burner	19.5	1	1	2	—	1
MGK-063UB	610	—	300	420	450	300	210	4.65kW (4,000kcal/h)	4.65kW (0.33kg/h)	15A	15A		23.5	1	1	2	—	1	
MGK-054UB	570	500	420	610	320	420	330	4.88kW (4,200kcal/h)	4.88kW (0.35kg/h)	15A	15A	Handle lever	Top infrared burner and wavy reflective plate	39	1	1	2	1	1
MGK-084UB	840	770	420	610	590	420	330	9.42kW (8,100kcal/h)	9.42kW (0.68kg/h)	15A	15A			56	2	2	2	2	1
MGK-124UB	1,200	1,130	420	610	890	420	330	14.0kW (12,000kcal/h)	14.0kW (1.00kg/h)	15A×2	15A×2			76	3	2	2	2	1
MGK-154UB	1,500	1,430	420	610	1,190	420	330	18.0kW (16,200kcal/h)	18.0kW (1.35kg/h)	15A×2	15A×2	98.5	4	2	2	2	1		

■ External dimension of width (A) includes lever part. External dimension of depth does not include dimension of relief board at back (20mm).



Gas Top Heat Griller "Speed Griller" <Infrared burner>

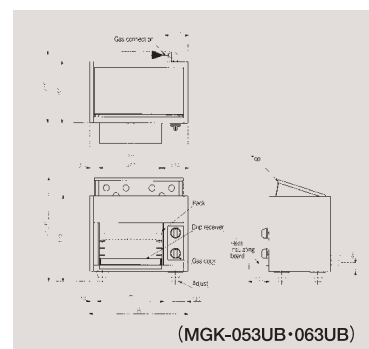
Depth 300mm type (Fixed Shelf Method)



■ MGK-053UB



■ MGK-063UB



Depth 420mm type (Handle Lever Method)



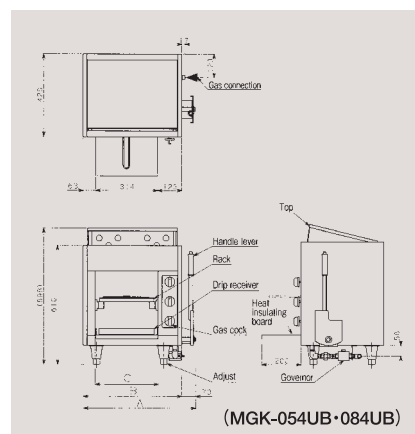
■ MGK-054UB



■ MGK-084UB



■ MGK-124UB



■ MGK-154UB

