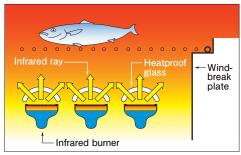
# Gas Grill deliciously with much more far-infrared rays.

# Bottom Heat Griller "Sumiyaki" Infrared burner type.

### **Outstanding far-infrared effect!** Bottom heat/infrared burner type.

Maruzen's unique infrared burners are covered by a dome shaped special heat-proof glass, which emit a lot of far-infrared rays to grill. Especially, a lot of far-infrared rays enhance char-grill effect. So you can save fuel cost by 20% (average percent compared with our existing products) in the same cooking time with the same deliciousness after grilled. Moreover dome shape helps drip to drop on drip tray, which substantially reduces smoke.



# Windbreak plate enhances efficiency. You can grill even on the corner of grill net. (General purpose type)

Windbreak plate prevents infrared rays from escaping to the outside and cool air from entering between grill net and

burner. You can make use of infrared rays without waste and reduce cooking time. Moreover you can grill ingredients deliciously on any place of grill net even when the net is full of inaredients. because windbreak plate prevents cool air.



#### ■Grill ability / Spit-roasting type

|   |                    | Size (Weight)<br>mm (g) | Time required |  |  |  |  |
|---|--------------------|-------------------------|---------------|--|--|--|--|
| I | Yakitori           | 110×20 (30)             | 9 minutes     |  |  |  |  |
| I | Negima             | 110×30 (35)             | 9 minutes     |  |  |  |  |
|   | Eel (spit-roasted) | 120×105 (100)           | 8 minutes     |  |  |  |  |

#### Grill shility / Dual nurnose type

| Corn ability / Buar parpood type |                         |                      |  |  |  |  |  |  |  |  |
|----------------------------------|-------------------------|----------------------|--|--|--|--|--|--|--|--|
|                                  | Size (Weight)<br>mm (g) | Time required        |  |  |  |  |  |  |  |  |
| Yakitori                         | 110×20 (30)             | 9 minutes            |  |  |  |  |  |  |  |  |
| Negima                           | 110×30 (35)             | 9 minutes            |  |  |  |  |  |  |  |  |
| Pacific saury                    | 315×40 (135)            | 7 minutes            |  |  |  |  |  |  |  |  |
| Salmon (fillet)                  | 150×40 (70)             | 4 minutes 30 seconds |  |  |  |  |  |  |  |  |
| Eel (spit-roasted)               | 120×105 (100)           | 7 minutes 30 seconds |  |  |  |  |  |  |  |  |
| Yellowtail (fillet)              | 120×90 (60)             | 4 minutes 30 seconds |  |  |  |  |  |  |  |  |

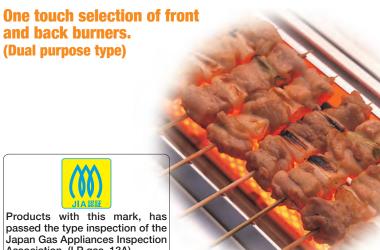
### **Height-adjustable according to** delicate adjustment of the fire. (General purpose type)

You can adjust the fire through changing height of grill net and grate according to cooking ingredient's size, amount, and shape.



# **Easy-to-use automatic firing/front layout.**

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



Association. (LP gas, 13A)

#### ■Grill ability / General purpose type

|                     | Size (Weight)<br>mm (g) | Height mm (distance to burner) | Time required        |
|---------------------|-------------------------|--------------------------------|----------------------|
| Porgy               | 250×90 (260)            | 105~130                        | 11~13 minutes        |
| Trout               | 200×50 (120)            | 105                            | 7 minutes            |
| Ayu                 | 200×40 (80)             | 105                            | 7 minutes            |
| Horse mackerel      | 250×55 (140)            | 117.5                          | 8 minutes            |
| Pacific saury       | 300×45 (135)            | 105                            | 7 minutes            |
| Salmon (fillet)     | 170×50 (70)             | 55                             | 4 minutes 30 seconds |
| Yellowtail (fillet) | 110×90 (60)             | 67.5                           | 4 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) |       | Usable dimension (mm) |           | Gas consumption |                      | Gas connection    |                        | Adjustment            | Waight            | Accessories |              |              |                              |                 |
|                   |          | Width (A)               | Depth | Height                | Width (B) | Depth           | Town gas             | LP gas            | Town gas               | LP gas                | of rack<br>height | (kg)        | Drip<br>tray | Grill<br>net | Skewer<br>receiving<br>grate | Skewer receiver |
| Spit-<br>roasting | MGKS-101 | 580                     | 180   | 250                   | 430       | 140             | 2.56kW (2,200kcal/h) | 2.56kW (0.18kg/h) | 13mm rubber tube end   | 9.5mm rubber tube end | Fixed             | 11.5        | 1            | _            | _                            | 2               |
| type              | MGKS-102 | 1,100                   | 180   | 250                   | 860       | 140             | 5.12kW (4,400kcal/h) | 5.12kW (0.37kg/h) |                        |                       |                   | 21.5        | 2            | _            | _                            | 2               |
| Dual              | MGKS-202 | 580                     | 280   | 258                   | 430       | 230             | 5.12kW (4.400kcal/h) | 5.12kW(0.37kg/h)  | 13mm rubber tube end   | 9.5mm rubber tube end | Fixed             | 21          | 1            | 1            | _                            | 3               |
| purpose<br>type   | MGKS-204 | 1,100                   | 280   | 258                   | 860       | 230             | 10.2kW (8,800kcal/h) | 10.2kW(0.73kg/h)  |                        |                       |                   | 37          | 2            | 2            | _                            | 3               |
|                   | MGKS-304 | 530                     | 535   | 265                   | 450       | 340             | 6.51kW (5,600kcal/h) | 6.51kW(0.47kg/h)  | - 13mm rubber tube end | 9.5mm rubber tube end | Handle<br>lever   | 36.5        | 1            | 1            | 2                            | _               |
| General           | MGKS-306 | 730                     | 535   | 265                   | 650       | 340             | 9.77kW (8,400kcal/h) | 9.77kW (0.70kg/h) |                        |                       |                   | 49          | 1            | 1            | 2                            | _               |
| purpose<br>type   | MGKS-308 | 930                     | 535   | 265                   | 850       | 340             | 13.0kW(11,200kcal/h) | 13.0kW (0.93kg/h) |                        |                       | 10 701            | 64.5        | 1            | 1            | 2                            | _               |
|                   | MGKS-310 | 1,130                   | 535   | 265                   | 1,050     | 340             | 16.3kW(14,000kcal/h) | 16.3kW(1.17kg/h)  |                        | 15A                   |                   | 80          | 2            | 1            | 2                            | _               |

<sup>■</sup>One back guard is attached to "general purpose type" and "dual purpose type".

# Gas Bottom Heat Griller "Sumiyaki" Infrared burner type

