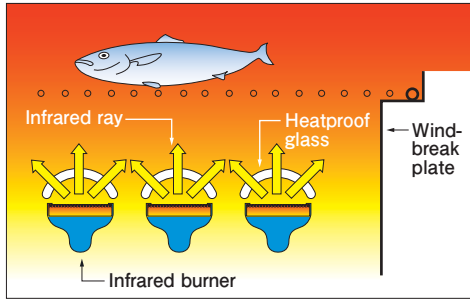


Bottom Heat Griller "Sumiyaki" Infrared burner type.

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 ingredients, because windbreak plate prevents cool air.



■ Grill ability / Spit-roasting type

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

■ Grill ability / Dual purpose type

| | Size (Weight) 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 |

■ Specifications Table

| Model | External dimension (mm) | | | Usable dimension (mm) | | Gas consumption | | Gas connection | | Adjustment of rack height | Weight (kg) | Accessories | | | | | |
|----------------------|-------------------------|-------|--------|-----------------------|-------|-----------------|-----------------------|-------------------|----------------------|---------------------------|--------------|-------------|-----------|------------------------|-----------------|---|---|
| | Width (A) | Depth | Height | Width (B) | Depth | Town gas | LP gas | Town gas | LP gas | | | Drip tray | Grill net | Skewer receiving grate | Skewer receiver | | |
| Spit-roasting type | 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 | |
| | MGKS-102 | 1,100 | 180 | 250 | 860 | 140 | 5.12kW (4,400kcal/h) | 5.12kW (0.37kg/h) | | | | | 2 | — | — | 2 | |
| Dual purpose type | 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 | |
| | MGKS-204 | 1,100 | 280 | 258 | 860 | 230 | 10.2kW (8,800kcal/h) | 10.2kW (0.73kg/h) | | | | | 37 | 2 | 2 | — | 3 |
| General purpose type | 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 lever | 36.5 | 1 | 1 | 2 | — | |
| | MGKS-306 | 730 | 535 | 265 | 650 | 340 | 9.77kW (8,400kcal/h) | 9.77kW (0.70kg/h) | | | | | 49 | 1 | 1 | 2 | — |
| | MGKS-308 | 930 | 535 | 265 | 850 | 340 | 13.0kW (11,200kcal/h) | 13.0kW (0.93kg/h) | | | | | 64.5 | 1 | 1 | 2 | — |
| | MGKS-310 | 1,130 | 535 | 265 | 1,050 | 340 | 16.3kW (14,000kcal/h) | 16.3kW (1.17kg/h) | | | | | 80 | 2 | 1 | 2 | — |

■ One back guard is attached to "general purpose type" and "dual purpose type".

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. (Dual purpose type)

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.

One touch selection of front and back burners. (Dual purpose type)

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



■ Grill ability / General purpose type

| | Size (Weight) 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.

Gas Bottom Heat Griller "Sumiyaki" Infrared burner type

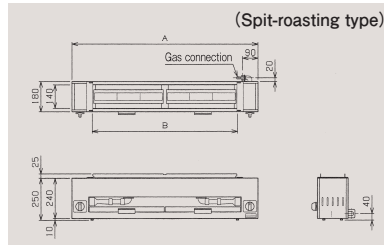
Spit-roasting type



MGKS-101
List Price : ¥32,000
(tax-excluded)



MGKS-102
List Price : ¥60,000
(tax-excluded)



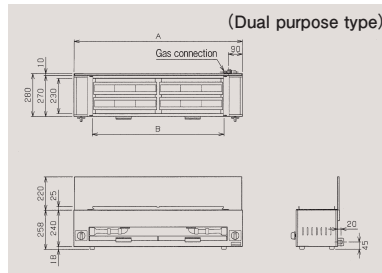
Dual purpose type



MGKS-202
List Price : ¥55,000
(tax-excluded)



MGKS-204
List Price : ¥104,000
(tax-excluded)



General purpose type



MGKS-304
List Price : ¥85,000
(tax-excluded)



MGKS-308
List Price : ¥155,000
(tax-excluded)



MGKS-306
List Price : ¥123,000
(tax-excluded)



MGKS-310
List Price : ¥186,000
(tax-excluded)

