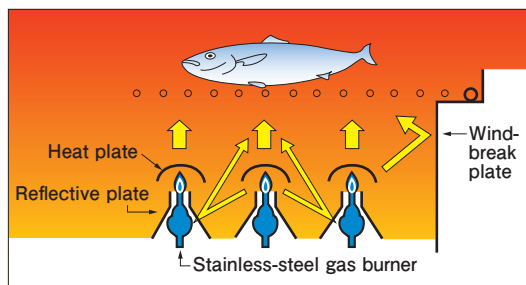


## Bottom Heat Griller "Sumiyaki" Heat plate type <Stainless-steel gas burner>

(Char-grill)

### Bottom Heat / Heat plate type, ultimate basic of griller.

Heat plate was made of special stainless-steel. The heat plate emits far-infrared rays efficiently and grills deliciously like char-grill thanks to the whole heat plate getting red heated. The dome shaped heat plate sheds drip, which prevents being stained and 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.



### 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. This 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)



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

|                    | Size (Weight)<br>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)<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)             | 5 minutes     |
| Eel (spit-roasted)  | 120×105 (100)           | 8 minutes     |
| Yellowtail (fillet) | 120×90 (60)             | 5 minutes     |

#### ■ Grill ability / General purpose type

|                     | Size (Weight)<br>mm (g) | Height mm<br>(distance to burner) | Time required |
|---------------------|-------------------------|-----------------------------------|---------------|
| Porgy               | 250×90 (260)            | 110~140                           | 11~13 minutes |
| Trout               | 200×50 (120)            | 110                               | 7 minutes     |
| Ayu                 | 200×40 (80)             | 110                               | 7 minutes     |
| Horse mackerel      | 250×55 (140)            | 125                               | 8 minutes     |
| Pacific saury       | 300×45 (135)            | 110                               | 7 minutes     |
| Salmon (fillet)     | 170×50 (70)             | 80                                | 5 minutes     |
| Yellowtail (fillet) | 110×90 (60)             | 95                                | 5 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

| 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           | (mm)           |     | Town gas             | LP gas                |                           |             | Drip tray   | Grill net | Skewer receiving grate | Skewer receiver |  |
| Spit-roasting type   | MGK-101B | 480                     | 180   | 253    | 298                   | 108   | 2.03kW (1,750kcal/h) | 2.03kW(0.15kg/h) | 25             | 40  | 13mm rubber tube end | 9.5mm rubber tube end | Fixed                     | 7.5         | 1           | —         | —                      | 2               |  |
|                      | MGK-102B | 900                     | 180   | 253    | 618                   | 108   | 4.07kW (3,500kcal/h) | 4.07kW(0.29kg/h) | 25             | 40  |                      |                       |                           | 13.0        | 1           | —         | —                      | 2               |  |
| Dual purpose type    | MGK-202B | 480                     | 250   | 253    | 298                   | 178   | 4.07kW (3,500kcal/h) | 4.07kW(0.29kg/h) | 25             | 40  | 13mm rubber tube end | 9.5mm rubber tube end | Fixed                     | 9.5         | 1           | 1         | —                      | 3               |  |
|                      | MGK-204B | 900                     | 250   | 253    | 618                   | 178   | 8.14kW (7,000kcal/h) | 8.14kW(0.58kg/h) | 25             | 40  |                      |                       |                           | 17.0        | 1           | 2         | —                      | 3               |  |
| General purpose type | MGK-306B | 550                     | 515   | 315    | 455                   | 340   | 12.1kW(10,400kcal/h) | 12.1kW(0.87kg/h) | 130            | 190 | 13mm rubber tube end | 9.5mm rubber tube end | Handle lever              | 24.5        | 1           | 1         | 2                      | —               |  |
|                      | MGK-308B | 690                     | 515   | 315    | 595                   | 340   | 16.2kW(13,900kcal/h) | 16.2kW(1.16kg/h) | 140            | 190 | 15A Union            | 15A Union             |                           | 29.5        | 1           | 1         | 2                      | —               |  |
|                      | MGK-310B | 830                     | 515   | 315    | 735                   | 340   | 20.2kW(17,400kcal/h) | 20.2kW(1.45kg/h) | 150            | 200 | 20A Union            | 20A Union             |                           | 36.5        | 1           | 1         | 2                      | —               |  |
|                      | MGK-314B | 1,110                   | 515   | 315    | 1,015                 | 340   | 28.3kW(24,000kcal/h) | 28.3kW(2.03kg/h) | 150            | 200 |                      |                       |                           | 46.5        | 2           | 2         | 2                      | —               |  |
|                      | MGK-318B | 1,390                   | 515   | 315    | 1,295                 | 340   | 36.4kW(31,300kcal/h) | 36.4kW(2.61kg/h) | 150            | 200 |                      |                       |                           | 57.0        | 2           | 2         | 2                      | —               |  |

# Gas Bottom Heat Griller "Sumiyaki" Heat plate type <Stainless-steel gas burner>

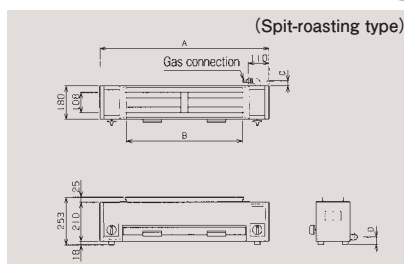
## Spit-roasting type



■ MGK-101B



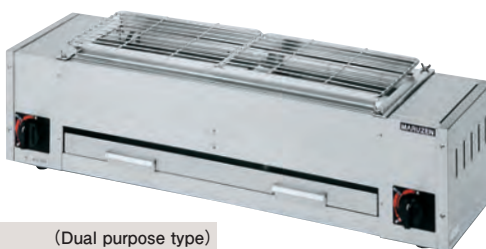
■ MGK-102B



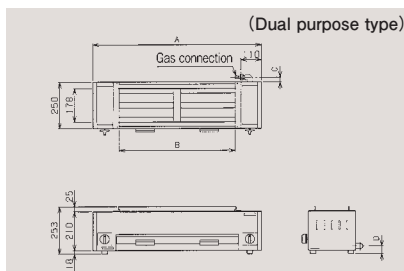
## Dual purpose type



■ MGK-202B



■ MGK-204B



## General purpose type



■ MGK-306B



■ MGK-314B



■ MGK-308B



■ MGK-318B



■ MGK-310B

