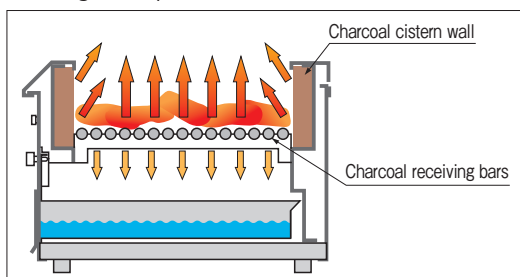


Far-infrared rays UP! Efficiency UP! Deliciousness UP!

Refractory ceramic is used for charcoal cistern wall and ceramic coating bars are used for bottom aspect (charcoal receiving bars). It reduces waste of heat and the amount of charcoal. It emits far-infrared rays efficiently when heated, so you can grill high efficiently combined with far-infrared rays from real charcoal fire. Charcoal fire grills super deliciously. (※Charcoal cistern wall and charcoal receiving bars are easily exchangeable.)



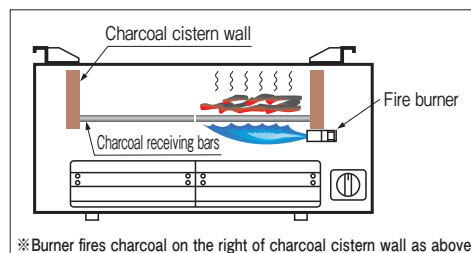
Height-adjustable structure easily changes distance from fire. (Dual purpose type / wide type)

Height of grill net is adjustable to four levels by 25mm until 100mm according to cooking ingredient's amount and height. You can select the best heating. Easy operation with latch.



Easy firing of charcoal with automatic firing!

A durable "fire burner" is mounted for burdensome charcoal firing. You can easily begin authentic char-grill.



※Burner fires charcoal on the right of charcoal cistern wall as above.

Prevent burn injury when touching griller.

Heat protector is provided on the upper side of griller. It prevents burn injury by touching griller during cooking. Heat protector is removable, so you can clean it easily.



Strong SUS304 adopted.

SUS304 of 3mm board thickness is used for griller. It has the quality to last long, because it is corrosion-inhibiting and less heat deformation.

More convenient with optional equipment.

●Auxiliary cooking table speeds up cooking.

Removable cooking table is optional. It provides convenient space to put seasoning, sauce, and cooking ingredient for next step. Easy-to clean removable table.



Model	Compatible model
MCK-07S	MCK-073, 074, 075
MCK-09S	MCK-093, 094, 095
MCK-12S	MCK-123, 124, 125

●Wider choice of installation location with heat insulation board.

Well-insulated board makes it possible to put griller on cold table without causing any damage on equipment under the board. You can make effective use of space in kitchen.



Model		Compatible model
Spit-roasting type	MCK-073T	MCK-073
	MCK-093T	MCK-093
	MCK-123T	MCK-123
Dual purpose type	MCK-074T	MCK-074
	MCK-094T	MCK-094
	MCK-124T	MCK-124
Wide type	MCK-075T	MCK-075
	MCK-095T	MCK-095
	MCK-125T	MCK-125

Specifications Table

	Model	External dimension (mm)			Usable dimension (mm)		Reference charcoal volume (kg)	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			Ash catcher	Heat protector	Grill net	Grate
Spit-roasting type	MCK-073	750	280	350	510	135	2	2.91kW (2,500kcal/h)	2.91kW (0.21kg/h)	15A	15A	Fixed	70	2	1	2	2
	MCK-093	900	280	350	660	135	3	2.91kW (2,500kcal/h)	2.91kW (0.21kg/h)	15A	15A		80	2	1	2	2
	MCK-123	1,200	280	350	960	135	4	2.91kW (2,500kcal/h)	2.91kW (0.21kg/h)	15A	15A		95	2	1	2	2
Dual purpose type	MCK-074	750	380	350	510	235	4.5	5.81kW (5,000kcal/h)	5.81kW (0.42kg/h)	15A	15A	Manual latch	85	2	1	2	2
	MCK-094	900	380	350	660	235	5	5.81kW (5,000kcal/h)	5.81kW (0.42kg/h)	15A	15A		100	2	1	2	2
	MCK-124	1,200	380	350	960	235	7	5.81kW (5,000kcal/h)	5.81kW (0.42kg/h)	15A	15A		120	2	1	2	2
Wide type	MCK-075	750	480	350	510	335	5.5	5.81kW (5,000kcal/h)	5.81kW (0.42kg/h)	15A	15A	Manual latch	105	2	1	2	2
	MCK-095	900	480	350	660	335	7	5.81kW (5,000kcal/h)	5.81kW (0.42kg/h)	15A	15A		120	2	1	2	2
	MCK-125	1,200	480	350	960	335	10	5.81kW (5,000kcal/h)	5.81kW (0.42kg/h)	15A	15A		140	2	1	2	2

※It uses charcoal fire but needs gas to fire burner. ■In the case of frozen food, defrost before cooking.

■Delivery time of spit-roasting type and dual purpose type is about 10 days after receipt of order. Delivery time of wide type is about 2 weeks after receipt of order.

Charcoal fire Bottom Heat Griller "Honkaku Sumiyaki" Fire burner attached

Spit-roasting type



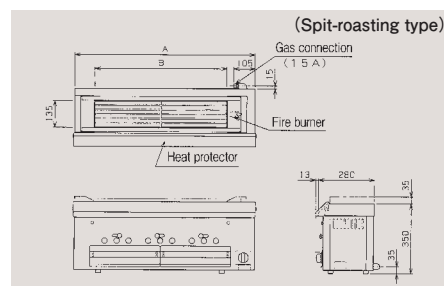
■ MCK-073



■ MCK-093



■ MCK-123



Dual purpose type



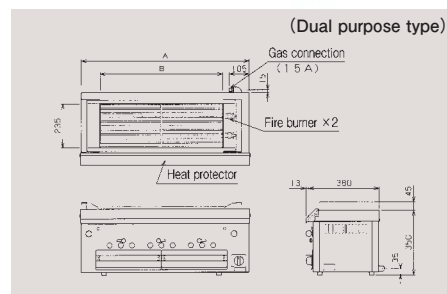
■ MCK-074



■ MCK-094



■ MCK-124



Wide type



■ MCK-075



■ MCK-095



■ MCK-125

