



# Maruzen

NEW

## Electric Table-top Baked Sweet Potato Machine

### Far-infrared effect cooks delicious baked sweet potatoes!

Far infrared effect for moist and tasty baking.



Far-infrared heater for the upper flame and sheathed heater for the lower flame heat up the superheated pebbles by heat storage. The far-infrared effect heats the sweet potatoes to the inside while maintaining their moisture to bring out the best flavor.



#### Recreate the taste of stone baking!

The far-infrared effect of the pebbles spread on the tray cooks the potatoes deliciously. It recreates the delicious taste of traditional stone baking.



The heat-retaining section has LED lamps for dramatic effect. Furthermore, it saves energy by using radiant heat. **Patent pending**



The heat-retaining section is equipped with an LED lamp. The warm light illuminates baked sweet potatoes deliciously. In addition, the warmer saves energy by reusing radiant heat from the inside of the oven.

The heat-retaining section has 1.8 times the space of the oven! In addition, it is equipped with a door to prevent drying.

The heat-retaining section has 1.8 times the space of the oven. This allows for the stocking of a large number of baked sweet potatoes, preventing out-of-stock orders when a rush of orders occurs. In addition, the resin case is equipped with a door, which not only improves the heat retention performance but also prevents the baked sweet potatoes from drying out.

#### The oven is equipped with a drawer tray.

Safe and easy operation when put in and take out potatoes.



■ When the tray is stored.



■ When the tray is withdrawn.

#### Easy-to-Clean.

Cleaning is easy because the drip tray catches dew condensation water from the door, while the trash receiver catches water and baking scraps from the potatoes that have fallen into the oven.

Various functions such as eco-mode, energization reservation, 10-menu registration!



The easy-to-use operation panel is equipped with a wide variety of functions. The full range of functions, including an eco-mode that saves power consumption during idle time, energization reservation, and 10-menu registration, make the machine extremely easy to use.

- Eco-mode** Maintains the oven temperature 30°C lower than the preset temperature to save power consumption during idle time.
- Energization reservation** The power turns on automatically and starts preheating according to the timer setting.
- 10-menu registration** 10 menus can be registered for temperature and time combinations. This eliminates the need to make settings each time you cook.
- Melody function** A melody notifies you when cooking is finished. The melody can be selected from 7 patterns.

#### Low radiation specifications for safety.

The front rail which is easily touched by hands, is equipped with a heat protector. The main body is also of low radiation specification, so work can be performed with safety.

Equipped with overheat protection device.

General commercial kitchen Appliances & Equipment



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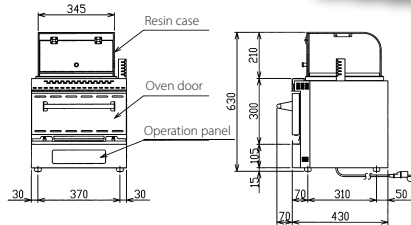
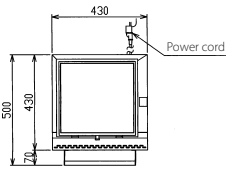
# Electric table-top baked sweet potato machine

## MEIO-044

List Price  
¥348,000

with resin case

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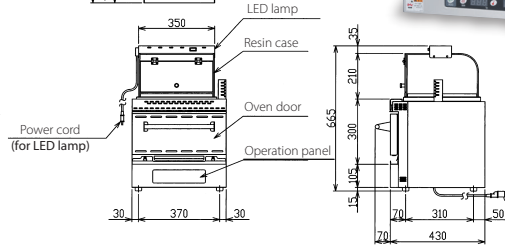
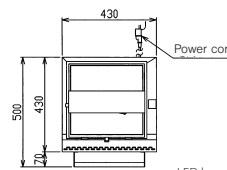


## MEIO-L044

List Price  
¥368,000

with LED lamp with resin case

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### Electric table-top baked sweet potato machine specifications table

Model	External dimension (mm)			Inside of oven usable dimension (mm)			Power (50/60Hz)		Power consumption		Required local switch capacity		Power cord		Weight (kg)	
	Width	Depth	Height	Width	Depth	Height	Main body	LED	Main body	LED	Main body	LED	Main body	LED		
MEIO-044	with resin case	430	430	630	245	300	80	1 φ 100V	—	1.2kW	—	15A	—	2m with plug (ground adapter) (Ⓓ)	—	36
MEIO-L044	with LED lamp with resin case	430	430	665	245	300	80	1 φ 100V	1 φ 100V	1.2kW	1.5W	15A	15A	2m with plug (ground adapter) (Ⓓ)	1m with plug (Ⓓ)	37

## The use of earthquake-proof fixtures is recommended!

The use of seismic equipment is recommended as a countermeasure against earthquakes in the kitchen. It prevents machines from tipping over or moving sideways, and protects your safety and your valuable machines from earthquakes.



Seismic bracket for adjuster

### ⚠ Safety Precautions

- Please receive "instruction manual" when purchasing equipments, and read carefully the "instruction manual" before using it. Please do not use for a purpose not described in "instruction manual" and for prohibited matter. Further, please do not use for purpose other than the intended use. Otherwise misuse will cause accidents such as fire and burn and will be cause of breakdown.
- Please do not use gaseous species and a power source (phase, voltage, frequency) not displayed in the main body. Otherwise, it will cause accident and will be cause of breakdown.
- Please do not disassemble or modify the equipment by all means. Otherwise, it will cause the accident or breakdown.

### ◆ Precaution for Installation

- Equipment installing/moving work and ancillary facility works for such as electricity, steam and water should be in accordance with Fire Service Act, Fire prevention ordinance. And please thoroughly read the manual instruction or working instruction and ask your dealer that you purchased or a specialized facility management company to properly install your product onto a safety place.
- In a place where a thermal equipment and an exhaust duct with an exhaust hood are installed, please use non-combustible materials such as concrete, brick and mortar for finishing and grounding (inside part of finishing) of equipment body's surrounding area and the upper surrounding area (backward, lateral, upper, floor face and ceiling)
- Where the finishing and grounding of the equipment body's surrounding area and the upper surrounding area are made by other material than non-combustible material when installing a thermal equipment and the exhaust duct with an exhaust hood, please install the equipment with offset distance specified for each equipment. Otherwise, it will cause a fire. Please carefully read "instruction manual" and "working instruction" for non-combustible material and installation standards.
- Be sure to install a heat-resistant/non-combustible exhaust duct with an exhaust hood upon the thermal equipment. As to equipments for generating oil smoke and steam, please install an exhaust duct with an exhaust hood which includes grease removing device. An exhaust fan of an exhaust duct should be operated while an air supply opening is absolutely necessary to be provided at an equipment-installed place.
- As to power source of equipment using electricity, please use a correctly-wired dedicated plug or a breaker separately. Be sure to install an earth for the prevention of electric shock (Third-class installation work)

### ■ CAUTION

- Please carry out adequate ventilation, i.e. by turning an exhaust fan when using the thermal equipment. It must be noted that insufficient ventilation will cause accident.
- Please do not leave the device when using because it is dangerous. Be sure to turn off the power switch when you leave out from the equipment and do not use the equipment. Otherwise, it can cause a fire due to abnormal overheating.
- There is a possibility of causing fire if oil debris and dirt are accumulated too much at the equipment body's surrounding area, the top drip tray, oil tray and a water tray. Please keep it clean.
- Please do not touch any part other than an operation unit because the equipment body and the surrounding part become hot during in use and soon after that. And please keep away your hand and face from the exhaust port. Or you may get burned.
- Do not apply water to equipment body and do not wash the whole part with water. Otherwise, it will cause the malfunction of equipment.
- If an emergency happens such as an earthquake and fire, please stop the usage of equipment and turn off the power switch.
- Please do not put any combustibles or flammables such as a spray, gasoline, benzene, etc upon the equipment and the surrounding area. It may cause fire.
- Please sufficiently consult with a specialized physician when a medical electronic device user such as a pacemaker will use an electromagnetic equipment.
- Products listed herein are for commercial purpose. For domestic use, be sure to consult with a dealer that you purchased or a specialized facility management company and properly install the equipment in accordance with prescribed installation standards.

- The visual appearance and specification of products listed on this catalog may partly be altered due to quality improvement without notice.
- The price in this catalogue may not be the latest one.

Costs for delivery, installation and withdrawal of old model are not included in this price.

## General commercial kitchen Appliances & Equipment



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