Gyoza Cooker

Gas Auto Gyoza Cooker Series 10 models
Electric Auto Gyoza Cooker Series 12 models
Orthodox Series 10 models
Standard Series 6 models
IH Gyoza Cooker 1 model

Prosperous business!
Easily and quickly grill a large amount of popular gyoza the best!
Press switch button for automatic feed water, steam, and grill! Very popular at delicatessen and for take away.

- Microcomputer is mounted to realize complete automation.
  With just pressing cooking start switch it runs complete automation of grill, feed water, steam, and finish grilling. Even non-regular workers can grill gyoza professionally on their first day.

- Thermistor sensor is provided to maintain accurate temperature of pan.
  Thermistor sensor to maintain accurate temperature of the whole pan always realizes beautifully and evenly browned gyoza.

- Automatic feeding water is stable due to flow rate sensor.
  Automatic feeding of the specified amount of water regardless of tap water pressure or pipe diameter can streamline steam process.

- Finishing buzzer is useful for power saving.
  Finishing buzzer announces when full automatic grilling is completed, which is useful for power saving of operations.

- Compact tabletop type to save space.

Gas Auto Gyoza Cooker

- Infrared burner is adopted to cook quickly.
  Infrared burner can prevent uneven temperature of pan and grill beautifully. Moreover, it can be ready to grill quickly and work effectively at peak time. Energy saving structure cuts gas consumption.

- Automatic continuous spark ignition system. Safety shut-off device is attached.


<table>
<thead>
<tr>
<th>Model</th>
<th>List Price (tax-excluded)</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>MAZ-4</td>
<td>¥460,000</td>
<td>●24pieces/time ●205-220pieces/hour</td>
</tr>
<tr>
<td>MAZ-44</td>
<td>¥700,000</td>
<td>●24-24pieces/time ●410-440pieces/hour</td>
</tr>
<tr>
<td>MAZ-6</td>
<td>¥490,000</td>
<td>●36pieces/time ●310-330pieces/hour</td>
</tr>
<tr>
<td>MAZ-46</td>
<td>¥810,000</td>
<td>●36pieces/time ●310-330pieces/hour</td>
</tr>
<tr>
<td>MAZ-10</td>
<td>¥560,000</td>
<td>●60pieces/time ●510-550pieces/hour</td>
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<td>MAZ-44S</td>
<td>¥560,000</td>
<td></td>
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<tr>
<td>MAZ-46S</td>
<td>¥700,000</td>
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<td>MAZ-4S</td>
<td>¥460,000</td>
<td></td>
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<tr>
<td>MAZ-6S</td>
<td>¥490,000</td>
<td></td>
</tr>
<tr>
<td>MAZ-10S</td>
<td>¥560,000</td>
<td></td>
</tr>
</tbody>
</table>

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

Maruzen’s unique specially structured heater is adopted.

The bottom of the pan is evenly heated, which grills beautifully and deliciously without uneven grilling.

**MAZE-4**
- 24 pieces/time
- 205-220 pieces/hour
- List Price: ¥380,000 (tax-excluded)

**MAZE-6**
- 36 pieces/time
- 310-330 pieces/hour
- List Price: ¥410,000 (tax-excluded)

**MAZE-4S**
- 24+24 pieces/time
- 410-440 pieces/hour
- List Price: ¥580,000 (tax-excluded)

**MAZE-46**
- 24+36+36 pieces/time
- 310-550 pieces/hour
- List Price: ¥680,000 (tax-excluded)

**MAZE-66**
- 36+36+36 pieces/time
- 610-660 pieces/hour
- List Price: ¥720,000 (tax-excluded)

Easy to clean!
- Removable lid type.

Electric Auto Gyoza Cooker Specifications Table

<table>
<thead>
<tr>
<th>Model</th>
<th>Fixed lid</th>
<th>Removable lid</th>
</tr>
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<tbody>
<tr>
<td></td>
<td>Width</td>
<td>Depth</td>
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<td>---------------</td>
</tr>
<tr>
<td>MAZE-4</td>
<td>300</td>
<td>600</td>
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<tr>
<td>MAZE-6</td>
<td>410</td>
<td>600</td>
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<td>MAZE-44</td>
<td>600</td>
<td>600</td>
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<tr>
<td>MAZE-46</td>
<td>710</td>
<td>600</td>
</tr>
<tr>
<td>MAZE-66</td>
<td>820</td>
<td>600</td>
</tr>
</tbody>
</table>

Pressure Type Electric Auto Gyoza Cooker

Quick cooking by pressure.
Dedicated packing provided at the back side of the lid seals pan and realizes speedy cooking by heating gyoza sheet and ingredient quickly by pressure.

**MAZE-PR4**
- List Price: ¥560,000 (tax-excluded)
- 24 pieces/time
- 240 pieces/hour (Frozen gyoza)

**MAZE-PR6**
- List Price: ¥590,000 (tax-excluded)
- 36 pieces/time
- 360 pieces/hour (Frozen gyoza)

Pressure Type Electric Auto Gyoza Cooker Specifications Table

<table>
<thead>
<tr>
<th>Model</th>
<th>External dimension (mm)</th>
<th>Pan dimension (mm)</th>
<th>Number of pans</th>
<th>Power consumption (50/60Hz)</th>
<th>Necessary hand switch capacity</th>
<th>Power cord</th>
<th>Feed-water inlet</th>
<th>Weight (kg)</th>
<th>Fixed lid</th>
<th>Removable lid</th>
</tr>
</thead>
<tbody>
<tr>
<td>MAZE-PR4</td>
<td>300</td>
<td>700</td>
<td>300</td>
<td>625</td>
<td>180 400</td>
<td>1</td>
<td>3p220V</td>
<td>4.5kW</td>
<td>20A</td>
<td>2m ground 3P 20A with hook plug</td>
</tr>
<tr>
<td>MAZE-PR6</td>
<td>370</td>
<td>700</td>
<td>300</td>
<td>625</td>
<td>250 400</td>
<td>1</td>
<td>3p220V</td>
<td>5.5kW</td>
<td>30A</td>
<td>2m ground 3P 30A with hook plug</td>
</tr>
</tbody>
</table>

Accessory/Compartment check valve
Orthodox type endures tough continuous use. It can be used differently at peak time and at idle time. It is wallet-friendly. Convenient announcing timer attached models are newly launched!

- **Uniform heating system grills evenly.**
  An independent mixing pipe method burner realizes uniform heating of the bottom side of the thick pan. It can grill evenly, deliciously, and beautifully.

- **High heating power steams to the core of gyoza.**
  An independent mixing pipe method burner realizes high heating power as well as uniform heating. It heats to the core and grills surface crisply.

- **Lidded pan is adopted to enhance deliciousness.**
  Lid pressurizes steam, which cook to the core of gyoza. Lid is removable and easy-to-clean. You can use it cleanly.

- **Easy and quick draining.**
  With just lifting pan handle, you can drain quickly even though a large amount of water is fed during cooking.

- **Better workability with exhaust and drainage.**
  Exhaust of burner is conducted intensively at the back. In addition, drain ditch is provided at the back of sheet pan. It enhances workability of cooking considerably.

- **Convenient announcing timer improves work efficiency.**
  Timer that can set for each pan is provided. It cuts wasteful operations and realizes stable grill at all times.

- **Safely designed auto ignition system.**
  Auto ignition system is provided to fire quickly, easily, and certainly.

- **10 types to be selected according to restaurant.**
  10 types in total consist of 2 models of one pan, 3 models of two pans, and announcing timer attached types to each of them. You can select it according to the size and form of your restaurant.

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**Orthodox Series <Gas> Auto Ignition**

**MGZS-057BT**
List Price : ¥206,000 (tax-excluded)
- 36pieces/time
- 600pieces/hour

**MGZS-077BT**
List Price : ¥239,000 (tax-excluded)
- 56pieces/time
- 1,000pieces/hour

**MGZS-087WBT**
List Price : ¥290,000 (tax-excluded)
- 24+24pieces/time
- 800pieces/hour

**MGZS-107WBT**
List Price : ¥368,000 (tax-excluded)
- 24+60pieces/time
- 1,400pieces/hour

**MGZS-137WBT**
List Price : ¥435,000 (tax-excluded)
- 60+72pieces/time
- 2,200pieces/hour

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*SUS304 is used for pipe legs and adjusts. Grill ability is calculated based on the assumption of 3 minutes and 30 seconds to five minutes for grill per one time.
10 models with highly efficient functions to reach professional taste and grilling.

**MGZS-057B**
List Price: ¥174,000 (tax-excluded)
- 36 pieces/time
- 600 pieces/hour

**MGZS-077B**
List Price: ¥208,000 (tax-excluded)
- 60 pieces/time
- 1,000 pieces/hour

**MGZS-087WB**
List Price: ¥243,000 (tax-excluded)
- 24 + 24 pieces/time
- 800 pieces/hour

**MGZS-107WB**
List Price: ¥320,000 (tax-excluded)
- 24 + 60 pieces/time
- 1,400 pieces/hour

**MGZS-137WB**
List Price: ¥387,000 (tax-excluded)
- 50 + 72 pieces/time
- 2,200 pieces/hour

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**Orthodox Series <Gas> Gyoza Cooker Specifications Table**

<table>
<thead>
<tr>
<th>Model</th>
<th>External dimension (mm)</th>
<th>Pan dimension (mm)</th>
<th>Number of panel</th>
<th>Gas consumption</th>
<th>Gas connection (Union)</th>
<th>Power (50/60Hz)</th>
<th>Power consumption (50/60Hz)</th>
<th>Power cord</th>
<th>Drain outlet</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MGZS-057BT</td>
<td>550 730 800 150 303 304</td>
<td>— —</td>
<td>1</td>
<td>15.1 kW/13,300 kcal/h</td>
<td>15.1 kW/11.11 kcal/h</td>
<td>20A</td>
<td>1φ100V</td>
<td>6W</td>
<td>25A</td>
<td>72.5</td>
</tr>
<tr>
<td>MGZS-077BT</td>
<td>700 730 800 150 453 304</td>
<td>— —</td>
<td>1</td>
<td>25.2 kW/21,700 kcal/h</td>
<td>25.2 kW/18.11 kcal/h</td>
<td>25A</td>
<td>1φ100V</td>
<td>6W</td>
<td>25A</td>
<td>89.5</td>
</tr>
<tr>
<td>MGZS-087WB</td>
<td>770 730 800 150 223 304 223 304 2</td>
<td>26.1 kW/22,400 kcal/h</td>
<td>26.1 kW/18.7 kcal/h</td>
<td>25A</td>
<td>1φ100V</td>
<td>10W</td>
<td>25A</td>
<td>105.5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>MGZS-107WB</td>
<td>1,000 730 800 150 223 304 453 304 2</td>
<td>38.3 kW/32,900 kcal/h</td>
<td>38.3 kW/27.4 kcal/h</td>
<td>25A</td>
<td>1φ100V</td>
<td>10W</td>
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<tr>
<td>MGZS-137WB</td>
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<td>55.4 kW/47,600 kcal/h</td>
<td>55.4 kW/3.97 kcal/h</td>
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<td>1φ100V</td>
<td>10W</td>
<td>25A</td>
<td>164.5</td>
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<tr>
<td>MGZS-057B</td>
<td>550 730 800 150 303 304</td>
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<td>1</td>
<td>15.1 kW/13,300 kcal/h</td>
<td>15.1 kW/11.11 kcal/h</td>
<td>20A</td>
<td>—</td>
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<td>25A</td>
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<tr>
<td>MGZS-077B</td>
<td>700 730 800 150 453 304</td>
<td>— —</td>
<td>1</td>
<td>25.2 kW/21,700 kcal/h</td>
<td>25.2 kW/18.11 kcal/h</td>
<td>25A</td>
<td>—</td>
<td>—</td>
<td>25A</td>
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<tr>
<td>MGZS-087WB</td>
<td>770 730 800 150 223 304 223 304 2</td>
<td>26.1 kW/22,400 kcal/h</td>
<td>26.1 kW/18.7 kcal/h</td>
<td>25A</td>
<td>—</td>
<td>—</td>
<td>25A</td>
<td>103.0</td>
<td></td>
<td></td>
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<tr>
<td>MGZS-107WB</td>
<td>1,000 730 800 150 223 304 453 304 2</td>
<td>38.3 kW/32,900 kcal/h</td>
<td>38.3 kW/27.4 kcal/h</td>
<td>25A</td>
<td>—</td>
<td>—</td>
<td>25A</td>
<td>129.0</td>
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<tr>
<td>MGZS-137WB</td>
<td>1,300 730 800 150 453 304 523 304 2</td>
<td>55.4 kW/47,600 kcal/h</td>
<td>55.4 kW/3.97 kcal/h</td>
<td>25A</td>
<td>—</td>
<td>—</td>
<td>25A</td>
<td>162.0</td>
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</tbody>
</table>

- Orthodox timer is attached to the models with “T” at the end of model.
- Delivery time for “ mark model is about 2 weeks after receipt of order.
Easy-to-install compact machine!! Grill evenly, beautifully, and speedily. Auto ignition promises sureness and quickness.

- Energy saving and compact type.
- Thick pan prevents temperature decrease and grills quickly even in continuous use.
- ET burner which provides strong heating power with high heat efficiency and perfect combustion is adopted to grill evenly and quickly.
- Small body with sophisticated functions saves space easily.

- High level of safety and consideration to good hygiene.
- Auto ignition system promises certain and quick firing.

- Stepped pan prevents steam from going outside.
- Special structure fixes lid in place.
- Hygienic design makes grease of lid drop in tray.
- Easily removable lid. Easy-to-clean.

- 6 types to be selected according to restaurant.
- 3 models of one pan, 3 models of two pans. You can select it according to the size and form of your restaurant.

(Attention) Standard series do not have drain outlet on pan. Feed only the required amount of water that you can use up.

**MGZ-044**
List Price: ¥72,000 (tax-excluded)
- 24 pieces/time
- 300 pieces/hour

**MGZ-046**
List Price: ¥85,000 (tax-excluded)
- 48 pieces/time
- 600 pieces/hour

**MGZ-066**
List Price: ¥111,000 (tax-excluded)
- 60 pieces/time
- 750 pieces/hour

**MGZ-066W**
List Price: ¥128,000 (tax-excluded)
- 24+24 pieces/time
- 600 pieces/hour

**MGZ-076W**
List Price: ¥140,000 (tax-excluded)
- 24+48 pieces/time
- 900 pieces/hour

**MGZ-096W**
List Price: ¥185,000 (tax-excluded)
- 24+60 pieces/time
- 1,050 pieces/hour

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### Standard Series <Gas> Gyoza Cooker Specifications Table

<table>
<thead>
<tr>
<th>Model</th>
<th>External dimension (mm)</th>
<th>Pan dimension (mm)</th>
<th>Number of pans</th>
<th>Gas consumption</th>
<th>Gas connection</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
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<td>450</td>
<td>450</td>
<td>270</td>
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<td>180</td>
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<td>MGZ-048</td>
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<td>600</td>
<td>270</td>
<td>70</td>
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<td>330</td>
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<td>MGZ-066</td>
<td>600</td>
<td>600</td>
<td>270</td>
<td>70</td>
<td>510</td>
<td>330</td>
</tr>
<tr>
<td>MGZ-066W</td>
<td>600</td>
<td>600</td>
<td>270</td>
<td>70</td>
<td>215</td>
<td>330</td>
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<tr>
<td>MGZ-078W</td>
<td>750</td>
<td>600</td>
<td>270</td>
<td>70</td>
<td>215</td>
<td>390</td>
</tr>
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<td>MGZ-096W</td>
<td>900</td>
<td>600</td>
<td>270</td>
<td>70</td>
<td>215</td>
<td>510</td>
</tr>
</tbody>
</table>

- Grill ability is calculated based on the assumption of 3 minutes and 30 seconds to five minutes for grill per one time.
- Delivery time for ✯ mark model is about 2 weeks after receipt of order.
Gyoza is tasty and hot from the pan!

Gyoza grilled by high thermal efficient IH and small lot cooking of two portions will not make your customers wait for long!

Quick!

■ Gyoza is offered quickly to customer both at peak time and when ordered two portions. You do not need to keep your customer waiting.

Pan is ready to grill quickly because heat source is high thermal efficient IH. You can reduce cooking time. Moreover, it can deal with small lot of two portions. You do not need to keep your customer waiting.

Tasty!

■ Magnetic shunt steel pan always offers stable deliciousness.

Magnetic shunt steel used for pan prevents temperature increase above a certain level even in continuous use. Thus, it always grills at a constant temperature. You can get the same finishes all the time with only managing of heating time. Moreover temperature is even on the bottom of the pan, which grills evenly and beautifully. Temperature will not increase above a certain level, so you do not need to worry even when you forget to turn off power.

Convenient!

■ Easy and convenient menu function.

You can register four types of cooking time on four menu switches to be selected according to the variety and the size of gyoza. Even non-regular worker can cook easily and it can save labor in the kitchen. Moreover you can develop menu variations such as jumbo-size gyoza or sticky thick sheet gyoza added to your standard gyoza. In addition, it has continuous heating mode without use of menu function.

Pan guide prevents water from boiling over the pan, which keeps machine clean.

Pan guide catches water boiled over the pan during cooking, which keeps machine and surrounding area clean.

Easy-to-clean every day.

Pan, pan guide, and lid are easily removable and washable. Easy-to-clean and keep hygiene. Moreover you can easily wipe dirtiness on machine itself because machine is fully flat.

Cut running cost with IH which has an established reputation for energy saving.

IH has high thermal efficiency without waste, because pan itself produces heat. It is ready to grill quickly, which cuts cooking time and running cost. Moreover low radiating heat reduces burden on worker and reduces air-conditioning cost.

MIZ-2

List Price: ¥358,000
(tax-excluded)

■ 12 pieces/time
■ 100~110 pieces/hour

IH Gyoza Cooker Specifications Table

<table>
<thead>
<tr>
<th>Model</th>
<th>External dimension (mm)</th>
<th>Pan dimension (mm)</th>
<th>Number of pans</th>
<th>Power (50/60Hz)</th>
<th>Power consumption (50/60Hz)</th>
<th>Necessary hand switch capacity</th>
<th>Power cord</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Width</td>
<td>Depth</td>
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<td>Width</td>
<td>Height</td>
<td>Width</td>
<td>Width</td>
<td>1</td>
</tr>
</tbody>
</table>

The delivery time is about 10 days after receipt of order.

Grill ability is calculated based on the assumption of 3 minutes and 30 seconds to five minutes for grill per one time.
Please use the convenient dedicated stand.

- **MAZ-46 (S) + MAZE-7ST**
  - Combination example
  - List Price: ¥832,000 (tax-excluded)

- **MAZ-44 (S) + MAZE-6ST**
  - Combination example
  - List Price: ¥620,000 (tax-excluded)

- **MAZ-PR4+MAZE-PR4T**
  - Combination example
  - List Price: ¥593,000 (tax-excluded)

### Dedicated Stand <Gas>

<table>
<thead>
<tr>
<th>Model</th>
<th>External dimension (mm)</th>
<th>Weight (kg)</th>
<th>Applicable models</th>
<th>List price (tax-excluded)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MAZ-3ST</td>
<td>367 557 475</td>
<td>8</td>
<td>MAZ-4(S)</td>
<td>¥30,000</td>
</tr>
<tr>
<td>MAZ-4ST</td>
<td>457 557 475</td>
<td>9</td>
<td>MAZ-6(S)</td>
<td>¥33,000</td>
</tr>
<tr>
<td>MAZ-6ST</td>
<td>637 557 475</td>
<td>14</td>
<td>MAZ-4(S), 10(S)</td>
<td>¥40,000</td>
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<tr>
<td>MAZ-7ST</td>
<td>727 557 475</td>
<td>15</td>
<td>MAZ-4(S)</td>
<td>¥42,000</td>
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<tr>
<td>MAZ-10ST</td>
<td>1,019 557 475</td>
<td>21</td>
<td>MAZ-4(S)+4(S)</td>
<td>¥52,000</td>
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</tbody>
</table>

- Delivery time for ¥ mark model is about 1 week after receipt of order.

### Dedicated Stand <Electric>

<table>
<thead>
<tr>
<th>Model</th>
<th>External dimension (mm)</th>
<th>Weight (kg)</th>
<th>Applicable models</th>
<th>List price (tax-excluded)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MAZ-2ST</td>
<td>297 484 540</td>
<td>6</td>
<td>MAZ-4(S)</td>
<td>¥30,000</td>
</tr>
<tr>
<td>MAZ-4ST</td>
<td>397 484 540</td>
<td>7</td>
<td>MAZ-6(S)</td>
<td>¥33,000</td>
</tr>
<tr>
<td>MAZ-6ST</td>
<td>587 484 540</td>
<td>12</td>
<td>MAZ-4(S)</td>
<td>¥40,000</td>
</tr>
<tr>
<td>MAZ-7ST</td>
<td>697 484 540</td>
<td>13</td>
<td>MAZ-4(S)</td>
<td>¥42,000</td>
</tr>
<tr>
<td>MAZ-8ST</td>
<td>807 484 540</td>
<td>15</td>
<td>MAZ-6(S)</td>
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<tr>
<td>MAZ-9ST</td>
<td>889 484 540</td>
<td>18</td>
<td>MAZ-4(S)+4(S)</td>
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</table>

- Delivery time for ¥ mark model is about 1 week after receipt of order.

### Dedicated Stand <Pressure electric>

<table>
<thead>
<tr>
<th>Model</th>
<th>External dimension (mm)</th>
<th>Weight (kg)</th>
<th>Applicable models</th>
<th>List price (tax-excluded)</th>
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</thead>
<tbody>
<tr>
<td>MAZ-PR4T</td>
<td>300 750 500</td>
<td>13</td>
<td>MAZ-PR4</td>
<td>¥33,000</td>
</tr>
<tr>
<td>MAZ-PR6T</td>
<td>370 750 500</td>
<td>15</td>
<td>MAZ-PR6</td>
<td>¥35,000</td>
</tr>
</tbody>
</table>

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

### 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 carbon monoxide poisoning, 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 installation/moving work and ancillary facility works for such as gas, electricity, steam and water should be in accordance with Fire Service Act, Fire prevention ordinance and "Standards and Practical Guidelines for installing gas equipment". 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 insist 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.
- Be sure so as not to extend an exhaust stack of the equipment using gas. Otherwise, it will lead to insufficient performance of equipment, accidents such as carbon monoxide poisoning, fire and burn, or breakdown.
- 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)
- Please install not to be directly affected by the wind. Otherwise, it may cause insufficient performance or an accident such as fire by the flow of wind from an air conditioner.

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.

### General commercial kitchen Appliances & Equipment

For professional use

**MARUZEN Co., Ltd.**

Listed on the second section of the Tokyo Stock Exchange (TSE)

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**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 such as carbon monoxide poisoning due to incomplete combustion.
- Please do not leave the device when using because it is dangerous. Be sure to extinguish fire, close the gas main and 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 dust are accumulated too much at the equipment body’s surrounding area, a gravy tray/waste oil receiver 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, fire and gas leakage, please stop the usage of equipment and turn off the main gas. Please do not stop the usage of equipment and turn off the main gas.
- 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.

For professional use