

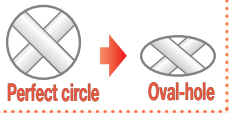
Reduced the oil amount with special oval-hole heat pipe! You can reduce the cost of oil remaining the cooking capacity!

Reduced oil amount from 8% to 15% remaining cooking capacity!

Hole heat pipe normally takes wide space in an oil tank. After we adapted special oval-hole heat pipe, we succeeded to save the space for the heating zone in an oil tank. Result of that, we could reduce the oil amount from 8% to 15% remaining the cooking zone. Therefore, you can reduce the cost for buying oil and treatment of waste oil.

The secret is...

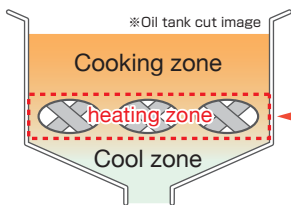
Special oval-hole heat pipe equipped.



Special oval-hole heat pipe

Oil amount of heating zone Reduced 2ℓ (about 11%)

※In case of MGF-CE16



Lower Oil Amount type

Kitchen environment improved by reducing the radiant heat from the main body

We reduced the radiant heat and it is safer when you touch the machine, because we adopted heat insulator and heat protector. Besides, the working environment in the kitchen improved by the chimney structure that there is no diffusion of exhaust gas.

Preventing Pilot Burner Clogging.

The pilot burner is equipped with a nozzle cleaning mechanism that allows you to easily clean clogged nozzles.

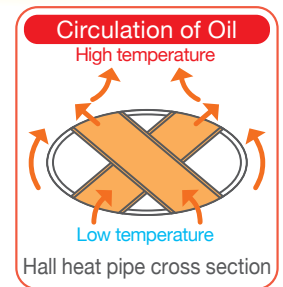


Accurate Oil Temperature Control and Reliable Auto-ignition.

The thermostat keeps the oil temperature at the proper temperature within 160°C to 220°C. Ignition is initiated through a quick and reliable piezoelectric auto-ignition method.

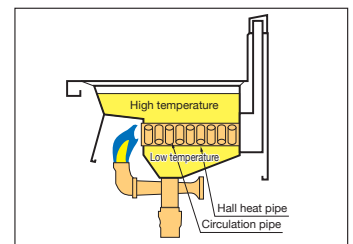
Besides! Save not only cost of oil but also gas!

Because of special-circulated heating method by large hole heat pipe, thermal efficiency is very high, and the starting time is faster. It saves the gas consumption, and very economical. Also, only the upper part of the oil tank is heated due to the middle heating method. That is another reason to make it very economical.



Oil Circulation Prevents Oxidization for Good Frying.

Oil inside the tank circulates at all times to prevent uneven heating and oxidization. Fried scraps sink to the lower temperature area so it is possible to always cook in the clean area at a proper temperature.



Numerous Functions to prevent unexpected Troubles.

The temperature control dial and gas cock are covered to prevent ingress of accidentally splattered oil. The exhaust stack cover prevents small objects from falling down. There are also a flame rod and an overheat protection device.

Perfect for floor cleaning

We adopted full open and circle pipe leg for the lower part of the body, therefore it is very easy to clean. Oil protective cover at the bottom of the body protects you from the oil smoke and rebounded oil when you drain.



Gas Fryer<Cool Kitchen Series > and Lower Oil Amount type

Regular type -1-tank Please choose according to application and space.

NEW MGF-CE12
List Price : ¥162,000 (tax-excluded)
JFEA

Oil amount 12 ℓ



MGF-CE16
List Price : ¥177,000 (tax-excluded)
JFEA

Oil amount 16 ℓ



MGF-CE20
List Price : ¥188,000 (tax-excluded)
JFEA

Oil amount 20 ℓ



NEW



MGF-CE23
List Price : ¥244,000 (tax-excluded)
JFEA

Oil amount 23 ℓ




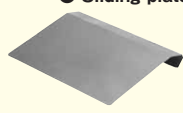


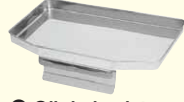
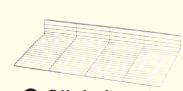
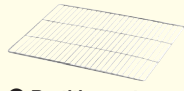

NEW



Gas Fryer<Cool Kitchen Series > and Lower Oil Amount type specification table

| Model | External dimension(mm) | | | | Oil amount (ℓ) | Gas consumption | | Gas connection | | Weight (kg) | Accessories | | | | | | | | | | |
|----------|------------------------|-------|--------|-------------|----------------|--------------------|------------------|----------------|--------|-------------|----------------|-----------------|-----------------|----------------|----------------|-----------------|---------------|---------------|-------|--------------|---------------|
| | Width | Depth | height | Height back | | Town gas | LP gas | Town gas | LP gas | | Heat protector | Oil tank, large | Oil tank, small | Oil screen (L) | Oil screen (S) | Oil drain plate | Oil drain net | Partition net | Cover | Skimming net | Sliding plate |
| MGF-CE12 | 350 | 600 | 800 | 150 | 12 | 6.40kW(5,500kcal) | 6.40kW(0.46kg/h) | 15A | 15A | 41.0 | 1 | | | | 1 | 1 | 1 | 1 | 1 | 1 | 1 |
| MGF-CE16 | 450 | 600 | 800 | 150 | 16 | 8.72kW(7,500kcal) | 8.72kW(0.62kg/h) | 15A | 15A | 46.5 | 1 | 1 | | 1 | 1 | 1 | 1 | 1 | 1 | 1 | |
| MGF-CE20 | 550 | 600 | 800 | 150 | 20 | 11.6kW(10,000kcal) | 11.6kW(0.83kg/h) | 15A | 15A | 54.0 | 1 | 1 | | 1 | 1 | 1 | 1 | 1 | 1 | 1 | |
| MGF-CE23 | 650 | 600 | 800 | 150 | 23 | 14.5kW(12,500kcal) | 14.5kW(1.04kg/h) | 15A | 15A | 64.0 | 1 | 1 | | 1 | 1 | 1 | 1 | 1 | 1 | 1 | |

Gas Fryer<Cool Kitchen Series > and Lower Oil Amount type accessories

- Skimming net 
- Sliding plate 
- Cover 
- Oil tank 
- Oil drain plate 
- Oil drain net 
- Partition net 
- Oil screen 

Option

-  ● Front Basket Set
-  ● When it is set.