

Electric Fryer

Safe, Clean, and Good Frying with Far Infrared Heater!

- Far Infrared Effect
- Economical
- Hot Water Temperature Control
- Swing-up Type Heater
- Storing Menu
- Heat Protection Mechanism
- Oil Drain Cock
- Rich Lineup



MEF-18C



MEF-13TC



Maruzen

Made in Japan

Far Infrared Effect Delivers Good Frying Results

Far infrared heater heats oil evenly to prevent oil degradation and bring out the flavor of ingredients, thus delivering good cooking results.



Direct Heating that Starts Up Quickly

The heater inside the oil tank heats oil directly with high thermal efficiency and quick startup.

Accurate Oil Temperature Control Ensures Good Uniform Results

The thermostat keeps the oil temperature constant. Accurate oil temperature control ensures good uniform frying results.

Easy-to-Maintain, Swing-up Type Heater

A swing-up type heater makes it easy to replace oil and perform maintenance. There are no protrusions inside the oil tank so it is easy to clean.



Storing of Standard Menu Items with One-Touch Operation

Five oil temperature patterns can be stored. Standard menu items can be cooked by just pressing the menu button.



Secure Overheat Protection Mechanism

Safety mechanism shuts down the circuit automatically even if the oil is overheated.

Drain Cock Makes Draining Oil Easy

Just turn the drain cock to drain waste oil. You do not need to remove the oil tank (with the exception of MEF-M8T/M8FT). The oil can made of stainless steel has a lid and is clean.

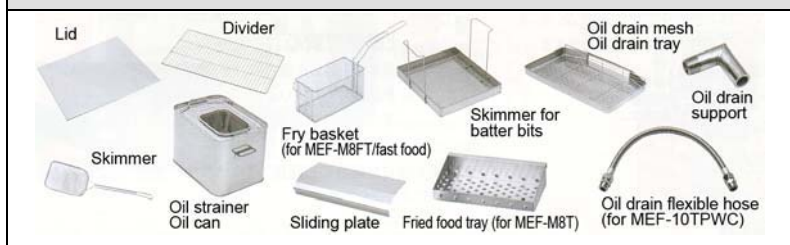


Rich Lineup

You can select from Table Top, Regular, and Fast Food types to suit your application and space.

Food Item	Quantity Cooked at One Time	Proper Oil Temperature (°C)	Cooking Time (min)	Capacity/h
Croquette (non-frozen 50 g)	15 – 21 pcs	180 - 200	2 - 3	250 – 350 pcs
Breaded pork cutlet	16 – 20 pcs	180 - 190	2 - 4	200 – 250 pcs
Horse mackerel tempura	28 – 36 pcs	180 - 190	2 - 4	350 – 450 pcs
Vegetable tempura	12 – 31 pcs.	160 - 180	1 - 3	200 – 500 pcs
Fried potatoes (frozen)	1.2 kg	180	4	15 kg
Fried chicken	1.2 kg	180 - 190	3 - 6	10 kg

Accessories



Options

(for 13TC, Regular, and Fast Food types)



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