

Electric Noodle Boiler

Noodles Are Delicious Because They Are Boiled While Being Moved Dynamically!

- Steam Heat Recovery Basket Receptacle
- High Thermal Efficiency
- Cooking/Heat-retention Switch Mechanism
- Easy-to-clean and Durable Boiling Tank
- Hot Water Splatter Prevention Overflow Tube
- Steam Shutter
- Hot Water Splatter Guard
- Auto-lift Mechanism



MREK-026



MREK-L066



Maruzen

Made in Japan

Effective in Cost Reduction and Environmental Improvement

The boiler is equipped with a steam heat recovery basket receptacle mechanism, which produces hot water to add by recovering heat from steam heat generated by circulating feed water through the basket receptacle portion. It is effective in cost reduction and kitchen environmental improvement.



High Thermal Efficiency Improves Speed and Taste, and Reduces Cost!

The placement of a sheath heater in the boiling tank increases thermal efficiency. The quick water boiling and rapid boiling of noodles do not impair the taste of noodles and reduce cost.

Combining Energy Saving and Ease of Use

The heating power for cooking/heat-retention can be switched by one-touch operation and is indicated by a lamp. The temperature of hot water is retained at 95°C during idle time to save energy, and water re-boils quickly when starting cooking.



Durable and Hygienic Tank Material

The tank uses durable and hygienic SUS304 stainless steel. The corners inside the tank are rounded so it is easy to clean and hygienic. The front and side edges are sloped so that splattered hot water returns into the tank on its own.

Preventing Burns during Water Drain

The shape of the overflow plug end is designed to prevent hot water from gushing out when you pull out the plug.

Automatic Opening and Closing Increases Thermal Efficiency and Safety

The steam shutter closes automatically when the boiling basket is not used. This minimizes thermal loss, shortens boiling time, and saves energy. It is also safe because it prevents the splattering of hot water.



Safe and Clean Hot Water Splatter Guard

All models are equipped with the side guards and the MREK series models are equipped also with front splatter guards, which prevent burns and floor wetting from splattered hot water.

They can also be removed and attached without using any tool at the time of cleaning.



Automatic Boiling Eliminates Need for Checking Boiling Condition

Pressing the boiling basket select switch lowers the basket, which then lifts up automatically when the set time is up. It is effective in saving labor and improving efficiency. The lamp lights up 5 seconds before boiling is complete, and the buzzer sounds when boiling is complete. You never miss the timing to lift up the basket.



General Commercial Kitchen Appliances & Equipment
19-18, 2-Chome Negishi, Taito-ku. Tokyo, Japan
Tel: 81-3-5603-7722 Fax: 81-3-5603-7728
<http://www.maruzen-kitchen.co.jp>