

Gas Fryer

Cost-effective Best Seller!

- Large Hole Heat Pipe
- Easy-to-Clean Oil Tank Construction
- Oil Circulation
- Oil Temperature Control and Auto-ignition
- Worry-free Safety Function
- Nozzle Cleaning Mechanism



MGF-18J

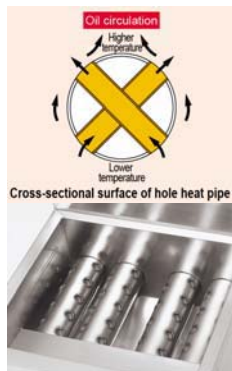


Maruzen

Made in Japan

Hole Heat Pipe with High Thermal Efficiency

High thermal efficiency is realized by a special circulation heating method using a large hole heat pipe. Only the upper part of the oil tank used for cooking is heated to prevent loss. The optimal oil temperature is reached quickly.



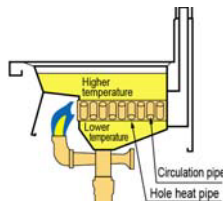
Easy-to-Clean Oil Tank Construction

The hole heat pipe was enlarged to reduce the number of pipes. It is easy to clean because the bottom of the oil tank can be easily reached with a hand. Turn the oil drain cock to drain oil into the oil can with casters.



Oil Circulation Prevents Oxidization for Good Frying

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



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.



Numerous Functions to Prevent Unexpected Problems

The temperature control dial and gas cock operation portion is provided with a cover to prevent ingress of accidentally splattered oil. The exhaust pipe cover guards against small objects that fall down. There is also a flame failure safety device that shuts off the supply of gas when the flame goes out accidentally, and an overheat protection device that senses an abnormal increase in the oil temperature and shuts off the supply of gas.



Preventing Pilot Burner Clogging

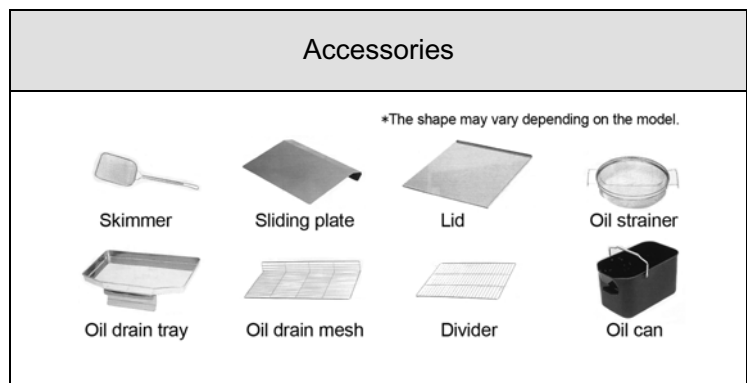
The pilot burner is equipped with a nozzle cleaning mechanism that allows you to easily clean clogged nozzles.



Cooking Times and Oil Temperatures

Food Items	Proper Oil Temperatures (°C)	Cooking Times (min.)
Croquette	180 – 200	2 – 3
Breaded pork cutlet	180 – 190	2 – 4
Fried fish	180 – 190	2 – 4
Fried vegetables	160 – 180	1 – 3
Fried potatoes	170 – 180	2 – 5
Kakiage tempura	180 – 190	1 – 2
Fried chicken	180 – 190	3 – 6
Frozen fried potatoes	180	4
Donuts	160 – 170	2 – 3

Accessories



Maruzen

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