Crispy golden brown outside and soft inside.

Far-infrared ray effect.

<table>
<thead>
<tr>
<th>Heat Source</th>
<th>Griller Type</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Electric</td>
<td>Top Heat Griller</td>
<td></td>
</tr>
<tr>
<td>Gas</td>
<td>Top Heat Griller “Speed Griller”</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Top and Bottom Heat Griller “Speed Griller”</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Bottom Heat Griller “Sumiyaki”</td>
<td>Infrared burner type</td>
</tr>
<tr>
<td></td>
<td>Bottom Heat Griller “Sumiyaki”</td>
<td>Heat plate type</td>
</tr>
<tr>
<td>Charcoal</td>
<td>Bottom Heat Griller “Honkaku Sumiyaki”</td>
<td>Fire burner attached</td>
</tr>
<tr>
<td>Electric</td>
<td>Salamander &lt;Silica glass tube heater&gt;</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Salamander &lt;Sheath heater&gt;</td>
<td></td>
</tr>
</tbody>
</table>

Product lineup to be selected according to grilling method and intended purposes.

47 models in total.
Wavy reflective plate grills quickly with low cost. Maruzen’s unique wavy reflective plate reflecting infrared rays and heat from the top grills cooking ingredient from the bottom. It speeds up cooking time and reduces energy cost.

Top heat system preventing fat drop onto heater part reduces smoke. Top heat system having heating part on the upper side reduces smoke caused by fat drop, which keeps kitchen clean. Moreover its structure preventing oily smoke from coming to the front reduces fumes when used.

Comfortable and safe low radiating heat system. Low radiating heat system moderates surface temperature of griller. It reduces worker’s risk of burn injury during cooking and improves kitchen environment.

Mount high efficient carbon lamp heater. Tremendous taste and low cost by a generous amount of far-infrared ray.

●“Carbon lamp heater” which is similar to charcoal is ideal heat source. Carbon lamp heater is heat generator of carbon-based material. It emits a lot of far-infrared rays whose heat is highly absorbed in cooking ingredients compared to conventional electro thermal heater. It offers the best grill to maximize the taste of food ingredients, crispy golden brown outside and juicy inside.

●Clean & cool, comfortable kitchen environment. You can keep kitchen environment clean without exhaust gas. Low radiating heat system prevents temperature increase in kitchen, which leads to reduce air-conditioning cost and realizes comfortable working environment.

| Running cost table (Compared with our existing products) |
|---|---|---|---|---|
| | Gas | Electric |   |   |
| | Model | Gas consumption | Annual cost reduction | Model | Power consumption | Annual running cost | Annual reduction | Annual cost reduction rate |
| Top Heat | MEK-064U | 4.88kW | ¥172,000 | MEK-064U | 4.2kW | ¥141,000 | ¥31,000 | 18% |
| Equivalent models | 6kW | ¥201,000 | — | — |

*The running cost is calculated based on 8 hours of operation per day. *Contract fee and electric kitchen discount are not included in the price above.

Huge cut in running cost! Conventional griller causes the waste of running cost, because it needs to be heated all the time during working hours. Conventional griller needs some time for heat generator to be ready to grill. However, high efficient carbon lamp heater inside Maruzen’s electric top heat griller needs only 10 seconds to be ready! You can get rid of waste by operating only necessary heater according to ingredient’s size and amount when you receive order. A lot of infrared rays reduce heat loss and shorten cooking time even at low-power, which cut running cost considerably.

Maruzen, as a general commercial kitchen appliances & equipment producer, has provided products to reduce cost such as gas/electricity/water, and improve kitchen environment reducing burden on worker as well as offering quality function, operability, and enhancing safety of equipment. It means that our products can contribute to the society in terms of energy-saving, resource protection, reduction of CO2 emission, and less impact on environment. Maruzen will keep developing products of low impact on environment.
Wide type griller with wider width is also available. PATENTED

- Carbon based heat generator grills cooking ingredient deliciously and efficiently.
- Electric top heat system enables cooking to start within only 10 seconds.
- Height-adjustable grill net and grate according to delicate adjustment of the heat.
- Heat-proof plate prevents heat emission to the outside.
  A Movable heat-proof plate is provided at the front part of griller to prevent emission of infrared rays and heat to the outside. It also prevents temperature increase in kitchen.

### Specifications Table

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (mm)</th>
<th>Depth (mm)</th>
<th>Height (mm)</th>
<th>Power Consumption</th>
<th>Necessary Hand Switch Capacity</th>
<th>Power Cord</th>
<th>Height Adjustment of Rack</th>
<th>Weight (Kg)</th>
<th>Accessories</th>
</tr>
</thead>
<tbody>
<tr>
<td>MEK-064U</td>
<td>600</td>
<td>470</td>
<td>600</td>
<td>320</td>
<td>340</td>
<td>20A</td>
<td>2m ground 3P 20A with hook plus</td>
<td>25</td>
<td>1</td>
</tr>
<tr>
<td>MEK-074U</td>
<td>740</td>
<td>470</td>
<td>600</td>
<td>460</td>
<td>450</td>
<td>20A</td>
<td>2m ground 3P 20A with hook plus</td>
<td>30</td>
<td>1</td>
</tr>
<tr>
<td>MEK-086U</td>
<td>890</td>
<td>600</td>
<td>675</td>
<td>590</td>
<td>500</td>
<td>20A</td>
<td>2m ground 3P 20A with hook plus</td>
<td>73.5</td>
<td>2</td>
</tr>
</tbody>
</table>

- Delivery time of MEK-086U is about 2 weeks after receipt of order.
High efficient carbon lamp heater cuts large part of running cost!

- **Huge cut in running cost!**
  Carbon lamp heater heats only upper part of pipe, which cuts waste of energy consumption and large part of running cost. As a result, you can cut 25 to 43% of running cost compared to gas griller.

- **Clean & cool, comfortable kitchen environment.**
  You can keep kitchen environment clean without exhaust gas. It prevents temperature increase in kitchen, which leads to reduction of air-conditioning cost and realizes comfortable working environment.

### Running cost table (Compared with our existing products)

<table>
<thead>
<tr>
<th></th>
<th>Gas</th>
<th>Electric</th>
<th>Annual cost reduction</th>
<th>Annual cost reduction rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottom Heat</td>
<td>Model</td>
<td>Model</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Gas consumption</td>
<td>Annual running cost</td>
<td>Model</td>
<td>Power consumption</td>
</tr>
<tr>
<td>Split-roasting type</td>
<td>MEK-102C 2.56kW</td>
<td>¥91,000</td>
<td>MEK-102C 2kW</td>
<td>¥68,000</td>
</tr>
<tr>
<td>Dual purpose type</td>
<td>MEK-204C 5.12kW</td>
<td>¥180,000</td>
<td>MEK-204C 4kW</td>
<td>¥135,000</td>
</tr>
<tr>
<td>General purpose type</td>
<td>MEK-306C 6.51kW</td>
<td>¥229,000</td>
<td>MEK-306C 4.2kW</td>
<td>¥141,000</td>
</tr>
<tr>
<td></td>
<td>MEK-310C 9.77kW</td>
<td>¥344,000</td>
<td>MEK-310C 7kW</td>
<td>¥235,000</td>
</tr>
<tr>
<td></td>
<td>MEK-314C 16.3kW</td>
<td>¥574,000</td>
<td>MEK-314C 9.8kW</td>
<td>¥330,000</td>
</tr>
</tbody>
</table>

- **Approximately half of power consumption compared to other companies’ grillers.**
  Our griller that adopts highly efficient carbon lamp heater can reduce power consumption by about half compared to other companies’ grillers. As a result, it needs only small amount of necessary hand switch capacity. So you can use our griller at premises such as tenanted building where power capacity is limited.

Maruzen, as a general commercial kitchen appliances & equipment producer, has provided products to reduce cost such as gas/electricity/water, and improve kitchen environment reducing burden on worker as well as offering quality function, operability, and enhancing safety of equipment. It means that our products can contribute to the society in terms of energy-saving, resource protection, reduction of CO2 emission, and less impact on environment. Maruzen will keep developing products of low impact on environment.
Electric Bottom Heat Griller <Carbon lamp heater>

**Spit-roasting type**

- **MEK-102C**
  - List Price: ¥196,000 (tax-excluded)

**Dual purpose type**

- **MEK-204C**
  - List Price: ¥348,000 (tax-excluded)

**General purpose type**

- **MEK-306C**
  - List Price: ¥438,000 (tax-excluded)

- **MEK-310C**
  - List Price: ¥568,000 (tax-excluded)

- **MEK-314C**
  - List Price: ¥738,000 (tax-excluded)

**Specifications Table**

<table>
<thead>
<tr>
<th>Model</th>
<th>External dimension (mm)</th>
<th>Movable dimension (mm)</th>
<th>Power (50/60Hz)</th>
<th>Power consumption</th>
<th>Necessary hand switch capacity</th>
<th>Power cord</th>
<th>Adjustment of rack height</th>
<th>Weight (kg)</th>
<th>Chafing tray</th>
<th>Grill mesh</th>
<th>Stainless-steel grate</th>
<th>Steam receiver</th>
</tr>
</thead>
<tbody>
<tr>
<td>MEK-102C</td>
<td>Width: 700 Depth: 290</td>
<td>Width: 300 Height: 430</td>
<td>1 ø 200V</td>
<td>2.0kW</td>
<td>15A</td>
<td>2m ground 2P 15A with plug</td>
<td>Fixed</td>
<td>23</td>
<td>1</td>
<td>—</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>MEK-204C</td>
<td>Width: 700 Depth: 420</td>
<td>Width: 300 Height: 430</td>
<td>3 ø 200V</td>
<td>4.0kW</td>
<td>20A</td>
<td>2m ground 3P 20A hook plug</td>
<td>Replaceable</td>
<td>28</td>
<td>1</td>
<td>1</td>
<td>2</td>
<td>6</td>
</tr>
<tr>
<td>MEK-306C</td>
<td>Width: 650 Depth: 600</td>
<td>Width: 320 Height: 430</td>
<td>3 ø 200V</td>
<td>4.2kW</td>
<td>20A</td>
<td>2m ground 3P 20A hook plug</td>
<td>Replaceable</td>
<td>42</td>
<td>1</td>
<td>1</td>
<td>2</td>
<td>—</td>
</tr>
<tr>
<td>MEK-310C</td>
<td>Width: 910 Depth: 600</td>
<td>Width: 320 Height: 690</td>
<td>3 ø 200V</td>
<td>7.0kW</td>
<td>40A</td>
<td>2m Brm² four core direct</td>
<td>Manual latch</td>
<td>60</td>
<td>2</td>
<td>1</td>
<td>2</td>
<td>—</td>
</tr>
<tr>
<td>MEK-314C</td>
<td>Width: 1,170 Depth: 600</td>
<td>Width: 320 Height: 950</td>
<td>3 ø 200V</td>
<td>9.8kW</td>
<td>40A</td>
<td>2m Brm² four core direct</td>
<td>Manual latch</td>
<td>78</td>
<td>2</td>
<td>1</td>
<td>2</td>
<td>—</td>
</tr>
</tbody>
</table>

**Grill ability**

- **Spit-roasting type**
  - **MEK-102C**
    - Size (Weight): 110x20 (30) mm
    - Time required: 8 minutes
  - **MEK-204C**
    - Size (Weight): 110x30 (35) mm
    - Time required: 8 minutes

**Dual purpose type**

- **MEK-306C**
  - Size (Weight): 110x20 (30) mm
  - Time required: 8 minutes
  - **MEK-310C**
    - Size (Weight): 110x30 (35) mm
    - Time required: 8 minutes
  - **MEK-314C**
    - Size (Weight): 250x100 (350) mm
    - Time required: 16 minutes

**General purpose type**

- **MEK-306C**
  - Size (Weight): 300x50 (180) mm
  - Time required: 10 minutes 30 seconds
  - **MEK-310C**
    - Size (Weight): 250x300 (350) mm
    - Time required: 16 minutes

- **MEK-314C**
  - Size (Weight): 250x50 (180) mm
  - Time required: 10 minutes 30 seconds

- **Meat types**
  - Yakitori
  - Negima
  - Salmon fillet
  - Pacific saury
  - Porgy

- **In the case of frozen food, defrost before cooking.**
- **The required time differs according to cooking ingredient’s size, shape, and quality.**

**Delivery time of MEK-314C is about 2 weeks after receipt of order.**
Top Heat grills quickly, evenly, and deliciously.
Our products grill not only from above but also from below the cooking ingredient through Maruzen's unique wavy infrared ray reflective plate. It reduces cooking time by 25% compared to conventional top heat griller (compared with our existing products.) Moreover the heated wavy infrared ray reflective plate emits far-infrared rays and grills quickly, which makes cooking ingredient maintain appropriate moisture and grilled deliciously. At the same time, it heats air at the bottom of grill net too, which grills cooking ingredient beautifully without being exposed to cool air.

Height-adjustable according to delicate adjustment of the heat.
Condition of fire is adjustable by changing the height of grill net. For “Depth 300mm type”, the height of grill net is adjustable in 4 steps. For “Depth 420mm type”, the height of grill net is adjustable steplessly by using handle lever.

“Depth 300mm type”, the condition of fire can be adjusted by changing the height of the place for putting grill net.

“Depth 420mm type”, the condition of fire can be adjusted by changing the height of grill net with handle lever (stepless).

Easy-to-use automatic firing / front layout.
Automatic firing mechanism is provided for each burner. This energy saving style does not require to fire unnecessary burner. Knobs are arranged on the front, which makes operation easy.

More safe by equipping pilot safety shut off device!
Pilot safety shut off device is equipped with each burner, it is very safe.

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

---

**Specifications Table**

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (mm)</th>
<th>Depth (mm)</th>
<th>Height (mm)</th>
<th>Weight (kg)</th>
<th>Accessories</th>
</tr>
</thead>
<tbody>
<tr>
<td>HGR-15</td>
<td>450</td>
<td>300</td>
<td>450</td>
<td>19.5</td>
<td>Drip tray</td>
</tr>
<tr>
<td>HGR-18</td>
<td>610</td>
<td>300</td>
<td>450</td>
<td>15A</td>
<td>Grill net</td>
</tr>
<tr>
<td>HGR-24</td>
<td>760</td>
<td>300</td>
<td>450</td>
<td>15A</td>
<td>Heat reflective plate</td>
</tr>
<tr>
<td>HGR-30</td>
<td>940</td>
<td>300</td>
<td>450</td>
<td>15A</td>
<td>Heat reflective plate</td>
</tr>
<tr>
<td>HGR-40</td>
<td>1,200</td>
<td>300</td>
<td>450</td>
<td>15A</td>
<td>Heat reflective plate</td>
</tr>
<tr>
<td>HGR-45</td>
<td>1,500</td>
<td>300</td>
<td>450</td>
<td>15A</td>
<td>Heat reflective plate</td>
</tr>
</tbody>
</table>

Note: The required time differs according to cooking ingredient’s size, shape, and quality.
Gas Top Heat Griller “Speed Griller” <Infrared burner>

**Depth 300mm type (Fixed Shelf Method)**

- **MGK-053UB**
  - List Price: ¥59,800 (tax-excluded)

- **MGK-063UB**
  - List Price: ¥69,800 (tax-excluded)

**Depth 420mm type (Handle Lever Method)**

- **MGK-054UB**
  - List Price: ¥118,000 (tax-excluded)

- **MGK-084UB**
  - List Price: ¥158,000 (tax-excluded)

- **MGK-124UB**
  - List Price: ¥250,000 (tax-excluded)

- **MGK-154UB**
  - List Price: ¥290,000 (tax-excluded)
Top and Bottom Heat reduces cooking time. You do not need to turn ingredients over.

Infrared burners provided above and below cooking ingredient emit a lot of far-infrared rays whose char-grilled effect is high. You can grill deliciously soft inside. Moreover there is no need to turn ingredients over thanks to the top and bottom heat system. You can maintain beautiful shape of ingredient and reduce cooking time by 20 to 40% compared to other grilling methods (compared with our existing products). You do not need to keep your customer waiting.

Height-adjustable according to delicate adjustment of fire.

You can adjust the fire through changing freely distance of top and bottom burners, and height of grill net and grate according to cooking ingredient’s size, amount, and shape. All models are easy to use and steplessly adjustable.

Heat-proof plate prevents heat and keeps kitchen comfortable.

Movable heat-proof plate on the front of griller prevents emission of infrared rays and heat to the outside. It prevents temperature increase at surroundings and enhances working environment in kitchen.

---

**Specifications Table**

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (A)</th>
<th>Depth (B)</th>
<th>Height (C)</th>
<th>Town gas Power</th>
<th>LP gas Power</th>
<th>Town gas</th>
<th>LP gas</th>
<th>Adjustment of bottom burner</th>
<th>Weight (kg)</th>
<th>Accessories</th>
</tr>
</thead>
<tbody>
<tr>
<td>MGKW-073</td>
<td>710</td>
<td>345</td>
<td>850</td>
<td>370</td>
<td>340</td>
<td>6.51kW</td>
<td>6.51kW</td>
<td>Stepless up-and-down handle</td>
<td>63.5</td>
<td>2</td>
</tr>
<tr>
<td>MGKW-083</td>
<td>845</td>
<td>345</td>
<td>505</td>
<td>506</td>
<td>340</td>
<td>10.2kW</td>
<td>10.2kW</td>
<td>13mm rubber tube end</td>
<td>73</td>
<td>2</td>
</tr>
<tr>
<td>MGKW-074</td>
<td>710</td>
<td>465</td>
<td>850</td>
<td>370</td>
<td>460</td>
<td>9.77kW</td>
<td>9.77kW</td>
<td>9.5mm rubber tube end</td>
<td>82.5</td>
<td>2</td>
</tr>
<tr>
<td>MGKW-084</td>
<td>845</td>
<td>465</td>
<td>505</td>
<td>505</td>
<td>460</td>
<td>15.3kW</td>
<td>15.3kW</td>
<td>13mm rubber tube end</td>
<td>36.5</td>
<td>1</td>
</tr>
</tbody>
</table>

*Note: In the case of frozen food, defrost before cooking.*

*The required time differs according to cooking ingredient’s size, shape, and quality.

*Delivery time of §marked models is about 2 weeks after receipt of order.*
Gas Top and Bottom Heat Griller “Speed Griller”  <Infrared burner>
Grill deliciously with much more far-infrared rays. Bottom Heat Griller “Sumiyaki” Infrared burner type.

Outstanding far-infrared effect! Bottom heat/ infrared burner type.
Maruzen’s unique infrared burners are covered by a dome shaped special heat-proof glass, which emit a lot of far-infrared rays to grill. Especially, a lot of far-infrared rays enhance char-grill effect. So you can save fuel cost by 20% (average percent compared with our existing products) in the same cooking time with the same deliciousness after grilled. Moreover dome shape helps drip to drop on drip tray, which substantially reduces smoke.

Height-adjustable according to delicate adjustment of the fire. (General purpose type)
You can adjust the fire through changing height of grill net and grate according to cooking ingredient’s size, amount, and shape.

Easy-to-use automatic firing/front layout.
Automatic firing mechanism is provided for each burner. Energy saving style does not require to fire unnecessary burner. Knobs are arranged on the front, which makes operation easy.

One touch selection of front and back burners. (Dual purpose type)

Windbreak plate enhances efficiency. You can grill even on the corner of grill net. (General purpose type)
Windbreak plate prevents infrared rays from escaping to the outside and cool air from entering between grill net and burner. You can make use of infrared rays without waste and reduce cooking time. Moreover you can grill ingredients deliciously on any place of grill net even when the net is full of ingredients, because windbreak plate prevents cool air.

Grill ability / Spit-roasting type

<table>
<thead>
<tr>
<th>Size (Weight) mm (g)</th>
<th>Time required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yakitori 110x20 (30)</td>
<td>9 minutes</td>
</tr>
<tr>
<td>Negima 110x30 (35)</td>
<td>9 minutes</td>
</tr>
</tbody>
</table>

Grill ability / General purpose type

<table>
<thead>
<tr>
<th>Size (Weight) mm (g)</th>
<th>Height mm (distance to burner)</th>
<th>Time required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Porgy 250x90 (250)</td>
<td>105~130</td>
<td>11~13 minutes</td>
</tr>
<tr>
<td>Trout 200x90 (120)</td>
<td>105</td>
<td>7 minutes</td>
</tr>
<tr>
<td>Horse mackerel 250x55 (140)</td>
<td>117.5</td>
<td>8 minutes</td>
</tr>
<tr>
<td>Pacific saury 300x45 (135)</td>
<td>105</td>
<td>7 minutes</td>
</tr>
<tr>
<td>Salmon (fillet) 170x50 (70)</td>
<td>55</td>
<td>4 minutes 30 seconds</td>
</tr>
<tr>
<td>Yellowtail (fillet) 110x90 (60)</td>
<td>67.5</td>
<td>4 minutes 30 seconds</td>
</tr>
</tbody>
</table>

Specifications Table

<table>
<thead>
<tr>
<th>Model</th>
<th>External dimension (mm)</th>
<th>Gas consumption</th>
<th>Gas connection</th>
<th>Adjustment of rack height</th>
<th>Weight (kg)</th>
<th>Accessories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width (A)</td>
<td>Depth</td>
<td>Gas type</td>
<td>gas type</td>
<td>fixed</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Height (B)</td>
<td>Depth</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MGKS-101</td>
<td>580</td>
<td>180</td>
<td>250</td>
<td>430</td>
<td>140</td>
<td></td>
</tr>
<tr>
<td>MGKS-102</td>
<td>1,100</td>
<td>180</td>
<td>250</td>
<td>860</td>
<td>140</td>
<td></td>
</tr>
<tr>
<td>MGKS-202</td>
<td>580</td>
<td>280</td>
<td>258</td>
<td>430</td>
<td>230</td>
<td></td>
</tr>
<tr>
<td>MGKS-204</td>
<td>1,100</td>
<td>280</td>
<td>258</td>
<td>860</td>
<td>230</td>
<td></td>
</tr>
<tr>
<td>MGKS-304</td>
<td>530</td>
<td>535</td>
<td>265</td>
<td>450</td>
<td>340</td>
<td></td>
</tr>
<tr>
<td>MGKS-306</td>
<td>730</td>
<td>535</td>
<td>265</td>
<td>650</td>
<td>340</td>
<td></td>
</tr>
<tr>
<td>MGKS-308</td>
<td>930</td>
<td>535</td>
<td>265</td>
<td>850</td>
<td>340</td>
<td></td>
</tr>
<tr>
<td>MGKS-310</td>
<td>1,130</td>
<td>535</td>
<td>265</td>
<td>1,050</td>
<td>340</td>
<td></td>
</tr>
</tbody>
</table>

One back guard is attached to “general purpose type” and “dual purpose type”.

In the case of frozen food, defrost before cooking.
The required time differs according to cooking ingredient’s size, shape, and quality.
Gas Bottom Heat Griller “Sumiyaki” Infrared burner type

**Spit-roasting type**

- **MGKS-101**
  - List Price: ¥32,000 (tax-excluded)

- **MGKS-102**
  - List Price: ¥60,000 (tax-excluded)

**Dual purpose type**

- **MGKS-202**
  - List Price: ¥55,000 (tax-excluded)

- **MGKS-204**
  - List Price: ¥104,000 (tax-excluded)

**General purpose type**

- **MGKS-304**
  - List Price: ¥85,000 (tax-excluded)

- **MGKS-306**
  - List Price: ¥123,000 (tax-excluded)

- **MGKS-308**
  - List Price: ¥155,000 (tax-excluded)

- **MGKS-310**
  - List Price: ¥186,000 (tax-excluded)
Height-adjustable according to delicate adjustment of the fire. (General purpose type)
You can adjust the fire through changing height of grill net and grate according to cooking ingredient’s size, amount, and shape.

Easy-to-use automatic firing/front layout.
Automatic firing mechanism is provided for each burner. This energy saving style does not require to fire unnecessary burner. Knobs are arranged on the front, which makes operation easy.

One touch selection of front and back burners. (Dual purpose type)

Windbreak plate enhances efficiency. You can grill even on the corner of grill net. (General purpose type)
Windbreak plate prevents infrared rays from escaping to the outside and cool air from entering between grill net and burner. You can make use of infrared rays without waste and reduce cooking time. Moreover you can grill ingredients deliciously on any place of grill net even when the net is full of ingredients, because windbreak plate prevents cool air.

---

**Specifications Table**

<table>
<thead>
<tr>
<th>Model</th>
<th>External dimension (mm)</th>
<th>Usable dimension (mm)</th>
<th>Gas consumption</th>
<th>Gas connection</th>
<th>Adjustments of heat &amp; height</th>
<th>Weight (kg)</th>
<th>Accessories</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Width (A)</td>
<td>Depth</td>
<td>Height</td>
<td>Width (B)</td>
<td>Depth</td>
<td>Town gas (kW)</td>
<td>LP gas (kW)</td>
</tr>
<tr>
<td>MGK-101B</td>
<td>480</td>
<td>180</td>
<td>253</td>
<td>298</td>
<td>108</td>
<td>2.03/0.89/1.75</td>
<td>2.03/0.67</td>
</tr>
<tr>
<td>MGK-102B</td>
<td>900</td>
<td>180</td>
<td>253</td>
<td>618</td>
<td>186</td>
<td>0.87/1.75/3</td>
<td>0.87/0.52</td>
</tr>
<tr>
<td>MGK-202B</td>
<td>480</td>
<td>250</td>
<td>253</td>
<td>298</td>
<td>178</td>
<td>0.87/1.5/3</td>
<td>0.87/0.29</td>
</tr>
<tr>
<td>MGK-203B</td>
<td>900</td>
<td>250</td>
<td>253</td>
<td>618</td>
<td>186</td>
<td>1.44/2.6/7</td>
<td>1.44/0.61</td>
</tr>
<tr>
<td>MGK-306B</td>
<td>550</td>
<td>515</td>
<td>315</td>
<td>455</td>
<td>340</td>
<td>12.14/10.4/10</td>
<td>12.14/0.87</td>
</tr>
<tr>
<td>MGK-308B</td>
<td>690</td>
<td>515</td>
<td>315</td>
<td>595</td>
<td>340</td>
<td>16.23/13.2/12</td>
<td>16.23/1.19</td>
</tr>
<tr>
<td>MGK-310B</td>
<td>830</td>
<td>515</td>
<td>315</td>
<td>735</td>
<td>340</td>
<td>20.23/17.4/16</td>
<td>20.23/1.45</td>
</tr>
<tr>
<td>MGK-314B</td>
<td>1,110</td>
<td>515</td>
<td>315</td>
<td>1,015</td>
<td>340</td>
<td>28.3/24.0/20</td>
<td>28.3/2.03</td>
</tr>
<tr>
<td>MGK-318B</td>
<td>1,390</td>
<td>515</td>
<td>315</td>
<td>1,295</td>
<td>340</td>
<td>36.4/31.3/27</td>
<td>36.4/2.61</td>
</tr>
</tbody>
</table>
Gas Bottom Heat Griller “Sumiyaki” Heat plate type <Stainless-steel gas burner>

**Spit-roasting type**

- **MGK-101B**
  - List Price: ¥30,000 (tax-excluded)

- **MGK-102B**
  - List Price: ¥49,000 (tax-excluded)

**Dual purpose type**

- **MGK-201B**
  - List Price: ¥46,000 (tax-excluded)

- **MGK-204B**
  - List Price: ¥70,000 (tax-excluded)

**General purpose type**

- **MGK-306B**
  - List Price: ¥74,000 (tax-excluded)

- **MGK-314B**
  - List Price: ¥154,000 (tax-excluded)

- **MGK-308B**
  - List Price: ¥92,000 (tax-excluded)

- **MGK-318B**
  - List Price: ¥180,000 (tax-excluded)

- **MGK-310B**
  - List Price: ¥111,000 (tax-excluded)
Charcoal fire

Strong far-infrared effect by real charcoal fire plus refractory ceramic!

Bottom Heat Griller “Honkaku Sumiyaki” Fire burner attached

(PATENTED)

Far-infrared rays UP! Efficiency UP! Deliciousness UP!

Refractory ceramic is used for charcoal cistern wall and ceramic coating bars are used for bottom aspect (charcoal receiving bars). It reduces waste of heat and the amount of charcoal. It emits far-infrared rays efficiently when heated, so you can grill high efficiently combined with far-infrared rays from real charcoal fire. Charcoal fire grills super deliciously. (Charcoal cistern wall and charcoal receiving bars are easily exchangeable.)

Charcoal cistern wall
Charcoal receiving bars

Easy firing of charcoal with automatic firing!

A durable “fire burner” is mounted for burdensome charcoal firing. You can easily begin authentic char-grill.

Burning fire charcoal on the right of charcoal cistern wall as above.

Prevent burn injury when touching griller.

Heat protector is provided on the upper side of griller. It prevents burn injury by touching griller during cooking. Heat protector is removable, so you can clean it easily.

Height-adjustable structure easily changes distance from fire. (Dual purpose type / wide type)

Height of grill net is adjustable to four levels by 25mm until 100mm according to cooking ingredient’s amount and height. You can select the best heating. Easy operation with latch.

More convenient with optional equipment.

Auxiliary cooking table speeds up cooking. Removable cooking table is optional. It provides convenient space to put seasoning, sauce, and cooking ingredient for next step. Easy-to-clean removable table.

Wider choice of installation location with heat insulation board.

Well-insulated board makes it possible to put griller on cold table without causing any damage on equipment under the board. You can make effective use of space in kitchen.

Specifications Table

<table>
<thead>
<tr>
<th>Model</th>
<th>External dimension (mm)</th>
<th>Width</th>
<th>Depth</th>
<th>Height</th>
<th>Reference charcoal volume (kg)</th>
<th>Gas consumption (kcal/h)</th>
<th>Gas connection (kcal/h)</th>
<th>Adjustment of rack height</th>
<th>Weight (kg)</th>
<th>Accessories</th>
</tr>
</thead>
<tbody>
<tr>
<td>MCK-073</td>
<td>750</td>
<td>280</td>
<td>350</td>
<td>510</td>
<td>135</td>
<td>2</td>
<td>2.91K (2.500)</td>
<td>Town gas</td>
<td>15A</td>
<td>15A</td>
</tr>
<tr>
<td>MCK-093</td>
<td>900</td>
<td>280</td>
<td>350</td>
<td>660</td>
<td>135</td>
<td>3</td>
<td>2.91K (2.500)</td>
<td>Town gas</td>
<td>15A</td>
<td>15A</td>
</tr>
<tr>
<td>MCK-123</td>
<td>1,200</td>
<td>280</td>
<td>350</td>
<td>960</td>
<td>135</td>
<td>4</td>
<td>2.91K (2.500)</td>
<td>Town gas</td>
<td>15A</td>
<td>15A</td>
</tr>
<tr>
<td>MCK-074</td>
<td>750</td>
<td>380</td>
<td>350</td>
<td>510</td>
<td>235</td>
<td>4.5</td>
<td>5.81K (5.000)</td>
<td>Town gas</td>
<td>15A</td>
<td>15A</td>
</tr>
<tr>
<td>MCK-094</td>
<td>900</td>
<td>380</td>
<td>350</td>
<td>660</td>
<td>235</td>
<td>5</td>
<td>5.81K (5.000)</td>
<td>Town gas</td>
<td>15A</td>
<td>15A</td>
</tr>
<tr>
<td>MCK-124</td>
<td>1,200</td>
<td>380</td>
<td>350</td>
<td>960</td>
<td>235</td>
<td>7</td>
<td>5.81K (5.000)</td>
<td>Town gas</td>
<td>15A</td>
<td>15A</td>
</tr>
<tr>
<td>MCK-075</td>
<td>750</td>
<td>480</td>
<td>350</td>
<td>510</td>
<td>335</td>
<td>5.5</td>
<td>5.81K (5.000)</td>
<td>Town gas</td>
<td>15A</td>
<td>15A</td>
</tr>
<tr>
<td>MCK-095</td>
<td>900</td>
<td>480</td>
<td>350</td>
<td>660</td>
<td>335</td>
<td>7</td>
<td>5.81K (5.000)</td>
<td>Town gas</td>
<td>15A</td>
<td>15A</td>
</tr>
<tr>
<td>MCK-125</td>
<td>1,200</td>
<td>480</td>
<td>350</td>
<td>960</td>
<td>335</td>
<td>10</td>
<td>5.81K (5.000)</td>
<td>Town gas</td>
<td>15A</td>
<td>15A</td>
</tr>
</tbody>
</table>


Grate: 1

Specifications:

- **Spit-roasting type**
- **Dual purpose type**
- **Wide type**

It uses charcoal fire but needs gas to fire burner.

In the case of frozen food, defrost before cooking.

Delivery time of spit-roasting type and dual purpose type is about 10 days after receipt of order. Delivery time of wide type is about 2 weeks after receipt of order.
Charcoal fire Bottom Heat Griller “Honkaku Sumiyaki” Fire burner attached

Spit-roasting type

- **MCK-073**
  - List Price: ¥280,000 (tax-excluded)

- **MCK-093**
  - List Price: ¥340,000 (tax-excluded)

- **MCK-123**
  - List Price: ¥390,000 (tax-excluded)

Dual purpose type

- **MCK-074**
  - List Price: ¥410,000 (tax-excluded)

- **MCK-094**
  - List Price: ¥460,000 (tax-excluded)

- **MCK-124**
  - List Price: ¥520,000 (tax-excluded)

Wide type

- **MCK-075**
  - List Price: ¥460,000 (tax-excluded)

- **MCK-095**
  - List Price: ¥530,000 (tax-excluded)

- **MCK-125**
  - List Price: ¥650,000 (tax-excluded)
Electric Salamander <silica glass tube heater>

- Stepless height-adjustable heater at the head of griller.
- You can freely adjust the heat.
- Output power of heater is adjustable to three levels.
- Design that gives a soft impression taking advantage of roundness.

Image of temperature distribution

- Heat from the center of ingredient evenly which beautifully and evenly browns its surface.

Specifications Table

<table>
<thead>
<tr>
<th>Model</th>
<th>External dimension (mm)</th>
<th>Internal dimension (mm)</th>
<th>Power consumption (W)</th>
<th>Necessary hand switch capacity</th>
<th>Power cord</th>
<th>Weight (kg)</th>
<th>List price (tax-excluded)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Width</td>
<td>Depth</td>
<td>Height</td>
<td>Width</td>
<td>Depth</td>
<td>Height</td>
<td>50/60Hz</td>
</tr>
<tr>
<td>MESM-064</td>
<td>600</td>
<td>455</td>
<td>530</td>
<td>555</td>
<td>345</td>
<td>95~265mm</td>
<td>34200V</td>
</tr>
<tr>
<td>MESM-094</td>
<td>900</td>
<td>400</td>
<td>440</td>
<td>645</td>
<td>350</td>
<td>280</td>
<td>34200V</td>
</tr>
<tr>
<td>MESM-104</td>
<td>1000</td>
<td>400</td>
<td>440</td>
<td>745</td>
<td>350</td>
<td>280</td>
<td>34200V</td>
</tr>
</tbody>
</table>

Electric Salamander <sheath heater>

- Height-adjustable grill net rack makes it easy to adjust the heat.
- Height of grill net rack is adjustable to five levels.
- Two types of 900mm width and 1000mm width.

Specifications Table

<table>
<thead>
<tr>
<th>Model</th>
<th>External dimension (mm)</th>
<th>Internal dimension (mm)</th>
<th>Power consumption (W)</th>
<th>Necessary hand switch capacity</th>
<th>Power cord</th>
<th>Adjustment of rack height (mm)</th>
<th>Weight (kg)</th>
<th>Accessories</th>
<th>List price (tax-excluded)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Width</td>
<td>Depth</td>
<td>Height</td>
<td>Width</td>
<td>Depth</td>
<td>Height</td>
<td>50/60Hz</td>
<td>200V</td>
<td>15A</td>
</tr>
<tr>
<td>MESM-064</td>
<td>600</td>
<td>455</td>
<td>530</td>
<td>555</td>
<td>345</td>
<td>95~265mm</td>
<td>34200V</td>
<td>2.8W</td>
<td>2m ground 3P 15A with plug</td>
</tr>
<tr>
<td>MESM-104</td>
<td>900</td>
<td>400</td>
<td>440</td>
<td>645</td>
<td>350</td>
<td>280</td>
<td>34200V</td>
<td>4.8W</td>
<td>20A</td>
</tr>
</tbody>
</table>

Safety Precautions

- Please receive “instruction manual” when purchasing equipments, and read carefully the “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 installing/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 the exhaust duct with an exhaust hood upon the thermal equipment. As to equipments for generating oil smoke and steam, please install 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 kept from high vacuum.
- Please 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 of equipment, accidents such as fire, flame, and burn.

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

General commercial kitchen Appliances & Equipment

MARUZEN Co.,Ltd.

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

http://www.maruzen-kitchen.co.jp/

For professional use

contact