



Maruzen

Griller

**Crispy golden brown outside
and soft inside.**

Far-infrared ray effect.

Electric Top Heat Griller

Bottom Heat Griller

Gas Top Heat Griller "Speed Griller"

Top and Bottom Heat Griller "Speed Griller"

Bottom Heat Griller "Sumiyaki" Infrared burner type

Bottom Heat Griller "Sumiyaki" Heat plate type

Charcoal fire Bottom Heat Griller "Honkaku Sumiyaki" Fire burner attached

Electric Salamander <Silica glass tube heater>

Salamander <Sheath heater>

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

47
models
in total



General commercial kitchen Appliances & Equipment



MARUZEN Co., Ltd.

March 2017 edition

Top Heat Griller <Carbon lamp heater> 

Joint development with Tokyo Electric Power Company, Incorporated

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.

Height-adjustable according to cooking ingredient.

You can easily and accurately adjust the heat through changing the height of grill net and grate by handle lever according to ingredient's size, amount, and shape.



Easy handling of ON/OFF selection for each heater.

Selection switch makes ON/OFF easy for each of front, middle, and back heater. Turning only the heater to use ON and the other heaters OFF according to ingredient's size and amount contributes energy saving and cost reduction.



Small, lightweight, and space-saving design.

Small and lightweight griller without large and heavy transformer. You can make use of limited kitchen space.

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.

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.

18% Cut

Running cost table (Compared with our existing products)

	Gas			Electric			Annual reduction	Annual cost reduction rate
	Model	Gas consumption	Annual cost reduction	Model	Power consumption	Annual running cost		
Top Heat	MEK-064U Equivalent models	4.88KW	¥172,000	MEK-064U	4.2kW	¥141,000	¥31,000	18%
				MEK-074U	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.

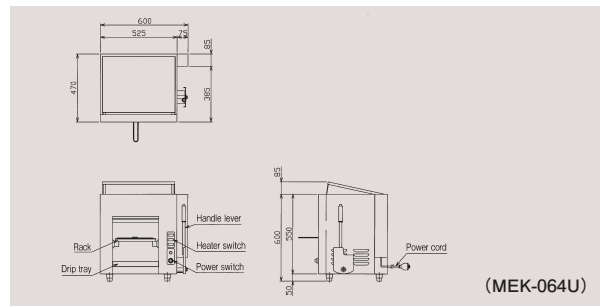


Maruzen, as a general commercial kitchen appliances & equipment producer, has provided products to reduce cost such as gas/electricity/water, and improve kitchen environment reducing burden on worker as well as offering quality function, operability, and enhancing safety of equipment. It means that our 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.

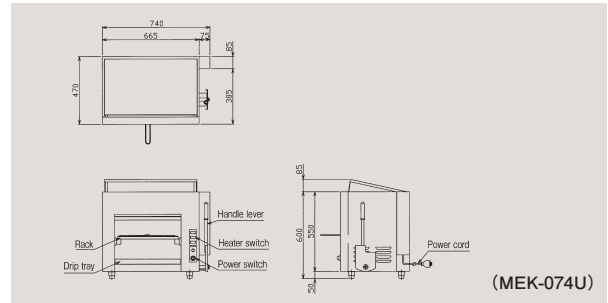
Electric Top Heat Griller <Carbon lamp heater>



MEK-064U
List Price : ¥418,000
(tax-excluded)



MEK-074U
List Price : ¥448,000
(tax-excluded)



Grill ability

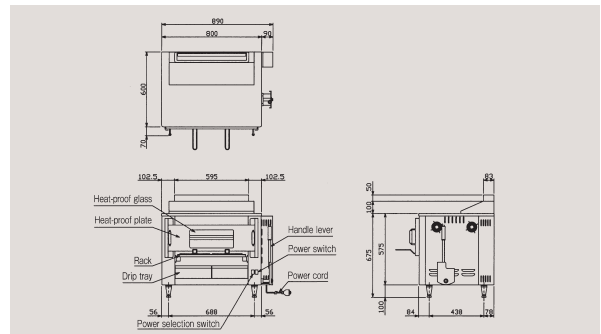
	Size (Weight) mm (g)	Distance (mm) (from front side of glass to grill net)	Time required
Salmon fillet	(55)	60	6 minutes
Pacific saury	300X50 (180)	60	7 minutes 30 seconds
Porgy	210X80 (320)	110	11 minutes
Ayu	200X40 (100)	50	6 minutes
Chicken thigh	170X130 (300)	80	12 minutes

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

Wide type griller with wider width is also available. **PATENTED**



MEK-086U
List Price : ¥420,000
(tax-excluded)



- 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.

Grill ability

	Size (Weight) mm (g)	Height (mm) (distance to heater)	Time required
Salmon fillet	150X40 (85)	90	4 minutes 30 seconds
Chicken thigh	220X110 (275)	130	10 minutes
Pacific saury	320X40 (140)	100	5 minutes
Ayu	190X40 (70)	150	6 minutes
Horse mackerel	280X60 (240)	150	9 minutes

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

Specifications Table

Model	External dimension (mm)			Internal dimension (mm)			Power (50/60Hz)	Power consumption	Necessary hand switch capacity	Power cord	Height adjustment of rack	Weight (kg)	Accessories			
	Width	Depth	Height	Width	Depth	Height							Drip tray	Grill net	Skewer receiving grate	Wavy reflective plate
MEK-064U	600	470	600	320	450	310	3φ200V	4.2kW	20A	2m ground 3P 20A with hook plug	Handle lever	25	1	1	2	1
MEK-074U	740	470	600	460	450	310	3φ200V	6.0kW	20A	2m ground 3P 20A with hook plug		30	1	1	2	1
MEK-086U	890	600	675	590	500	320	3φ200V	5.5kW	20A	2m ground 3P 20A with hook plug		73.5	2	2	2	2

■ Delivery time of MEK-086U is about 2 weeks after receipt of order.

Bottom Heat Griller <Carbon lamp heater>



Joint development with Tokyo Electric Power Company, Incorporated

PATENTED

Special stainless-steel pipe to enhance far-infrared ray effect. It brings out deliciousness of ingredient fully. **PATENTED**

Special stainless-steel pipe adopted in our griller emits a lot of far-infrared rays whose heat is highly absorbed in cooking ingredient when red heated by internal heater. It maximizes the taste of cooking ingredient, crispy golden brown outside and juicy inside.



Keep kitchen clean. Stainless- steel pipe creates less smoke.

Fat drop from cooking ingredient is shed by red heated special stainless-steel pipe but caught in drip tray. It prevents being stained and smoke, so you can cook smoothly and keep kitchen clean.

Height-adjustable according to delicate adjustment of the heat. (Dual purpose type) (General purpose type)

Two heights of skewer receiver are available for “dual purpose type” according to cooking ingredient’s size, amount, and shape. Hoisting grill net system with four-step is available for “general purpose type.”



Heat protector prevents burn injury.

Heat protector is provided at front frame where cooker tends to touch during cooking. It prevents burn injury. It is removable and easy to clean.



Easy selection of heater. (Dual purpose type)

One switch easily selects either two heaters at front and back or only front heater according to cooking ingredient. You can reduce waste.

Easy handling of ON/OFF selection for each heater. (General purpose type)

Selection switch makes ON/OFF easy for each heater. Turning only the heater to use ON and the other heaters OFF according to cooking ingredient contributes to energy saving and cost reduction.

● Industry-leading lightweight design!

Our griller does not need large and heavy transformer. We realized industry-leading lightweight design which is about half to one third weight compared to other companies’ electric grillers. You can make use of limited kitchen space.

● “Water supply connection” is unnecessary.

Reflective plate provided at the heater enhances energy efficiency. Moreover it does not need to keep water in drip tray which is necessary for conventional electric heater griller. You can save cost of water supply facility.

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)

		Gas			Electric			Annual cost reduction	Annual cost reduction rate
		Model	Gas consumption	Annual running cost	Model	Power consumption	Annual running cost		
Bottom Heat	Spit-roasting type	MEK-102C Equivalent models	2.56KW	¥91,000	MEK-102C	2kW	¥68,000	¥23,000	25%
	Dual purpose type	MEK-204C Equivalent models	5.12KW	¥180,000	MEK-204C	4kW	¥135,000	¥45,000	25%
		MEK-306C Equivalent models	6.51KW	¥229,000	MEK-306C	4.2kW	¥141,000	¥88,000	38%
	General purpose type	MEK-310C Equivalent models	9.77KW	¥344,000	MEK-310C	7kW	¥235,000	¥109,000	32%
		MEK-314C Equivalent models	16.3KW	¥574,000	MEK-314C	9.8kW	¥330,000	¥244,000	43%

※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.

25~43% Cut

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.

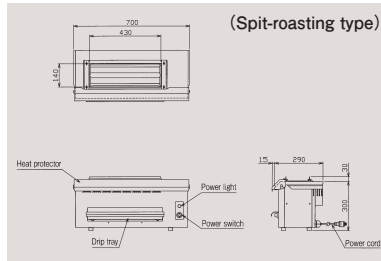


Electric Bottom Heat Griller <Carbon lamp heater>

Spit-roasting type



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



Grill ability

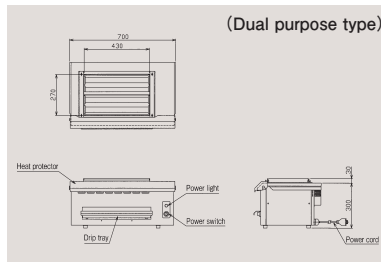
	Size (Weight) mm (g)	Time required
Yakitori	110×20 (30)	8 minutes
Negima	110×30 (35)	8 minutes

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

Dual purpose type



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



Grill ability

	Size (Weight) mm (g)	Time required
Yakitori	110×20 (30)	8 minutes
Negima	110×30 (35)	8 minutes
Salmon fillet	(55)	5 minutes
Pacific saury	300×50 (180)	10 minutes 30 seconds
Porgy	250×100 (350)	16 minutes

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

General purpose type



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



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

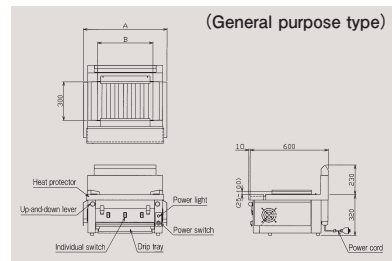


MEK-314C
List Price : ¥738,000
(tax-excluded)

Grill ability

	Size (Weight) mm (g)	Time required
Salmon fillet	(55)	6 minutes
Pacific saury	300×50 (180)	10 minutes 30 seconds
Porgy	250×100 (350)	16 minutes

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



Specifications Table

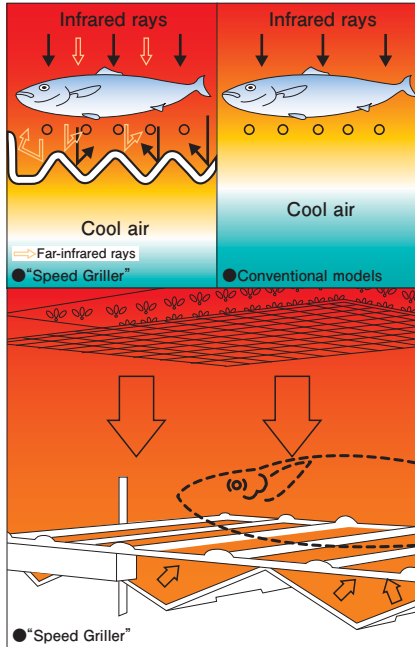
Model	External dimension (mm)			Usable dimension (mm)		Power (50/60Hz)	Power consumption	Necessary hand switch capacity	Power cord	Adjustment of rack height	Weight (kg)	Accessories				
	Width (A)	Depth	Height	Width (B)	Depth							Drip tray	Grill net	Skewer receiving grate	Skewer receiver	
Spit-roasting type	MEK-102C	700	290	300	430	140	1φ200V	2.0kW	15A	2m ground 2P 15A with plug	Fixed	23	1	—	—	2
Dual purpose type	MEK-204C	700	420	300	430	270	3φ200V	4.0kW	20A	2m ground 3P 20A with hook plug	Replaceable (2 types)	28	1	1	—	6
General purpose type	MEK-306C	650	600	320	430	300	3φ200V	4.2kW	20A	2m ground 3P 20A with hook plug	Manual latch	42	1	1	2	—
	MEK-310C	910	600	320	690	300	3φ200V	7.0kW	40A	2m 8mm ² -four-core direct		60	2	1	2	—
	MEK-314C	1,170	600	320	950	300	3φ200V	9.8kW	40A	2m 8mm ² -four-core direct		78	2	1	2	—

■ Delivery time of MEK-314C is about 2 weeks after receipt of order.

Top Heat Griller "Speed Griller" < Infrared burner >

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.



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.



Grill ability

	Size (Weight) mm (g)	Height mm (distance to burner)	Time required
Porgy	300×110 (420)	130~150	12~15 minutes
Trout	200×46 (110)	110	5 minutes
Ayu	190×40 (70)	110	5 minutes 30 seconds
Horse mackerel	250×55 (140)	90	6 minutes 30 seconds
Pacific saury	320×40 (140)	90~110	4~5 minutes
Salmon (fillet)	150×40 (45)	90	2 minutes 30 seconds
Eel (spit-roasted)	110×100 (40)	90	5 minutes
Chicken thigh	220×110 (210)	130	10 minutes
Barbecue	150×70 (100)	90	6 minutes 30 seconds

※In the case of frozen food, defrost before cooking.

※The required time differs according to cooking ingredient's size, shape, and quality.

Specifications Table

Model	External dimension (mm)			Internal dimension (mm)			Gas consumption		Gas connection		Adjustment of rack height	Heat method	Weight (kg)	Accessories					
	Width		Depth	Height	Width (c)	Depth	Height	Town gas	LP gas	Town gas				LP gas	Drip tray	Grill net	Skewer receiving grate	Wavy reflective plate	Heat insulating board
	A	B																	
MGK-053UB	480	-	300	420	320	300	210	3.25kW (2,800kcal/h)	3.25kW (0.23kg/h)	15A	15A	Fixed shelf	heating by top heat infrared burner	19.5	1	1	2	-	1
MGK-063UB	610	-	300	420	450	300	210	4.65kW (4,000kcal/h)	4.65kW (0.33kg/h)	15A	15A	Handle lever	Top infrared burner and wavy reflective plate	23.5	1	1	2	-	1
MGK-054UB	570	500	420	610	320	420	330	4.88kW (4,200kcal/h)	4.88kW (0.35kg/h)	15A	15A			39	1	1	2	1	1
MGK-084UB	840	770	420	610	590	420	330	9.42kW (8,100kcal/h)	9.42kW (0.68kg/h)	15A	15A			56	2	2	2	2	1
MGK-124UB	1,200	1,130	420	610	890	420	330	14.0kW (12,000kcal/h)	14.0kW (1.00kg/h)	15A×2	15A×2	76	3	2	2	2	1		
MGK-154UB	1,500	1,430	420	610	1,190	420	330	18.0kW (16,200kcal/h)	18.0kW (1.35kg/h)	15A×2	15A×2	98.5	4	2	2	2	1		

■External dimension of width (A) includes lever part. External dimension of depth does not include dimension of relief board at back (20mm).

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.

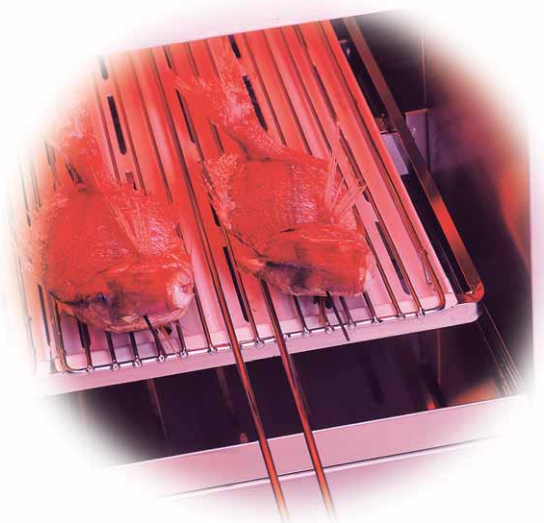


"Depth 420mm type", the condition of fire can be adjusted by changing the height of grill net with handle lever (stepless).

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)



Gas Top Heat Griller "Speed Griller" <Infrared burner>

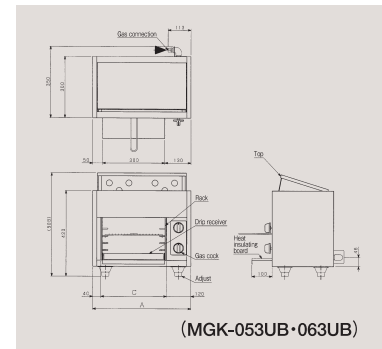
Depth 300mm type (Fixed Shelf Method)



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



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



Depth 420mm type (Handle Lever Method)



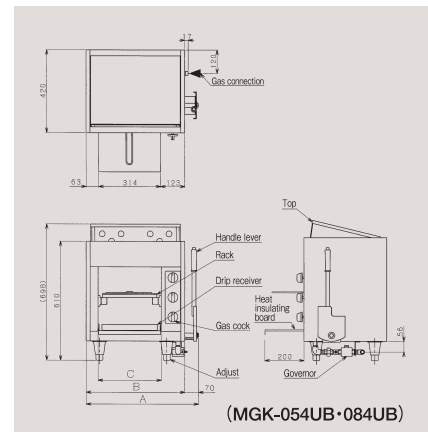
MGK-054UB
List Price : ¥118,000
(tax-excluded)



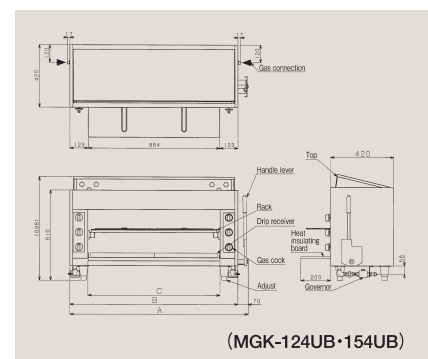
MGK-084UB
List Price : ¥158,000
(tax-excluded)



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



MGK-154UB
List Price : ¥290,000
(tax-excluded)



Top and Bottom Heat Griller "Speed Griller" < Infrared burner >

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.



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.



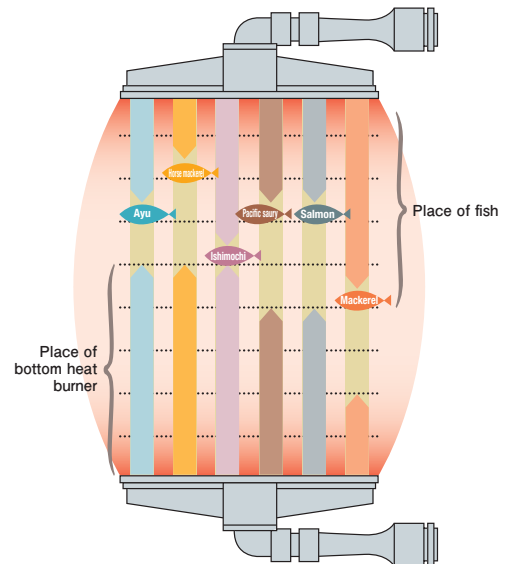
Height-adjustable according to delicate adjustment of fire.

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.



Grill ability

	Size mm	Weight g	Distance between top heat and grill net mm	Distance between bottom heat and grill net mm	Time required
Ayu	220×40	100	150	120	4 minutes
Horse mackerel	250×55	140	130	140	5 minutes
Ishimochi	230×70	205	165	105	6 minutes
Pacific saury	320×45	145	150	135	4 minutes
Salmon (fillet)	160×55	80	150	135	2 minutes
Mackerel (fillet)	210×70	140	185	140	4 minutes 30 seconds



■ In the case of Horse mackerel, put grill net on the 7th rack from the bottom and adjust the place of bottom heat burner at the 5th rack from the bottom.

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

Specifications Table

Model	External dimension (mm)			Internal dimension (mm)		Gas consumption		Gas connection		Adjustment of bottom burner	Weight (kg)	Accessories			
	Width (A)	Depth (B)	Height	Width (c)	Depth	Town gas	LP gas	Town gas	LP gas			Drip tray	Grill net	Skewer receiving grate	Firing rod
☆MGKW-073	710	345	850	370	340	6.51kW (5,600kcal/h)	6.51kW(0.47kg/h)	13mm rubber tube end	9.5mm rubber tube end	Stepless up-and-down handle	57	1	1	2	1
☆MGKW-083	845	345	850	505	340	10.2kW (8,800kcal/h)	10.2kW(0.73kg/h)				63.5	1	1	2	1
☆MGKW-074	710	465	850	370	460	9.77kW (8,400kcal/h)	9.77kW(0.70kg/h)				73	1	1	2	1
☆MGKW-084	845	465	850	505	460	15.3kW(13,200kcal/h)	15.3kW(1.10kg/h)				82.5	1	1	2	1

■ Delivery time of ☆marked models is about 2 weeks after receipt of order.

Gas Top and Bottom Heat Griller "Speed Griller" <Infrared burner>



MGKW-073
List Price : ¥275,000
(tax-excluded)



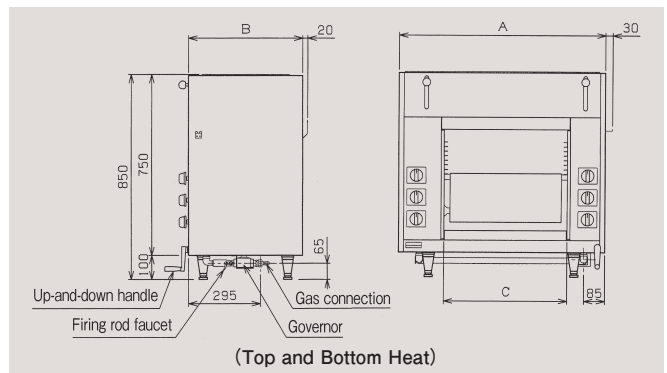
MGKW-083
List Price : ¥298,000
(tax-excluded)



MGKW-074
List Price : ¥308,000
(tax-excluded)



MGKW-084
List Price : ¥328,000
(tax-excluded)

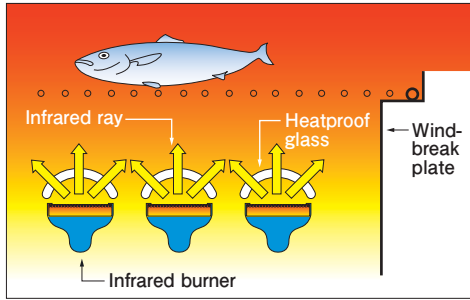


(Top and Bottom Heat)

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.



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

	Size (Weight) mm (g)	Time required
Yakitori	110×20 (30)	9 minutes
Negima	110×30 (35)	9 minutes
Eel (spit-roasted)	120×105 (100)	8 minutes

■ Grill ability / Dual purpose type

	Size (Weight) mm (g)	Time required
Yakitori	110×20 (30)	9 minutes
Negima	110×30 (35)	9 minutes
Pacific saury	315×40 (135)	7 minutes
Salmon (fillet)	150×40 (70)	4 minutes 30 seconds
Eel (spit-roasted)	120×105 (100)	7 minutes 30 seconds
Yellowtail (fillet)	120×90 (60)	4 minutes 30 seconds

■ Specifications Table

Model	External dimension (mm)			Usable dimension (mm)		Gas consumption		Gas connection		Adjustment of rack height	Weight (kg)	Accessories					
	Width (A)	Depth	Height	Width (B)	Depth	Town gas	LP gas	Town gas	LP gas			Drip tray	Grill net	Skewer receiving grate	Skewer receiver		
Spit-roasting type	MGKS-101	580	180	250	430	140	2.56kW (2,200kcal/h)	2.56kW (0.18kg/h)	13mm rubber tube end	9.5mm rubber tube end	Fixed	11.5	1	—	—	2	
	MGKS-102	1,100	180	250	860	140	5.12kW (4,400kcal/h)	5.12kW (0.37kg/h)					2	—	—	2	
Dual purpose type	MGKS-202	580	280	258	430	230	5.12kW (4,400kcal/h)	5.12kW (0.37kg/h)	13mm rubber tube end	9.5mm rubber tube end	Fixed	21	1	1	—	3	
	MGKS-204	1,100	280	258	860	230	10.2kW (8,800kcal/h)	10.2kW (0.73kg/h)					37	2	2	—	3
General purpose type	MGKS-304	530	535	265	450	340	6.51kW (5,600kcal/h)	6.51kW (0.47kg/h)	13mm rubber tube end	9.5mm rubber tube end	Handle lever	36.5	1	1	2	—	
	MGKS-306	730	535	265	650	340	9.77kW (8,400kcal/h)	9.77kW (0.70kg/h)					49	1	1	2	—
	MGKS-308	930	535	265	850	340	13.0kW (11,200kcal/h)	13.0kW (0.93kg/h)					64.5	1	1	2	—
	MGKS-310	1,130	535	265	1,050	340	16.3kW (14,000kcal/h)	16.3kW (1.17kg/h)					80	2	1	2	—

■ One back guard is attached to "general purpose type" and "dual purpose type".

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. (Dual purpose type)

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)

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



■ Grill ability / General purpose type

	Size (Weight) mm (g)	Height mm (distance to burner)	Time required
Porgy	250×90 (260)	105~130	11~13 minutes
Trout	200×50 (120)	105	7 minutes
Ayu	200×40 (80)	105	7 minutes
Horse mackerel	250×55 (140)	117.5	8 minutes
Pacific saury	300×45 (135)	105	7 minutes
Salmon (fillet)	170×50 (70)	55	4 minutes 30 seconds
Yellowtail (fillet)	110×90 (60)	67.5	4 minutes 30 seconds

※ 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

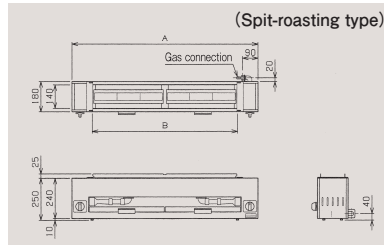
Spit-roasting type



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



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



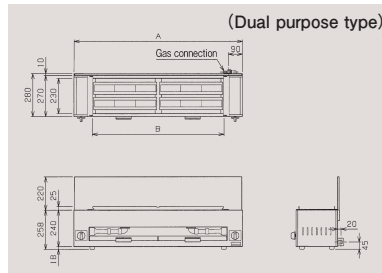
Dual purpose type



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)



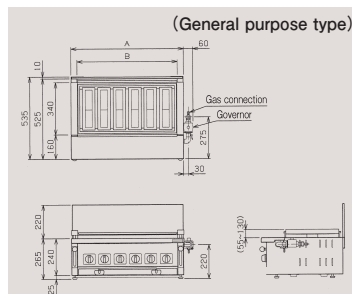
MGKS-308
List Price : ¥155,000
(tax-excluded)



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



MGKS-310
List Price : ¥186,000
(tax-excluded)

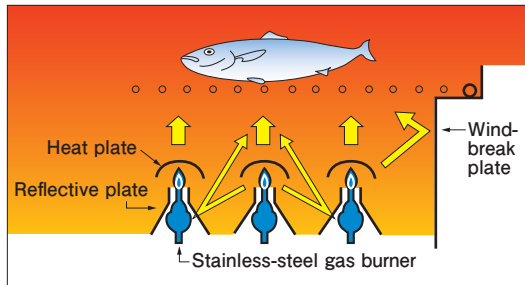


Bottom Heat Griller "Sumiyaki" Heat plate type <Stainless-steel gas burner>

(Char-grill)

Bottom Heat / Heat plate type, ultimate basic of griller.

Heat plate was made of special stainless-steel. The heat plate emits far-infrared rays efficiently and grills deliciously like char-grill thanks to the whole heat plate getting red heated. The dome shaped heat plate sheds drip, which prevents being stained and smoke.



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.



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)



Grill ability / Spit-roasting type

	Size (Weight) mm (g)	Time required
Yakitori	110×20 (30)	9 minutes
Negima	110×30 (35)	9 minutes
Eel (spit-roasted)	120×105 (100)	8 minutes

Grill ability / Dual purpose type

	Size (Weight) mm (g)	Time required
Yakitori	110×20 (30)	9 minutes
Negima	110×30 (35)	9 minutes
Pacific saury	315×40 (135)	7 minutes
Salmon (fillet)	150×40 (70)	5 minutes
Eel (spit-roasted)	120×105 (100)	8 minutes
Yellowtail (fillet)	120×90 (60)	5 minutes

Grill ability / General purpose type

	Size (Weight) mm (g)	Height mm (distance to burner)	Time required
Porgy	250×90 (260)	110~140	11~13 minutes
Trout	200×50 (120)	110	7 minutes
Ayu	200×40 (80)	110	7 minutes
Horse mackerel	250×55 (140)	125	8 minutes
Pacific saury	300×45 (135)	110	7 minutes
Salmon (fillet)	170×50 (70)	80	5 minutes
Yellowtail (fillet)	110×90 (60)	95	5 minutes

※ In the case of frozen food, defrost before cooking.

※ The required time differs according to cooking ingredient's size, shape, and quality.

Specifications Table

Model	External dimension (mm)			Usable dimension (mm)		Gas consumption		Gas connection				Adjustment of rack height	Weight (kg)	Accessories				
	Width (A)	Depth	Height	Width (B)	Depth	Town gas	LP gas	(mm)		Town gas	LP gas			Drip tray	Grill net	Skewer receiving grate	Skewer receiver	
								C	D									
Spit-roasting type	MGK-101B	480	180	253	298	108	2.03kW (1,750kcal/h)	2.03kW(0.15kg/h)	25	40	13mm rubber tube end	9.5mm rubber tube end	Fixed	7.5	1	—	—	2
	MGK-102B	900	180	253	618	108	4.07kW (3,500kcal/h)	4.07kW(0.29kg/h)	25	40				13.0	1	—	—	2
Dual purpose type	MGK-202B	480	250	253	298	178	4.07kW (3,500kcal/h)	4.07kW(0.29kg/h)	25	40	13mm rubber tube end	9.5mm rubber tube end	Fixed	9.5	1	1	—	3
	MGK-204B	900	250	253	618	178	8.14kW (7,000kcal/h)	8.14kW(0.58kg/h)	25	40				17.0	1	2	—	3
General purpose type	MGK-306B	550	515	315	455	340	12.1kW(10,400kcal/h)	12.1kW(0.87kg/h)	130	190	13mm rubber tube end	9.5mm rubber tube end	Handle lever	24.5	1	1	2	—
	MGK-308B	690	515	315	595	340	16.2kW(13,900kcal/h)	16.2kW(1.16kg/h)	140	190	15A Union	15A Union		29.5	1	1	2	—
	MGK-310B	830	515	315	735	340	20.2kW(17,400kcal/h)	20.2kW(1.45kg/h)	150	200	20A Union	20A Union		36.5	1	1	2	—
	MGK-314B	1,110	515	315	1,015	340	28.3kW(24,000kcal/h)	28.3kW(2.03kg/h)	150	200				46.5	2	2	2	—
MGK-318B	1,390	515	315	1,295	340	36.4kW(31,300kcal/h)	36.4kW(2.61kg/h)	150	200	57.0	2	2	2	—				

Gas Bottom Heat Griller "Sumiyaki" Heat plate type <Stainless-steel gas burner>

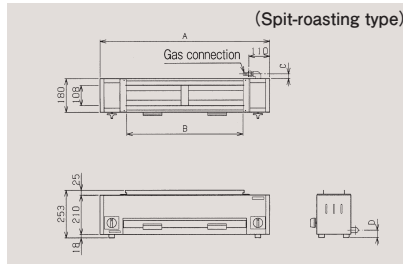
Spit-roasting type



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



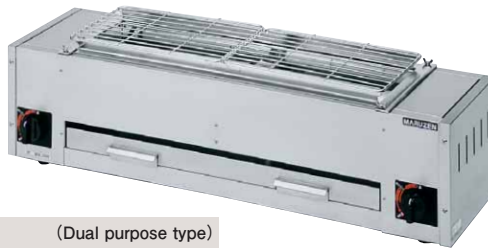
MGK-102B
List Price : ¥49,000
(tax-excluded)



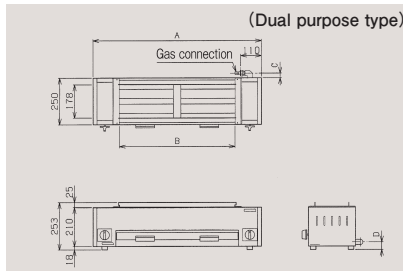
Dual purpose type



MGK-202B
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)



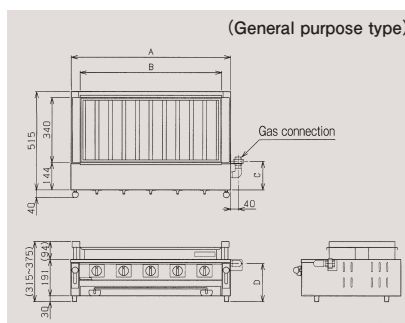
MGK-308B
List Price : ¥92,000
(tax-excluded)



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

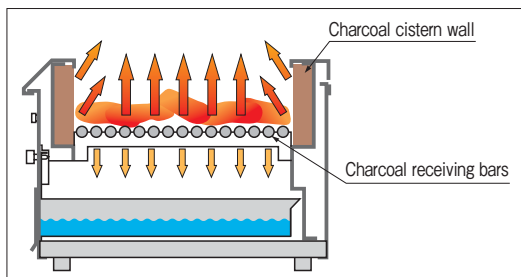


MGK-310B
List Price : ¥111,000
(tax-excluded)



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.)



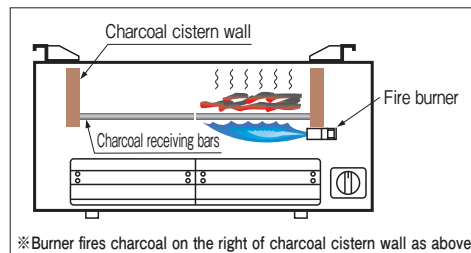
Height-adjustable structure easily changes distance from fire. (Dual purpose type / wide type)

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.



Easy firing of charcoal with automatic firing!

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



※Burner fires 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.



Strong SUS304 adopted.

SUS304 of 3mm board thickness is used for griller. It has the quality to last long, because it is corrosion-inhibiting and less heat deformation.

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.



Model	List Price	Compatible model
MCK-07S	¥15,000	MCK-073, 074, 075
MCK-09S	¥17,000	MCK-093, 094, 095
MCK-12S	¥19,000	MCK-123, 124, 125

●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.



	Model	List Price	Compatible model
Spit-roasting type	MCK-073T	¥16,000	MCK-073
	MCK-093T	¥18,000	MCK-093
	MCK-123T	¥23,000	MCK-123
Dual purpose type	MCK-074T	¥21,000	MCK-074
	MCK-094T	¥23,000	MCK-094
	MCK-124T	¥29,000	MCK-124
Wide type	MCK-075T	¥26,000	MCK-075
	MCK-095T	¥28,000	MCK-095
	MCK-125T	¥35,000	MCK-125

Specifications Table

	Model	External dimension (mm)			Usable dimension (mm)		Reference charcoal volume (kg)	Gas consumption ※		Gas connection ※		Adjustment of rack height	Weight (kg)	Accessories			
		Width (A)	Depth	Height	Width (B)	Depth		Town gas	LP gas	Town gas	LP gas			Ash catcher	Heat protector	Grill net	Grate
Spit-roasting type	MCK-073	750	280	350	510	135	2	2.91kW (2,500kcal/h)	2.91kW (0.21kg/h)	15A	15A	Fixed	70	2	1	2	2
	MCK-093	900	280	350	660	135	3	2.91kW (2,500kcal/h)	2.91kW (0.21kg/h)	15A	15A		80	2	1	2	2
	MCK-123	1,200	280	350	960	135	4	2.91kW (2,500kcal/h)	2.91kW (0.21kg/h)	15A	15A		95	2	1	2	2
Dual purpose type	MCK-074	750	380	350	510	235	4.5	5.81kW (5,000kcal/h)	5.81kW (0.42kg/h)	15A	15A	Manual latch	85	2	1	2	2
	MCK-094	900	380	350	660	235	5	5.81kW (5,000kcal/h)	5.81kW (0.42kg/h)	15A	15A		100	2	1	2	2
	MCK-124	1,200	380	350	960	235	7	5.81kW (5,000kcal/h)	5.81kW (0.42kg/h)	15A	15A		120	2	1	2	2
Wide type	MCK-075	750	480	350	510	335	5.5	5.81kW (5,000kcal/h)	5.81kW (0.42kg/h)	15A	15A	Manual latch	105	2	1	2	2
	MCK-095	900	480	350	660	335	7	5.81kW (5,000kcal/h)	5.81kW (0.42kg/h)	15A	15A		120	2	1	2	2
	MCK-125	1,200	480	350	960	335	10	5.81kW (5,000kcal/h)	5.81kW (0.42kg/h)	15A	15A		140	2	1	2	2

※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



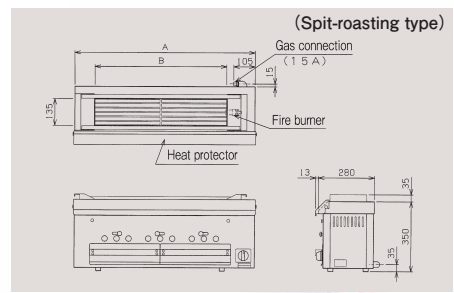
MCK-073
List Price : ¥280,000
(tax-excluded)



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



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



Dual purpose type



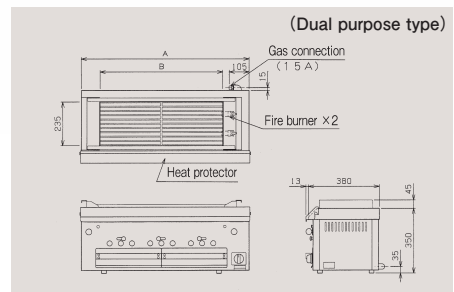
MCK-074
List Price : ¥410,000
(tax-excluded)



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



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



Wide type



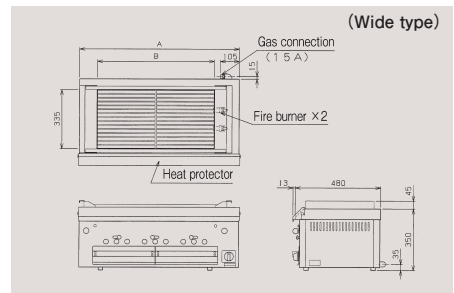
MCK-075
List Price : ¥460,000
(tax-excluded)



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



MCK-125
List Price : ¥650,000
(tax-excluded)



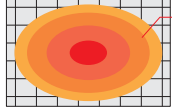
Electric Salamander Change in burnt color changes dishes, makes more delicious!

You can quickly make deliciously brown color on grill menus such as gratin, pizza, hamburger steak, and roast fish. You can adjust delicate burnt color according to menu by adjusting distance between heater and cooking ingredient.

Electric Salamander <silica glass tube heater>

- Stepless height-adjustable heater at the head of grill. 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



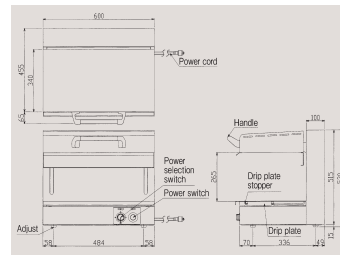
Heat from the center of ingredient evenly which beautifully and evenly browns its surface.



Option

Wall hanging kits
List Price : ¥26,000 (tax-excluded)

34% energy-saving compared to sheath heater!



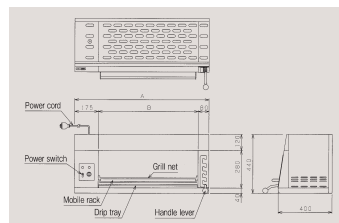
MESM-064
List Price : ¥440,000 (tax-excluded)

Specifications Table

Model	External dimension (mm)			Grill net rack dimension (mm)		Range of adjustable height	Power (50/60Hz)	Power consumption	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories			List price
	Width	Depth	Height	Width	Depth							Net	Drip plate	Heat-resistant Mitten	
MESM-064	600	455	530	555	345	95~265mm	3φ200V	2.8kW	15A	2m ground 3P 15A with plug	52	1	1	1 pair	¥440,000

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.



MESM-104
List Price : ¥438,000 (tax-excluded)

Specifications Table

Model	External dimension (mm)			Internal dimension (mm)			Power (50/60Hz)	Power consumption	Necessary hand switch capacity	Power cord	Adjustment of rack height	Weight (kg)	Accessories					List price
	Width (A)	Depth	Height	Width (B)	Depth	Height							Drip tray	Grill net	Heat-resistant Mitten	Crumb tray	Wall fittings	
MESM-094	900	400	440	645	350	280	3φ200V	4.8kW	20A	2m ground 3P 20A with hook plug	Handle lever	54	1	1	1 pair	1	1 pair	¥438,000
MESM-104	1,000	400	440	745	350	280	3φ200V	6.0kW	20A	2m ground 3P 20A with hook plug	Handle lever	60	1	1	1 pair	1	1 pair	¥448,000

Delivery time is about 3 weeks after receipt of order.

! Safety Precautions

- Please receive "instruction manual" when purchasing equipments, and read carefully the "instruction manual" before using it. Please do not use for a purpose not described in "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 a heat-resistant/non-combustible 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 provided at an equipment-installed place.
- 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 or an accident such as fire by the flow of wind from an air conditioner.

- The visual appearance and specification of products listed on this catalog may partly be altered due to quality improvement without notice.

■ CAUTION

- Please carry out adequate ventilation, i.e. by turning an exhaust fan when using the thermal equipment. It must be noted that insufficient ventilation will cause accident such as carbon monoxide poisoning due to incomplete combustion.
- Please do not leave the device when using because it is dangerous. Be sure to extinguish fire, close the gas main and turn off the power switch when you leave out from the equipment and do not use the equipment. Otherwise, it can cause a fire due to abnormal overheating.
- There is a possibility of causing fire if oil debris and dirt are accumulated too much at the equipment body's surrounding area, a gravy tray/waste oil receiver and a water tray. Please keep it clean.
- Please do not touch any part other than the operation unit because the equipment body and the surrounding part become hot during in use and soon after that. And please keep away your hand and face from the exhaust port. Or you may get burned.
- Do not apply water to equipment body and do not wash the whole part with water. Otherwise, it will cause the malfunction of equipment.
- If an emergency happens such as an earthquake, fire and gas leakage, please stop the usage of equipment and turn off the gas main.
- Please do not put any combustibles or flammables such as a spray, gasoline, benzene, etc upon the equipment and the surrounding area. It may cause fire.
- Please sufficiently consult with a specialized physician when a medical electronic device user such as a pacemaker will use an electromagnetic equipment.
- Products listed herein are for commercial purpose. For domestic use, be sure to consult with a dealer that you purchased or a specialized facility management company and properly install the equipment in accordance with prescribed installation standards.

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

General commercial kitchen Appliances & Equipment



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

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