Model of Electric automatic noodle boiler and IH automatic noodle boiler changed!
A steam heat reusing basket holder system is provided where water fed travels around the basket holder and heat exchange is realized by steam heat. This Maruzen’s original system returns the heat energy of the steam to the heating energy of water fed and uses the water to add into the boiler. For example, for Ramen Boiler with 6 baskets, heat exchange corresponding to No. 0.4 is realized, contributing to reduction in running cost. Also, since the steam used in heat exchange goes back to the pot as hot water drops inside the basket holder, no excess steam comes out, which is effective to improve the kitchen environment. Needless to say, hot water connection is also possible. (*No.0.4= capacity of increasing the temperature of 400cc by 25°C every minute)

Maruzen’s original Boiling Assist Plate which enabled to make noodles move around in the boiling basket – We made the holes where the bubbles of boiling water spout out in a slit shape, and also displaced the holes from the center of the baskets (off-set). This promotes convection currents inside the basket and untangles noodles by making them move around. The noodles are evenly heated and boiled deliciously.
Quick and tasty thanks to high thermal efficiency! Also it suppresses costs.
Sheath heater is mounted inside the boiling tank, realizing high thermal efficiency. It comes to a boil fast and boils noodles at once without impairing the taste of noodles as well as suppressing running cost.

“Cook/Keep Warm switching system” which is both energy-saving and easy-to-use.
A single operation can switch the fire power between Cook and Keep Warm. During the idle-time, the water temperature is kept at 95°C, which contributes to energy-saving, and by switching to “Cook” it comes to a boil quickly.

Safe and easy-to-operate “Water Supply Cock”
All the models have water inlet and the water supply cock can be operated on the operation panel on the front side. There is no danger of getting burned by the steam placing your hand over the hot tank. We adopted a cock which is smooth in opening/closing and good in design.

Material of tank and “rounding edge processing of inner corners of tank” which makes cleaning easier and hygienic.
We use SUS304 stainless steel for the tank which is excellent in durability and hygienic. Also, inner corners of the tank are rounded for easy-cleaning and hygiene. The front and side rails are in a slope shape to return splattered water into the tank. (SUS316L for Spaghetti Boiler)

“Hot Water Scatter Prevention Overflow Tube” to prevent from burn injury during drain work.
Generally, when pulling out the overflow stopper when draining from the tank, there was a danger of hot water spouting out from upper hole of overflow tube, causing a danger of getting burned to a worker. To prevent this, we improved the shape of the terminal end of overflow stopper to suppress spouting out of the water. (For MREY(K) series and MREF-L045T and L055T)

The front door of standard product is left side opening. We accept orders for right side opening.
(Except for tabletop type)
※Please contact us for the price.

Increase in thermal efficiency and safety by automatic switch. “Steam Shutter”
The shutter is automatically closed when boiling baskets are not in use, which improves thermal efficiency, shortens boiling time and is effective for energy saving. Also, it prevents the hot water from splattering, which is safe.

Safe and clean “Hot Water Splatter Guard” that prevents hot water from splattering.
Side guards are installed in all models, and in addition, a front guard is provided for MREY(K) series. It prevents from getting burned or the floor from getting wet by splattered hot water. When cleaning, you can remove and install it without any tools.

Lift-down automatically when you push the Lift Cap of basket! “Automatic Lift Mechanism” which lifts up after boiled.
Lift-down automatically when you push the Lift Cap. Buzzer & Lift-up automatically when the set time comes. You do not need to check the status of boiled noodle. Everybody can boil delicious noodles. It is useful at peak times as well as labor-saving. Timer is touch-panel method which is easy to be used. The time can be set in 1 second increments. When you push the Lift Cap during cooking, the boiling stops and lift goes up automatically. Baskets can be lifted up and down by Touch-panel too. (For MREY-L04W, it is controlled by Touch-Panel only)
Auto Noodle Boiler

Baskets lifted up at an accurate boiling time.
Not troublesome even in a peak time.

**MREY-L04**
List Price: ¥880,000 (tax-excluded)

**MREY-L06**
List Price: ¥1,059,000 (tax-excluded)

**MREY-L06D**
List Price: ¥1,089,000 (tax-excluded)
List Price : ¥643,000 (tax-excluded)

- To add 3 more boiling baskets for backup during peak time.
- To introduce noodle menu in a limited space.

We also have types with the lift device on the right.

2 baskets lifted up at the same time

Back side lift type

Auto lift system is installed on the back side of the main body. This model is space saving and cost effective easy to introduce.

MREY-LO3L☆
List Price : ¥680,000 (tax-excluded)

Control panel

Cooking Capacity
50 servings/h

- To introduce noodle menu in a limited space.

Model Change

2 baskets lifted up at the same time

Back side lift type

Auto lift system is installed on the back side of the main body. This model is space saving and cost effective easy to introduce.

MREY-LO4W☆
List Price : ¥680,000 (tax-excluded)

Control panel

Cooking Capacity
70 servings/h

Auto Noodle Boiler Specifications Table

<table>
<thead>
<tr>
<th>Model</th>
<th>External Dimension (mm)</th>
<th>No. of baskets</th>
<th>Tank capacity (l)</th>
<th>Power consumption (W)</th>
<th>Power consumption (kW)</th>
<th>Power consumption (kVA)</th>
<th>Power cord (2m)</th>
<th>Feed water connection</th>
<th>Drain connection</th>
<th>Safety device</th>
<th>Accessories</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MREY-LO4</td>
<td>600 450 800 150</td>
<td>4</td>
<td>28</td>
<td>360</td>
<td>6.5</td>
<td>30A</td>
<td>15A</td>
<td>25A</td>
<td></td>
<td>Dry-heating</td>
<td>Boiling basket side guards (front guard)</td>
<td>73</td>
</tr>
<tr>
<td>MREY-LO6</td>
<td>600 600 800 150</td>
<td>6</td>
<td>40</td>
<td>360</td>
<td>9.1</td>
<td>30A</td>
<td>15A</td>
<td>25A</td>
<td></td>
<td>Dry-heating</td>
<td>Boiling basket side guards (front guard)</td>
<td>85</td>
</tr>
<tr>
<td>MREY-LO8D</td>
<td>600 750 800 150</td>
<td>6</td>
<td>40</td>
<td>360</td>
<td>9.1</td>
<td>30A</td>
<td>15A</td>
<td>25A</td>
<td></td>
<td>Dry-heating</td>
<td>Boiling basket side guards (front guard)</td>
<td>100</td>
</tr>
<tr>
<td>MREY-LO3L(R)</td>
<td>600 600 800 150</td>
<td>3</td>
<td>20</td>
<td>360</td>
<td>4.6</td>
<td>15A</td>
<td>15A</td>
<td>25A</td>
<td></td>
<td>Dry-heating</td>
<td>Boiling basket side guards (front guard)</td>
<td>57</td>
</tr>
<tr>
<td>MREY-LO4W</td>
<td>600 600 800 150</td>
<td>4</td>
<td>28</td>
<td>360</td>
<td>6.5</td>
<td>30A</td>
<td>15A</td>
<td>25A</td>
<td></td>
<td>Dry-heating</td>
<td>Boiling basket side guards (front guard)</td>
<td>56</td>
</tr>
</tbody>
</table>

- Delivery date for models with ★ mark is about 2 weeks after receipt of order.
- Letter L (R) at the end of model name: L means lift mounted on the left side of main body, R means lift mounted on the right side of main body.
- MREY-LO3L(R) has basket holder with splash guard. Therefore, side guards are not attached.
MREY-04
List Price: ¥380,000 (tax-excluded)

MREY-06
List Price: ¥389,000 (tax-excluded)

MREY-06D
List Price: ¥409,000 (tax-excluded)

Tasty noodles by Maruzen’s “Noodle Boiler” which has a good reputation for its strong boiling power!
Tabletop Ramen Boiler Specifications Table

<table>
<thead>
<tr>
<th>Model</th>
<th>External Dimension (mm)</th>
<th>No. of Baskets</th>
<th>Tank capacity (l)</th>
<th>Power (50/60Hz)</th>
<th>Power consumption (kW)</th>
<th>Necessary hand switch capacity</th>
<th>Power cord (2m)</th>
<th>Feed water connection</th>
<th>Drain connection</th>
<th>Safety device</th>
<th>Accessories</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MREK-04T</td>
<td>450 530 300 150</td>
<td>4</td>
<td>21</td>
<td>3k200V</td>
<td>4.6</td>
<td>15A</td>
<td>15A</td>
<td>25A</td>
<td></td>
<td></td>
<td>Boiling basket</td>
<td>29</td>
</tr>
<tr>
<td>MREK-065T</td>
<td>600 530 300 150</td>
<td>6</td>
<td>30</td>
<td>3k200V</td>
<td>6.9</td>
<td>30A</td>
<td>15A</td>
<td>20A</td>
<td></td>
<td></td>
<td>Boiling basket</td>
<td>36</td>
</tr>
</tbody>
</table>
Frozen Noodle Boiler

Remarkable boiling power to boil frozen noodles quickly.

**MREF-046**
List Price: ¥425,000 (tax-excluded)

Ready cooked frozen noodles can be easily boiled evenly and useful to cook noodle menus. After one boiling is done, it quickly comes to a boil again, which makes the series of work faster.

**MREF-056**
List Price: ¥490,000 (tax-excluded)

**Tabletop Auto Frozen Noodle Boiler**

Auto-lift enables anyone to boil just at the right time.

**MREF-L045T☆**
List Price: ¥650,000 (tax-excluded)

Auto lift system finishes boiling at the time of your choice. The cooking process can be standardized so that even part time workers can cook noodle menus. This is a tabletop type which can fit in any place.

**MREF-L055T☆**
List Price: ¥890,000 (tax-excluded)

---

**Frozen Noodle Boiler / Tabletop Automatic Frozen Noodle Boiler Specifications Table**

<table>
<thead>
<tr>
<th>Model</th>
<th>External Dimension (mm)</th>
<th>No. of basket</th>
<th>Tank capacity (L)</th>
<th>Power consumption (kW)</th>
<th>Power cord (2m)</th>
<th>Feed water connection</th>
<th>Drain connection</th>
<th>Safety device</th>
<th>Accessories</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MREF-046</td>
<td>400 x 600 x 800 x 150</td>
<td>4</td>
<td>22</td>
<td>3.0 x 2000</td>
<td>8.0</td>
<td>30A</td>
<td>15A</td>
<td>Dry-heating prevention device</td>
<td>Frozen noodle basket side guards</td>
<td>45</td>
</tr>
<tr>
<td>MREF-056</td>
<td>550 x 600 x 800 x 150</td>
<td>6</td>
<td>32</td>
<td>3.2 x 2000</td>
<td>12.0</td>
<td>40A</td>
<td>15A</td>
<td>Dry-heating prevention device</td>
<td>Tabletop frozen noodle basket side guards</td>
<td>54</td>
</tr>
<tr>
<td>MREF-L045T</td>
<td>400 x 560 x 300 x 150</td>
<td>2</td>
<td>13</td>
<td>3.0 x 2000</td>
<td>4.9</td>
<td>20A</td>
<td>15A</td>
<td>Dry-heating prevention device</td>
<td>Tabletop frozen noodle basket side guards</td>
<td>31</td>
</tr>
<tr>
<td>MREF-L055T</td>
<td>550 x 560 x 300 x 150</td>
<td>3</td>
<td>19</td>
<td>3.2 x 2000</td>
<td>7.3</td>
<td>30A</td>
<td>15A</td>
<td>Dry-heating prevention device</td>
<td>Tabletop frozen noodle basket side guards</td>
<td>38</td>
</tr>
</tbody>
</table>
Spaghetti Boiler

Noodles move around effectively in the pot. Al-dente is its forte!

“Steam heat reusing added-water receiver” contributes to cost reduction in the kitchen.

The water (hot water) fed travels through the added-water receiver part as the arrows show, heated by the steam heat from below during the travel and is utilized as hot water to be added in the pot.

MREP-046
List Price: ¥506,000 (tax-excluded)

Cooking Capacity: 40 servings/h

MREP-066
List Price: ¥582,000 (tax-excluded)

Cooking Capacity: 60 servings/h

MREP-H046
List Price: ¥580,000 (tax-excluded)

Cooking Capacity: 40 servings/h

MREP-H056
List Price: ¥670,000 (tax-excluded)

Cooking Capacity: 60 servings/h

Easy boiling work
Inverting basket type

It reduces the burden of worker when turning the boiling baskets over.

Spaghetti Boiler Specifications Table

<table>
<thead>
<tr>
<th>Model</th>
<th>External Dimension (mm): Width x Depth x Height x Back</th>
<th>No. of Basket</th>
<th>Tank Capacity (L)</th>
<th>Power Consumption (kW)</th>
<th>Necessary hand switch capacity</th>
<th>Power cord (2m)</th>
<th>Feed water connection</th>
<th>Drain connection</th>
<th>Safety device</th>
<th>Accessories</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MREP-046</td>
<td>450 x 600 x 800 x 150</td>
<td>2</td>
<td>37</td>
<td>3.2 x 200V</td>
<td>8.0</td>
<td>30A</td>
<td>Ground 3P 30A with hook plug</td>
<td>15A</td>
<td>25A</td>
<td>Spaghetti basket / side guards</td>
<td>50</td>
</tr>
<tr>
<td>MREP-066</td>
<td>600 x 600 x 800 x 150</td>
<td>3</td>
<td>52</td>
<td>3.2 x 200V</td>
<td>12.0</td>
<td>40A</td>
<td>8mm 4-cores direct connecting</td>
<td>15A</td>
<td>25A</td>
<td>Spaghetti inversion basket / auxiliary basket / side guards</td>
<td>61</td>
</tr>
<tr>
<td>MREP-H046</td>
<td>400 x 600 x 800 x 150</td>
<td>2(1)</td>
<td>34</td>
<td>3.2 x 200V</td>
<td>8.0</td>
<td>30A</td>
<td>Ground 3P 30A with hook plug</td>
<td>15A</td>
<td>25A</td>
<td>Spaghetti basket / side guards</td>
<td>48</td>
</tr>
<tr>
<td>MREP-H056</td>
<td>550 x 600 x 800 x 150</td>
<td>3(2)</td>
<td>49</td>
<td>3.2 x 200V</td>
<td>12.0</td>
<td>40A</td>
<td>8mm 4-cores direct connecting</td>
<td>15A</td>
<td>25A</td>
<td>Spaghetti inversion basket / auxiliary basket / side guards</td>
<td>58</td>
</tr>
</tbody>
</table>
Powerful boiling with plenty of water to move noodles well around!

※ Please make sure the accessory basket is attached when using.

**MREU-046**
List Price: ¥435,000 (tax-excluded)

**MREU-066**
List Price: ¥495,000 (tax-excluded)

**MREU-076**
List Price: ¥575,000 (tax-excluded)

**MREU-106**
List Price: ¥900,000 (tax-excluded)
If you use the inverting basket next to a sink, working time can be reduced drastically!

For udon cooking, it is very convenient to have a sink next to pot, such as to remove the sliminess or to soak in cold water. Using inverting basket (option) improves work efficiency as it enables to turn the boiled noodles over into the sink.

<table>
<thead>
<tr>
<th>Udon Boiler Specifications Table</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Model</td>
<td>External Dimension (mm)</td>
</tr>
<tr>
<td>MREU-046</td>
<td>450 600 800 150</td>
</tr>
<tr>
<td>MREU-066</td>
<td>600 600 800 150</td>
</tr>
<tr>
<td>MREU-076</td>
<td>750 600 800 150</td>
</tr>
<tr>
<td>MREU-106</td>
<td>1050 600 800 150</td>
</tr>
</tbody>
</table>

- Delivery date is about 2 weeks after receipt of order.
- For MREU-106 (Left) W340×D350×H225 (Right) W490×D350×H225

<table>
<thead>
<tr>
<th>Cooking Capacity Table</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooking Capacity (serving/h)</td>
<td>Casted Amount (kg)</td>
</tr>
<tr>
<td>Auto Noodle Boiler</td>
<td>Square Tank Ramen Boiler</td>
</tr>
<tr>
<td>MREY-04</td>
<td>70</td>
</tr>
<tr>
<td>MREY-06</td>
<td>100</td>
</tr>
<tr>
<td>MREY-06D</td>
<td>100</td>
</tr>
<tr>
<td>MREY-03L(R)</td>
<td>50</td>
</tr>
<tr>
<td>MREY-04W</td>
<td>70</td>
</tr>
</tbody>
</table>

Calculation basis:
- Raw noodle 1 serving (100g)
- 1 boiling time=3min 30sec

- Frozen noodle 1 serving (250g)
- 1 boiling time=1min
- 4 servings casted per basket (400g)
- Dry noodle 1 serving (100g)
- 1 boiling time=12min

Cooking capacity differs depending on the kind or state of noodle, or cooking time.
High thermally effective IH, boiling assist plate and high-performance hot water storage tank realize high level in tasty noodle cooking and low cost!

Prominent boiling power of thermal efficiency more than 90% and easy to use!

Noodle boiled at high fire power and moved around in the pot is tasty! Even thick noodles or big portion are completely boiled evenly.

High thermal efficient IH system is adopted for heat source, which realized boiling power of thermal efficiency at more than 90%. As it is also high in recovery power, the water temperature recovers quickly when shifting from idle time to peak time or casting noodles in succession. Moreover, the bubbles spurted out of the holes in the boil assist board which is suitable to IH system make the noodles, regardless of thick ones or big portion, move around in the boiling basket vigorously. Also, our deep boiling basket makes noodles move further more. It suppresses uneven boiling of the noodles and makes the heat go into the center of each string of noodles evenly to boil deliciously.

Triple safety devices such as dry-heating preventive device relieve you.

Dry-heating preventive device, overheating preventive device and inverter protective function prevent seizure of IH coil and dry-heating of the tank.

Running cost is almost 1/2 of gas heating! Water bill and air-conditioning expenses also can be reduced.

Since the hot water tank itself generates heat, it does not waste the heat such as the gas heating system where the tank is heated up by the flame from below and the flame escapes from the bottom of the pot. Also with an 80% of the maximum output the noodles are stirred and boiled deliciously enough, which needs almost half of running costs of the conventional gas heating types.

<table>
<thead>
<tr>
<th>Product Name</th>
<th>Manzen Gas Noodle Boiler</th>
<th>IH Noodle Boiler</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model</td>
<td>MRY-06 equivalent model</td>
<td>MRY-06</td>
</tr>
<tr>
<td>Output</td>
<td>18.0kW</td>
<td>10.0kW</td>
</tr>
<tr>
<td>Normal operating output</td>
<td>18.0kW</td>
<td>8.0kW</td>
</tr>
<tr>
<td>Annual running cost (365days)</td>
<td>¥803,000</td>
<td>¥403,000</td>
</tr>
</tbody>
</table>

Initial costs can be speedily depreciated.

Comparing IH Noodle pot and equivalent model of gas heating system, though initial cost of IH ramen pot looks relatively expensive, it is much lower in running costs. The initial cost at the purchase is speedily depreciated by this variance. After that, it turns to a positive figure.

Outstanding operability in adjusting fire power. IH facilitates fire power adjustment for anyone!

Fire power is adjusted in a unit of 1%. If you set the value according to the condition such as when turning on the pot, idle time or when boiling noodles, cooking process can be standardized and even a part-time worker can boil just right.

While a compact body to allow space-saving, effective water capacity is dramatically improved!

With IH system that makes the water tank itself heat up, there is no extra part such as heater in the tank, which realized, being a compact body, a big improvement in water capacity compared to other noodle boilers. The noodles can be boiled in plenty of hot water.

SUS304 stainless steel tank of excellent durability and cleanness.

The tank with a flat surface has rounded corners, which makes it obvious that it is easy to clean. Garbage receiving basket is installed for drain outlet and so is a scum receiver for overflow part, so that broken pieces of noodles or scum is easily collected and reduces the burden during cleaning.

High thermal efficient IH makes its low running cost remarkable.

Since the hot water tank itself generates heat, it does not waste the heat such as the gas heating system where the tank is heated up by the flame from below and the flame escapes from the bottom of the pot. Also with an 80% of the maximum output the noodles are stirred and boiled deliciously enough, which needs almost half of running costs of the conventional gas heating types.

Hot water storage tank of high heat exchanger effectiveness reduces water bill for added-water and water supply.

If water is fed into the hot water storage tank inside the boiling tank, by heat exchange which directly uses the heat energy of the large amount of boiling hot water, the water can be used as added-water. Since it does not need continuous water feeding during the heating as it did conventionally, it reduces water bill. The storage tank is easily removable for cleaning.

Further more economical by reducing air-conditioning expense and labor cost.

As it does not have combustion exhaust, it maintains the air in the kitchen clean; moreover, as it realized low radiation heat, the kitchen does not become like a sauna, which leads to reduction in air-conditioning expense. Also, easy operability, which is characteristic of IH, contributes to labor saving in the kitchen.
Eco-friendly design aiming not only at good function but also at improvement of environment!

Maruzen’s IH Noodle Boiler is a product which improved the function and operability as kitchen equipment drastically while took improvement of environment into consideration. Clean IH produces less exhaust and reduces radiation heat drastically, which improves work environment in the kitchen and mitigates the load of the worker. Also, this product is highly effective in energy-saving. Therefore, it succeeded in reduction of electricity consumption compared to conventional models, substantially reducing environmental influences.

MRIY-06
List Price: ¥968,000 (tax-excluded)

MRIY-06D
List Price: ¥990,000 (tax-excluded)

IH Noodle Boiler Specifications Table

<table>
<thead>
<tr>
<th>Model</th>
<th>External Dimension (mm)</th>
<th>Water amount (l)</th>
<th>Power (50/60Hz)</th>
<th>Power consumption (kW)</th>
<th>Necessary hand switch capacity</th>
<th>Power cord</th>
<th>Water inlet</th>
<th>Drain outlet</th>
<th>Safety device</th>
<th>Accessories</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MRIY-06</td>
<td>450 700 800 150 43</td>
<td>3l200V</td>
<td>10.0</td>
<td>40A</td>
<td>2m 8mm² 4cores direct connecting</td>
<td>15A</td>
<td>25A</td>
<td>Dry-heating prevention device</td>
<td>Noodle boiling basket (6)</td>
<td>45</td>
<td></td>
</tr>
<tr>
<td>MRIY-06D</td>
<td>450 750 800 150 43</td>
<td>3l200V</td>
<td>10.0</td>
<td>40A</td>
<td>2m 8mm² 4cores direct connecting</td>
<td>15A</td>
<td>25A</td>
<td>Dry-heating prevention device</td>
<td>Noodle boiling basket (6)</td>
<td>45</td>
<td></td>
</tr>
</tbody>
</table>

Delivery time is about 2 weeks after receipt of order.

Model Change

Lift-down automatically when you push the Lift Cap of basket!

“IH Automatic Noodle Boiler” which lifts up after boiled.

MRIY-L06
List Price: ¥1,468,000 (tax-excluded)

MRIY-L06D
List Price: ¥1,490,000 (tax-excluded)

IH Automatic Noodle Boiler Specifications Table

<table>
<thead>
<tr>
<th>Model</th>
<th>External Dimension (mm)</th>
<th>Water amount (l)</th>
<th>Power (50/60Hz)</th>
<th>Power consumption (kW)</th>
<th>Necessary hand switch capacity</th>
<th>Power cord</th>
<th>Water inlet</th>
<th>Drain outlet</th>
<th>Safety device</th>
<th>Accessories</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MRIY-L06</td>
<td>600 700 800 150 43</td>
<td>3l200V</td>
<td>10.2</td>
<td>40A</td>
<td>2m 8mm² 4cores direct connecting</td>
<td>15A</td>
<td>25A</td>
<td>Dry-heating prevention device</td>
<td>Noodle boiling basket (6)</td>
<td>85</td>
<td></td>
</tr>
<tr>
<td>MRIY-L06D</td>
<td>600 750 800 150 43</td>
<td>3l200V</td>
<td>10.2</td>
<td>40A</td>
<td>2m 8mm² 4cores direct connecting</td>
<td>15A</td>
<td>25A</td>
<td>Dry-heating prevention device</td>
<td>Noodle boiling basket (6)</td>
<td>85</td>
<td></td>
</tr>
</tbody>
</table>

Delivery time is about 2 weeks after receipt of order.

List Price:
- MRIY-06: ¥968,000 (tax-excluded)
- MRIY-06D: ¥990,000 (tax-excluded)
- MRIY-L06: ¥1,468,000 (tax-excluded)
- MRIY-L06D: ¥1,490,000 (tax-excluded)
Strong convection currents boil noodles deliciously and high thermal efficiency of IH greatly reduces running costs!

World’s first! Square tank Udon / Soba Boiler adopting IH system.

**Strong convection currents by Maruzen’s original hot water tank structure boil deliciously without trouble.**

Strong convection currents in the hot water tank generated by Maruzen’s original structure make the heat go through every single string of noodle and boil deliciously. Also, as there is no extra part such as heater inside the tank, surface of the noodle does not become rough and the noodle does not lose its original texture. Moreover, the bunch of noodles loosens without gathering in one place; therefore it reduces the trouble of that the worker has to be present at all time to stir the pot. Tasty udon and soba can be boiled without much trouble.

**Simple hot water tank which is easily cleaned.**

Thanks to IH system by which the hot water tank itself generates heat, there is no extra part such as heater inside the tank; and also with the rounded corners it is excellent in cleanness. Garbage receiving basket is installed for drain port and so is a scum receiver for overflow part, so that broken pieces of noodles or scum is easily collected and the daily cleaning becomes easy.

**Delicate adjustment of heating power can be made by IH with an easy operation.**

Unlike conventional gas pot (combustion type) whose fire power adjustment relied on the worker’s sense, IH enables adjustment of output in a unit of 1%. By controlling the value setting of output, the cooking process can be standardized realizing a perfect boiling even by a part-time worker.

**Space-saving compact body, easy to use according to the kitchen layout.**

As there is nothing inside the tank, it secures plenty amount of water which is indispensable for a tasty boiling. Together with further stronger convection currents, turning force of a round pot is realized in a compact square tank. It made it possible to serve orthodox udon or soba even in a small space.

**Hot water tank of high durability**

SUS316L, the most resistant stainless steel against corrosion, is used for the hot water tank. It is excellent in durability even against udon for business purpose which contains relatively much salt.

**Triple safety devices such as dry-heating preventive device relieve you.**

Equipped with dry-heating preventive device, overheating preventive device and inverter protective function, it prevents seizure of IH coil and dry-heating of the tank, which makes you relieve even in case of occurrence.
High thermal efficient IH marks the lowest running cost in the industry.

IH system, which is high in thermal efficiency, is adopted for heating the hot water tank. Unlike the gas system which heats up the tank from below, the tank itself generates heat; therefore, there is little loss of heat, realizing more than 90% of thermal efficiency. Also, by Maruzen’s original structure of hot water tank which promotes convection currents in the tank, noodles can be boiled deliciously with 60 – 80% of the maximum operating output. As a result, it became successful to suppress running cost at almost the half of that of gas system.

Initial costs can be speedily depreciated.

Gas pot (combustion type) is more reasonable compared to IH, but its running cost is expensive. On the other hand, IH Udon/Soba Boiler look more expensive than gas models, but its running cost is remarkably low. With the variance of running cost between gas system and IH system, the initial cost is speedily depreciated. After that, it turns to a positive figure.

Running Cost Comparison Table (when boiling noodles in Udon Pot 10 hours/day x 365days)

<table>
<thead>
<tr>
<th>Product Name</th>
<th>Maruzen Gas Udon Boiler</th>
<th>IH Udon Boiler</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model</td>
<td>MIU-046 equivalent model</td>
<td>MIU-066, MIU-076, MIU-076 equivalent model</td>
</tr>
<tr>
<td>Output</td>
<td>14.7kW</td>
<td>7kW</td>
</tr>
<tr>
<td></td>
<td>21.4kW</td>
<td>10kW</td>
</tr>
<tr>
<td></td>
<td>25.6kW</td>
<td>12kW</td>
</tr>
<tr>
<td>Normal operating output</td>
<td>14.7kW</td>
<td>4.9kW</td>
</tr>
<tr>
<td></td>
<td>21.4kW</td>
<td>7kW</td>
</tr>
<tr>
<td></td>
<td>25.6kW</td>
<td>8.4kW</td>
</tr>
<tr>
<td>Annual running cost (365days)</td>
<td>¥546,000</td>
<td>¥206,000</td>
</tr>
<tr>
<td></td>
<td>¥794,000</td>
<td>¥294,000</td>
</tr>
<tr>
<td></td>
<td>¥950,000</td>
<td>¥350,000</td>
</tr>
</tbody>
</table>

By reducing air-conditioning expense and labor cost, total cost is more economical!

Reduction in running cost can be made not only in the area of energy expense. As IH produces no combustion exhaust and its low radiation heat prevents the kitchen from becoming like a sauna, air-conditioning expense can be also reduced. Simple output adjustment and control of boiling time which is characteristic of IH allow even a part-time worker to cook deliciously, leading to labor-saving in the kitchen and reduction in labor cost.

![Eco-friendly design taking not only the function but also improvement of environment into consideration!](image)

Maruzen’s IH Udon/Soba Boiler is a product which improved the function and operability as kitchen equipment drastically while took improvement of environment into consideration. Clean IH produces less exhaust and reduces radiation heat greatly, which improves work environment in the kitchen and mitigates the load of the worker. Also, this product is highly effective in energy-saving. Therefore, it achieved a big reduction of electricity consumption compared to conventional models, substantially reducing environmental influences.

- If the water in the tank becomes too turbid, please change the water.
- It is recommended right after peak time and every operation of 2-3 hours.
- If there is any remainder sticking to the bottom of the tank, please clean and remove it carefully with a washing agent.
- Please make sure that the added-water is always fed while boiling.
Output according to what you cook

- **MIU-046 (Udon)**
  - List Price: ¥980,000 (tax-excluded)
- **MIS-046 (Soba)**
  - List Price: ¥980,000 (tax-excluded)

- **MIU-066 (Udon)**
  - List Price: ¥1,080,000 (tax-excluded)
- **MIS-066 (Soba)**
  - List Price: ¥1,080,000 (tax-excluded)

- **MIU-076 (Udon)**
  - List Price: ¥1,180,000 (tax-excluded)
- **MIS-076 (Soba)**
  - List Price: ¥1,180,000 (tax-excluded)
(Udon/Soba) boils noodles just right.

Specification suitable for large-volume boiling with plenty of water. Long noodles such as tenobe-udon can be boiled in a tasty manner.

● MIU-067 (Udon)
List Price : ¥1,280,000 (tax-excluded)

- Casted Amount: 3.0kg
- Water Capacity: 70ℓ

Large Volume Specification

IH Udon / Soba Boiler Specifications Table

<table>
<thead>
<tr>
<th>Model</th>
<th>External Dimension (mm)</th>
<th>Water amount (ℓ)</th>
<th>Power (50/60Hz)</th>
<th>Necessary hand switch capacity</th>
<th>Power cord (2m)</th>
<th>Water inlet (15A)</th>
<th>Drain outlet (15A)</th>
<th>Safety device</th>
<th>Accessories</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>IH Udon Boiler</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MIU-066</td>
<td>450 600 800 150 38</td>
<td>1.5 3k200V</td>
<td>7 30A</td>
<td>Ground 3P 30A with hook plug (2) 15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>Dry heating prevention device</td>
<td>52</td>
<td>57</td>
</tr>
<tr>
<td>MIU-066</td>
<td>600 600 800 150 45</td>
<td>1.8 3k200V</td>
<td>10 40A</td>
<td>8mm² 4-cores direct connecting 15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>Dry heating prevention device</td>
<td>62</td>
<td>62</td>
</tr>
<tr>
<td>MIU-076</td>
<td>750 600 800 150 58</td>
<td>2.3 3k200V</td>
<td>12 40A</td>
<td>8mm² 4-cores direct connecting 15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>Dry heating prevention device</td>
<td>62</td>
<td>62</td>
</tr>
<tr>
<td>IH Soba Boiler</td>
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<td></td>
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<td></td>
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<tr>
<td>MIU-066</td>
<td>450 600 800 150 38</td>
<td>1.5 3k200V</td>
<td>6 30A</td>
<td>Ground 3P 30A with hook plug (2) 15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>Dry heating prevention device</td>
<td>52</td>
<td>57</td>
</tr>
<tr>
<td>MIU-066</td>
<td>600 600 800 150 45</td>
<td>1.8 3k200V</td>
<td>8 30A</td>
<td>8mm² 4-cores direct connecting 15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>Dry heating prevention device</td>
<td>62</td>
<td>62</td>
</tr>
<tr>
<td>MIU-076</td>
<td>750 600 800 150 58</td>
<td>2.3 3k200V</td>
<td>10 40A</td>
<td>8mm² 4-cores direct connecting 15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>Dry heating prevention device</td>
<td>62</td>
<td>62</td>
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<tr>
<td>IH Udon Boiler (Large Volume Spec)</td>
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<td></td>
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<td></td>
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<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MIU-067</td>
<td>600 750 800 150 70</td>
<td>3.0 3k200V</td>
<td>12 40A</td>
<td>8mm² 4-cores direct connecting 15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>Dry heating prevention device</td>
<td>62</td>
<td>62</td>
</tr>
</tbody>
</table>

- Delivery time is about 2 weeks after receipt of order.

Easy boiling turning noodles over quickly from pot to sink! Inverting basket type to increase work efficiency.

Inverting basket type

IH Udon / Soba Boiler Inverting basket type Specifications Table

<table>
<thead>
<tr>
<th>Model</th>
<th>External Dimension (mm)</th>
<th>Water amount (ℓ)</th>
<th>Power (50/60Hz)</th>
<th>Necessary hand switch capacity</th>
<th>Power cord (2m)</th>
<th>Water inlet (15A)</th>
<th>Drain outlet (15A)</th>
<th>Safety device</th>
<th>Accessories</th>
<th>Weight (kg)</th>
<th>List price (excluded)</th>
</tr>
</thead>
<tbody>
<tr>
<td>IH Udon Boiler</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MIU-066HL(R)</td>
<td>450 600 800 150 38</td>
<td>1.5 3k200V</td>
<td>7 30A</td>
<td>Ground 3P 30A with hook plug (2) 15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>Dry heating prevention device</td>
<td>54</td>
<td>¥1,080,000</td>
<td></td>
</tr>
<tr>
<td>MIU-066HL(R)</td>
<td>600 600 800 150 45</td>
<td>1.8 3k200V</td>
<td>10 40A</td>
<td>8mm² 4-cores direct connecting 15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>Dry heating prevention device</td>
<td>60</td>
<td>¥1,160,000</td>
<td></td>
</tr>
<tr>
<td>MIU-076HL(R)</td>
<td>750 600 800 150 58</td>
<td>2.3 3k200V</td>
<td>12 40A</td>
<td>8mm² 4-cores direct connecting 15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>Dry heating prevention device</td>
<td>66</td>
<td>¥1,260,000</td>
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<tr>
<td>IH Soba Boiler</td>
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<td></td>
<td></td>
<td></td>
<td></td>
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<td></td>
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</tr>
<tr>
<td>MIU-066HL(R)</td>
<td>450 600 800 150 38</td>
<td>1.5 3k200V</td>
<td>6 30A</td>
<td>Ground 3P 30A with hook plug (2) 15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>Dry heating prevention device</td>
<td>54</td>
<td>¥1,080,000</td>
<td></td>
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<tr>
<td>MIU-066HL(R)</td>
<td>600 600 800 150 45</td>
<td>1.8 3k200V</td>
<td>8 30A</td>
<td>8mm² 4-cores direct connecting 15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>Dry heating prevention device</td>
<td>60</td>
<td>¥1,160,000</td>
<td></td>
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<tr>
<td>MIU-076HL(R)</td>
<td>750 600 800 150 58</td>
<td>2.3 3k200V</td>
<td>10 40A</td>
<td>8mm² 4-cores direct connecting 15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>Dry heating prevention device</td>
<td>66</td>
<td>¥1,260,000</td>
<td></td>
</tr>
</tbody>
</table>

IH Udon Boiler Inverting basket type (Large volume type)

<table>
<thead>
<tr>
<th>Model</th>
<th>External Dimension (mm)</th>
<th>Water amount (ℓ)</th>
<th>Power (50/60Hz)</th>
<th>Necessary hand switch capacity</th>
<th>Power cord (2m)</th>
<th>Water inlet (15A)</th>
<th>Drain outlet (25A)</th>
<th>Safety device</th>
<th>Accessories</th>
<th>Weight (kg)</th>
<th>List price (excluded)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MIU-067HL(R)</td>
<td>600 750 800 150 70</td>
<td>3.0 3k200V</td>
<td>12 40A</td>
<td>8mm² 4-cores direct connecting 15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>15A 25A</td>
<td>Dry heating prevention device</td>
<td>65</td>
<td>¥1,360,000</td>
<td></td>
</tr>
</tbody>
</table>

- Letter L at the end of model name means inverting basket on the left side of the tank, R means on the right side of the tank. Delivery date is about 2 weeks after receipt of order.
Electric Udon / Soba Boiler

Round Pot Type

Boling power is the key!

Strong boiling power and turning force pull out the tastiness of noodles.

Generates strong boiling power and turning force! Built-in heaters adopted in the pot.

Heaters are casted inside the pot. This makes good use of the heat during heating, coming to a boil quickly and no waste in the cost.

Casted-in heaters concentrated especially in the front side focus on heating up the front side of the pot, generating strong convection currents from front side toward back side. This makes noodles turn around in the pot vigorously and boil in a delicious manner.

Operability makes difference in peak time. Also contributes to energy-saving!

Water-bath pot is installed to use for warming the bowls (MES-DL). In the front side of the pot there is an enough space for arrangement to enable speedy serving.

High limit switch assures prevention of overheating.

Overheating preventive structure, which has a high limit switch built in to shut off the circuit automatically in case of overheating, is mounted.

#PMJOHQPXFSJTUIFLFZ#PMJOHQPXFSJTUIFLFZ

Round Pot Type Electric Udon / Soba Boiler

Generates strong boiling power and turning force!

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Overheating preventive structure, which has a high limit switch built in to shut off the circuit automatically in case of overheating, is mounted.

## Electric Udon / Soba Boiler Specifications Table

<table>
<thead>
<tr>
<th>Model</th>
<th>External Dimension (mm)</th>
<th>Main pot water amount (l)</th>
<th>Water bath pot water amount (l)</th>
<th>Power (50/60Hz)</th>
<th>Water consumption (W)</th>
<th>Necessary hand switch capacity</th>
<th>Power cord</th>
<th>Accessories</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deluxe Type</td>
<td>MES-DL</td>
<td>40</td>
<td>1</td>
<td>3φ200V</td>
<td>11.0</td>
<td>40A</td>
<td>15A</td>
<td>Wooden lid (1), Water-bath pot lid (1), Drain pulling rod (1)</td>
<td>103</td>
</tr>
<tr>
<td></td>
<td>MES-DR</td>
<td></td>
<td></td>
<td>3φ200V</td>
<td>11.0</td>
<td>40A</td>
<td>15A</td>
<td>Wooden lid (1), Water-bath pot lid (1), Drain pulling rod (1)</td>
<td>103</td>
</tr>
<tr>
<td>Standard Type</td>
<td>MES-SL</td>
<td>40</td>
<td>1</td>
<td>3φ200V</td>
<td>10.5</td>
<td>40A</td>
<td>15A</td>
<td>Wooden lid (1), Drain pulling rod (1)</td>
<td>103</td>
</tr>
<tr>
<td></td>
<td>MES-SR</td>
<td></td>
<td></td>
<td>3φ200V</td>
<td>10.5</td>
<td>40A</td>
<td>15A</td>
<td>Wooden lid (1), Drain pulling rod (1)</td>
<td>103</td>
</tr>
</tbody>
</table>

List price (tax-excluded)

- Deluxe Type: ¥1,590,000
- Standard Type: ¥1,490,000

Delivery date is about 1 month after receipt of order.
3 major characteristics created from “Collection and Utilization of Steam”

Limited steam exhaustion prevents the kitchen from getting hotter— Comfortable.

The steam reducing device installed in the top part of “Rotary Noodle Boiler” reduces 80% of the steam generated into water. Steam exhaustion is limited greatly, suppressing the increase of temperature and humidity in the kitchen, which is definitely effective in improvement of working environment. In addition, by using “Noodle Draining Machine” together, the kitchen floor is no longer wet due to draining hot water from the noodles.

Saving in equipment cost such as for exhaust hood or water boiler.

As the steam exhaustion is limited, it is unnecessary to install an exhaust hood (saving of approx. 250,000 yen). The steam reducing device works as a water boiler as well. Big energy of the steam enables adding of water of 1.5L – 1.8L every minute at a temperature of about 90°C, which means water boiler becomes unnecessary (saving of approx. 80,000 yen).

Big cut in running cost.

“Rotary Noodle Boiler” greatly cuts down various costs related to hot water supply, boiler heating and air-conditioning (Saving of approx. 500,000 yen annually).

Moreover  Automation of work improves productivity!

By using the “Noodle Draining Machine” together, a series of work from boiling noodles to draining can be automated with a simple operation, which is greatly effective in standardization of cooking process and improvement of productivity. Especially, “Noodle Draining Machine” helps to reduce workload of the worker and prevent tenosynovitis. Boiling time can be set in a unit of 1sec from 36 seconds to 19min 59sec.

Casting noodles → Control of boiling time → Taking noodles out → Draining noodles

Automatic

Rotary Noodle Boiler → Noodle Draining Machine

● Rotary Noodle Boiler

MREA-087L(R)

List Price : ¥1,900,000 (tax-excluded)

Specifications Table

<table>
<thead>
<tr>
<th>Product Name</th>
<th>Model</th>
<th>External Dimension (mm)</th>
<th>No. of baskets</th>
<th>Tank water amount (l)</th>
<th>Power consumption (kW)</th>
<th>Necessary hand switch capacity</th>
<th>Power cord</th>
<th>Fast with connection</th>
<th>Dain connection</th>
<th>Accessories</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rotary Noodle Boiler</td>
<td>MREA-087L (R)</td>
<td>830</td>
<td>750</td>
<td>1,350 (1,460)</td>
<td>10</td>
<td>38.0</td>
<td>3ø200V</td>
<td>10.5</td>
<td>40A</td>
<td>2m 8mm² 4cores direct connecting</td>
<td>15A</td>
</tr>
<tr>
<td>Noodle Drain Machine</td>
<td>MREY-037L (R)</td>
<td>350</td>
<td>750</td>
<td>1,350</td>
<td>1</td>
<td>—</td>
<td>1ø100V</td>
<td>0.7</td>
<td>—</td>
<td>2m with plug (ground adapter)</td>
<td>—</td>
</tr>
</tbody>
</table>

Moreover

Maruzen’s “Noodle Boiler” which has a reputation for its strong boiling power makes noodles tasty!

Moreover

Steam Reducing Device reduces generated steam into water while heating up fed water.

Basket Rotating Device

Noodles casted in are cooked turning around in the boiling tank. Heater and boiling assist plate continuously stir the noodles, bringing out the tastiness of noodles.

Basket Inverting Device

Inverts the basket to transfer the cooked noodles to the noodle outlet.

● Noodle Draining Machine

MREY-037L(R)

List Price : ¥300,000 (tax-excluded)

Cooking Capacity

<table>
<thead>
<tr>
<th>Menu</th>
<th>Cooking time</th>
<th>Boiling interval</th>
<th>Cooking Capacity/h</th>
<th>Cooking Mode</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ramen (Raw 120g)</td>
<td>3min</td>
<td>22.5sec</td>
<td>160 servings</td>
<td>10 basket mode</td>
</tr>
<tr>
<td>Udon (Raw 250g)</td>
<td>2min</td>
<td>15sec</td>
<td>240 servings</td>
<td>10 basket mode</td>
</tr>
<tr>
<td>Soba (Raw 180g)</td>
<td>1min</td>
<td>15sec</td>
<td>240 servings</td>
<td>5 basket mode</td>
</tr>
<tr>
<td>Raw spaghetti (150g)</td>
<td>3min</td>
<td>22.5sec</td>
<td>160 servings</td>
<td>10 basket mode</td>
</tr>
</tbody>
</table>

*Cooking time can be set ranging from 36sec to 19min 59sec in a unit of 1sec.
*If cooking time is less than 1min 30sec, cooking mode will be 5 basket mode.
*Normal mode is 10 basket mode.
*The values shown on the left are in the case of using cooking ingredients normally sold in supermarkets, etc. Not applicable for cooking dried noodles or frozen noodles.
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 fire and burn and will be cause of breakdown.
- Please do not use 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 electricity, steam and water should be in accordance with Fire Service Act, Fire prevention ordinance. 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.
- 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)

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.
- Please do not leave the device when using because it is dangerous.
- Be sure to 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 an 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 and fire, please stop the usage of equipment and turn off the power switch.
- 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.

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

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