Maruzen

Steamer

Gas/Electric

Model Change

Drawer type
Standard spec 6 Models
Resin rail spec 4 Models

Steamer basket type 9 Models

Cabinet type
Standard spec 3 Models
High calorie type 1 Model

Tabletop type (Electric tabletop steamer) 6 Models

The Model of Electric Steamer Basket Type Changed!

January 2016 edition
Drawer type

- 2-tank type (MUD-23C, 24C, MUD-23, 24) can cook using the left part and right part independently.
- Continuous automatic water feeding system installed.
- All stainless steel exterior - durable and hygienic.

Make sure a water softener is attached when installed. If the hardness of raw water is high or the water consumption is large, fully automatic water softener is recommended.

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Gas

Drawer type steamer has passed the type inspection of Japan Gas Appliances Inspection Association (LP gas, 13A).

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### Standard spec – 1 tank type, 3 drawers

<table>
<thead>
<tr>
<th>Model</th>
<th>List Price</th>
<th>List Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MUD-13C</td>
<td>¥354,000</td>
<td>¥354,000</td>
</tr>
<tr>
<td>MUD-13CNU</td>
<td>¥384,000</td>
<td>¥384,000</td>
</tr>
</tbody>
</table>

Resin rail spec – 1 tank type, 3 drawers

<table>
<thead>
<tr>
<th>Model</th>
<th>List Price</th>
<th>List Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MUD-J13C</td>
<td>¥420,000</td>
<td>¥420,000</td>
</tr>
<tr>
<td>MUD-J13CNU</td>
<td>¥450,000</td>
<td>¥450,000</td>
</tr>
</tbody>
</table>

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### Standard spec – 2 tank type, 6 drawers

<table>
<thead>
<tr>
<th>Model</th>
<th>List Price</th>
<th>List Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MUD-23C</td>
<td>¥635,000</td>
<td>¥635,000</td>
</tr>
<tr>
<td>MUD-23CNU</td>
<td>¥665,000</td>
<td>¥665,000</td>
</tr>
</tbody>
</table>

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### Standard spec – 2 tank type, 8 drawers

<table>
<thead>
<tr>
<th>Model</th>
<th>List Price</th>
<th>List Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MUD-24C</td>
<td>¥850,000</td>
<td>¥850,000</td>
</tr>
<tr>
<td>MUD-24CNU</td>
<td>¥880,000</td>
<td>¥880,000</td>
</tr>
</tbody>
</table>

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### Drawer Type <Gas> Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>External dimensions(mm)</th>
<th>Drawer effective dimensions (mm)</th>
<th>Town gas</th>
<th>LPG</th>
<th>Gas connection</th>
<th>Reservoir inlet</th>
<th>Tank drain outlet</th>
<th>Cistern overflow</th>
<th>Cistern drain outlet</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MUD-J13C (NU)</td>
<td>750 750 985 (50)</td>
<td>470 560 115</td>
<td>15.1kW (13,000kcal/h)</td>
<td>14.5kW (1.04kcal/h)</td>
<td>15A</td>
<td>15A</td>
<td>25A</td>
<td>15A</td>
<td>20A</td>
<td>106</td>
</tr>
<tr>
<td>MUD-J14C (NU)</td>
<td>750 750 1,115 (50)</td>
<td>470 560 115</td>
<td>15.1kW (13,000kcal/h)</td>
<td>14.5kW (1.04kcal/h)</td>
<td>15A</td>
<td>15A</td>
<td>25A</td>
<td>15A</td>
<td>20A</td>
<td>118</td>
</tr>
<tr>
<td>MUD-23C (NU)</td>
<td>1,330 750 985 (50)</td>
<td>470 560 115</td>
<td>30.2kW (26,000kcal/h)</td>
<td>29.1kW (2.08kcal/h)</td>
<td>20A</td>
<td>15A</td>
<td>25A ×2</td>
<td>15A</td>
<td>20A</td>
<td>191</td>
</tr>
<tr>
<td>MUD-24C (NU)</td>
<td>1,330 750 1,115 (50)</td>
<td>470 560 115</td>
<td>30.2kW (26,000kcal/h)</td>
<td>29.1kW (2.08kcal/h)</td>
<td>20A</td>
<td>15A</td>
<td>25A ×2</td>
<td>15A</td>
<td>20A</td>
<td>219</td>
</tr>
</tbody>
</table>

*Models (J) are resin rail spec. *Models (NU) have cartridge type water softener (FNS-OS). *Delivery date is about 10 days for MUD-J13C/J14C and about 2 weeks for 23C/24C after receipt of order.
Rezelectric lighting system, with pilot light safety device. (Gas)
Energy-saving with an one-touch operation to switch
Keep Warm mode during idle time. (Electric)

Electric

Standard spec – 1 tank type, 3 drawers

**MUDE-13**
- List Price: ¥520,000 (tax-excluded)

**MUDE-13NU**
- List Price: ¥550,000 (tax-excluded)

Resin rail spec – 1 tank type, 3 drawers

**MUDE-J13**
- List Price: ¥590,000 (tax-excluded)

**MUDE-J13NU**
- List Price: ¥620,000 (tax-excluded)

Standard spec – 1 tank type, 4 drawers

**MUDE-14**
- List Price: ¥580,000 (tax-excluded)

**MUDE-14NU**
- List Price: ¥610,000 (tax-excluded)

Resin rail spec – 1 tank type, 4 drawers

**MUDE-J14**
- List Price: ¥660,000 (tax-excluded)

**MUDE-J14NU**
- List Price: ¥690,000 (tax-excluded)

Standard spec – 2 tank type, 6 drawers

**MUDE-23**
- List Price: ¥915,000 (tax-excluded)

**MUDE-23NU**
- List Price: ¥945,000 (tax-excluded)

Standard spec – 2 tank type, 8 drawers

**MUDE-24**
- List Price: ¥1,030,000 (tax-excluded)

**MUDE-24NU**
- List Price: ¥1,060,000 (tax-excluded)

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<table>
<thead>
<tr>
<th>Model</th>
<th>External dimensions (mm)</th>
<th>Drawer dimensions (mm)</th>
<th>Power (50/60Hz)</th>
<th>Power consumption</th>
<th>Necessary hand switch capacity</th>
<th>Power cord</th>
<th>Feed-water inlet</th>
<th>Tank drain outlet</th>
<th>Cistern overflow</th>
<th>Cistern drain outlet</th>
<th>Cistern drain outlet</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MUDE-(J)13 (NU)</td>
<td>750 710 965</td>
<td>470 560 115</td>
<td>3×200V</td>
<td>6.0kW</td>
<td>20A</td>
<td>2m Ground 2P 20A with hook plug</td>
<td>15A</td>
<td>25A</td>
<td>15A</td>
<td>20A</td>
<td>109</td>
<td></td>
</tr>
<tr>
<td>MUDE-(J)14 (NU)</td>
<td>750 710 1,095</td>
<td>470 560 115</td>
<td>6.0kW</td>
<td>20A</td>
<td>20A</td>
<td>2m Ground 2P 20A with hook plug</td>
<td>15A</td>
<td>25A</td>
<td>15A</td>
<td>20A</td>
<td>115</td>
<td></td>
</tr>
<tr>
<td>MUDE-23 (NU)</td>
<td>1,330 710 965</td>
<td>470 560 115</td>
<td>12.0kW</td>
<td>40A</td>
<td>2m Belf-dores direct connecting</td>
<td>15A</td>
<td>25A×2</td>
<td>15A</td>
<td>20A</td>
<td>185</td>
<td></td>
<td></td>
</tr>
<tr>
<td>MUDE-24 (NU)</td>
<td>1,330 710 1,095</td>
<td>470 560 115</td>
<td>12.0kW</td>
<td>40A</td>
<td>2m Belf-dores direct connecting</td>
<td>15A</td>
<td>25A×2</td>
<td>15A</td>
<td>20A</td>
<td>213</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Models (J) are resin rail spec. *Models (NU) have cartridge type water softener (NFX-OS). Delivery date is about 3 weeks after receipt of order.
### Steamer basket type

- Compact Design!
- Various install location can be chosen!
- Outstanding Demonstration by steam splash!

- Small but high-powered boiler enables quick startup and speedy steaming.
- Continuous automatic water feeding system installed.
- Exterior made of all stainless steel is durable and hygienic.
- Pressurized operation to switch to Keep Warm mode during idle time – energy saving. (Electric)
- Piezoelectric lighting method, pilot safety shut off device, and low-water cut off device are equipped. (Gas)
- Low-water cut off device and float switch are equipped. (Electric)

Make sure a water softener is attached when installed. If the hardness of raw water is high or the water consumption is large, fully automatic water softener is recommended.

#### Gas

Great improvement in thermal efficiency to achieve more steam generating quantity and more energy saving! With dry-heating preventive device

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### Steam outlet 4-hole type is also available.

#### MUS-055D4

- **List Price**: ¥220,000 (tax-excluded)
- **List Price**: ¥250,000 (tax-excluded)

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### Steamer basket lifter spec

#### MUS-055SD

- **List Price**: ¥220,000 (tax-excluded)
- **List Price**: ¥250,000 (tax-excluded)

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### Steam outlet 4-hole type is also available.

#### MUS-066D4

- **List Price**: ¥390,000 (tax-excluded)
- **List Price**: ¥420,000 (tax-excluded)

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### Steamer basket Type <Gas> Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>External dimensions (mm)</th>
<th>Internal dimensions (mm)</th>
<th>No. of steamer basket</th>
<th>Gas consumption</th>
<th>Steam generating quantity</th>
<th>Gas character</th>
<th>Feed-water inlet</th>
<th>Tank drain outlet</th>
<th>Top plate drain outlet</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MUS-055D (NU)</td>
<td>570 x 580 x 770</td>
<td>455 x 455 x 455</td>
<td>1</td>
<td>360-390</td>
<td>11.6kW (10,000kcal/h)</td>
<td>15A</td>
<td>φ16 hose nipple</td>
<td>25A</td>
<td>15A</td>
<td>65</td>
</tr>
<tr>
<td>★MUS-055D4 (NU)</td>
<td>570 x 580 x 770</td>
<td>455 x 455 x 455</td>
<td>4</td>
<td>17.4kW (15,000kcal/h)</td>
<td>17.4kW (1.25kcal/h)</td>
<td>15A</td>
<td>φ16 hose nipple</td>
<td>25A</td>
<td>15A</td>
<td>80</td>
</tr>
<tr>
<td>MUS-055SD (NU)</td>
<td>570 x 580 x 770</td>
<td>455 x 455 x 455</td>
<td>1</td>
<td>360-390</td>
<td>11.6kW (10,000kcal/h)</td>
<td>15A</td>
<td>φ16 hose nipple</td>
<td>25A</td>
<td>15A</td>
<td>65</td>
</tr>
<tr>
<td>★MUS-055D4 (NU)</td>
<td>570 x 580 x 770</td>
<td>455 x 455 x 455</td>
<td>4</td>
<td>17.4kW (15,000kcal/h)</td>
<td>17.4kW (1.25kcal/h)</td>
<td>15A</td>
<td>φ16 hose nipple</td>
<td>25A</td>
<td>15A</td>
<td>80</td>
</tr>
<tr>
<td>MUS-066D (NU)</td>
<td>645 x 710 x 770</td>
<td>590 x 590 x 590</td>
<td>1</td>
<td>420-450</td>
<td>17.4kW (15,000kcal/h)</td>
<td>17.4kW (1.25kcal/h)</td>
<td>15A</td>
<td>φ16 hose nipple</td>
<td>25A</td>
<td>15A</td>
</tr>
<tr>
<td>★MUS-066D4 (NU)</td>
<td>645 x 710 x 770</td>
<td>590 x 590 x 590</td>
<td>4</td>
<td>17.4kW (15,000kcal/h)</td>
<td>17.4kW (1.25kcal/h)</td>
<td>15A</td>
<td>φ16 hose nipple</td>
<td>25A</td>
<td>15A</td>
<td>80</td>
</tr>
</tbody>
</table>
For both Gas type and Electric type, top plate can flip-open to facilitate cleaning inside the tank.

**Electric**

Excellent thermal efficiency! Top-level Steam Generating Quantity (compared with the equivalent steamer to others)  
With dry-heating preventive device

### Model Change

**MUSE-055B1**

List Price: ¥4,000,000 (tax-excluded)

**MUSE-055B1NU**

List Price: ¥3,800,000 (tax-excluded)

Steam outlet 4-hole type is also available.

**MUSE-055B4**

List Price: ¥4,000,000 (tax-excluded)

**MUSE-055B4NU**

List Price: ¥3,800,000 (tax-excluded)

### Model Change

**MUSE-066B1**

List Price: ¥4,400,000 (tax-excluded)

**MUSE-066B1NU**

List Price: ¥4,200,000 (tax-excluded)

Steam outlet 4-hole type is also available.

**MUSE-066B4**

List Price: ¥4,400,000 (tax-excluded)

**MUSE-066B4NU**

List Price: ¥4,200,000 (tax-excluded)

### Steamer basket type cooking capacity

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Weight (g)</th>
<th>Number of pieces</th>
<th>Capacity (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frozen shumai</td>
<td>30</td>
<td>90</td>
<td>20 min</td>
</tr>
<tr>
<td>Frozen Chinese Bun</td>
<td>80</td>
<td>20</td>
<td>20 min</td>
</tr>
<tr>
<td>Chawanmushi</td>
<td>120</td>
<td>20</td>
<td>20 min</td>
</tr>
</tbody>
</table>

### Steamer basket Type <Electric> Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>External dimensions (mm)</th>
<th>Top plate effective dimensions (mm)</th>
<th>Usable steamer basket dimensions (mm)</th>
<th>No. of steam holes</th>
<th>Power (50/60Hz)</th>
<th>Power consumption (W)</th>
<th>Steam generating quantity (kg/hr)</th>
<th>Necessary hand switch capacity</th>
<th>Power cord (mm)</th>
<th>Feed-water inlet</th>
<th>Tank drain outlet</th>
<th>Top plate drain outlet</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MUSE-055B1 (NU)</td>
<td>510</td>
<td>545</td>
<td>770</td>
<td>505</td>
<td>505</td>
<td>360—390</td>
<td>1</td>
<td>3 kW</td>
<td>6.0kW</td>
<td>910</td>
<td>20</td>
<td>16</td>
<td>25A</td>
</tr>
<tr>
<td>MUSE-055B4 (NU)</td>
<td>545</td>
<td>680</td>
<td>770</td>
<td>590</td>
<td>590</td>
<td>420—450</td>
<td>1</td>
<td>3 kW</td>
<td>9.0kW</td>
<td>20</td>
<td>25</td>
<td>15</td>
<td>25A</td>
</tr>
</tbody>
</table>

*Delivery date is about 2 weeks after receipt of order. * Models (NU) have cartridge type water softener (NFX-7GS).
Cabinet type

Vertical steamer of high space efficiency gives a large space inside the compartment and shelf style (10 tiers) enables putting steamer baskets in and out easily. Perfect for cooking a large volume, steaming big ingredients, or thawing a large volume of frozen food.

- Compact body to fit perfectly in 60cm square.
- Removable shelves from the compartment - easy to clean.
- Continuous automatic water feeding system.
- All stainless steel made exterior - durable and hygienic.
- Piezoelectric lighting system, with pilot light safety device. (Gas)
- Energy-saving with an one-touch operation to switch Keep Warm mode during idle time. (Electric)

Most ideal for hospitals, schools, supply centers of meals, or public facilities!

<table>
<thead>
<tr>
<th>Cabinet type cooking capacity (capacity per steamer basket)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Menu</strong></td>
</tr>
<tr>
<td>Frozen shumai</td>
</tr>
<tr>
<td>Frozen Chinese Bun</td>
</tr>
</tbody>
</table>

Make sure a water softener is attached when installed. If the hardness of raw water is high or the water consumption is large, fully automatic water softener is recommended.

Gas

Great improvement in thermal efficiency to achieve more steam generating quantity and more energy saving!

MUC-066D List Price ¥530,000 (tax-excluded)

MUC-066DNU with cartridge water softener List Price ¥560,000 (tax-excluded)

Electric

MUC-066 List Price ¥730,000 (tax-excluded)

MUC-066NU with cartridge water softener List Price ¥760,000 (tax-excluded)

High-calorie Type

With a high-power burner of 25,000kcal/h! Perfect for cooking/thawing a large volume.

MUC-056HGC List Price ¥814,000 (tax-excluded)

MUC-056HGCNU with cartridge water softener List Price ¥844,000 (tax-excluded)

- Easy-to-use large-sized steamer with a glass window, thermometer, automatic feedwater and steam control valve.
- Shelves inside the compartment are removable, and enabling easy cleaning.
- Durable and hygienic exterior made of all stainless steel.
- Left hand door spec is also available.

High-Calorie Type Specifications

- High-Calorie type is a product built to order. (Model) Has cartridge water softener (NF-X-OS). Delivery date is about 2 weeks after receipt of order.
Electric Tabletop Steamer

Tabletop compact body that can be installed in any place! Perfect for cooking a large variety but small portion of food. Easy installation is also good for demonstration sales.

Make sure that a water softener is attached when installed.

100V type

- Easy-to-install 100V type.
- More choices of place for installation with manual feed-water system.
- Energy-saving with an one-touch operation to switch Keep Warm mode during idle time.

**MUSE-044T1**

| Manual feed-water system to be installed in various places! |

- **List Price**: ¥120,000 (tax-excluded)
- **Steam outlet**: (ø12)
- **Top plate**: Output switch
- **Drain outlet**: (15ø)
- **Power cord**:
- **Latch lock**: Power switch

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200V type

- Quick starting up 200V type. Cooking frozen food is also speedy.
- Selection from manual feed-water system and automatic feed-water system.
- 3 levels of heater output. High and medium are to adjust the quantity of steam according to the menu; Low is to keep the food warm.

**MUSE-055T1**

| Manual feed-water system or automatic feed-water system for your selection! |

- **List Price**: ¥210,000 (tax-excluded)
- **Steam outlet**: (ø12)
- **Over flow drain outlet**: (ø12) (Automatic feed-water system only)
- **Drain outlet**: (15ø)
- **Power cord**:
- **Latch lock**: Power/Output switch

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**Steam outlet 4-hole type is also available.**

**MUSE-044T4**

- **List Price**: ¥123,000 (tax-excluded)
- **Mini Chinese steamer baskets can be used.**

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**Steam outlet 9-hole type is also available.**

**MUSE-055T9**

- **List Price**: ¥320,000 (tax-excluded)
- **Mini Chinese steamer baskets can be used.**

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### Electric Tabletop Steamer Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>External dimensions (mm)</th>
<th>Top plate dimensions (ø12)</th>
<th>(ø16 hose nipple)</th>
<th>(Automatic feed-water system only)</th>
<th>No. of Steam holes</th>
<th>Power (50/60Hz)</th>
<th>Power consumption (100V)</th>
<th>Steam generating quantity (50/60Hz)</th>
<th>Necessary hand switch capacity</th>
<th>Power cord</th>
<th>Feed-water inlet</th>
<th>Tank drain outlet</th>
<th>Top plate</th>
<th>Drain outlet</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MUSE-044T1</td>
<td>390 400 270 355 365</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>1Ø 100V</td>
<td>1.35kW</td>
<td>2.1 l/h</td>
<td>15A</td>
<td>1Ø12</td>
<td>16</td>
<td>20</td>
<td>20A</td>
<td>13</td>
</tr>
<tr>
<td>MUSE-044T4</td>
<td>390 400 270 355 365</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>1Ø 100V</td>
<td>1.35kW</td>
<td>2.1 l/h</td>
<td>15A</td>
<td>1Ø12</td>
<td>16</td>
<td>20</td>
<td>20A</td>
<td>24</td>
</tr>
<tr>
<td>MUSE-055T1</td>
<td>390 400 270 355 365</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>1Ø 200V</td>
<td>3.5kW</td>
<td>3 l/h</td>
<td>20A/1Ø12</td>
<td>16</td>
<td>24</td>
<td>20</td>
<td>20A</td>
<td>26</td>
</tr>
<tr>
<td>MUSE-055T9</td>
<td>390 400 270 355 365</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>1Ø 200V</td>
<td>3.5kW</td>
<td>3 l/h</td>
<td>20A/1Ø12</td>
<td>16</td>
<td>24</td>
<td>20</td>
<td>20A</td>
<td>26</td>
</tr>
</tbody>
</table>

*Optional: steam hole cap. Contact us for details.*
Options (Gas/Electric)

● Steamer basket lifter (with stainless frame)
  Useful when pulling out the steamer baskets.

  Medium (for 36/39 cm)  List Price ¥78,000 (tax-excluded)
  Large (for 42/45 cm)  List Price ¥82,000 (tax-excluded)

● Rubber mat for steamer basket lifter
  Medium (for 36/39 cm)  List Price ¥9,000 (tax-excluded)
  Large (for 42/45 cm)  List Price ¥9,000 (tax-excluded)

● Wooden square steamer basket

<table>
<thead>
<tr>
<th>Size (cm)</th>
<th>Main frame</th>
<th>Lid with handle</th>
</tr>
</thead>
<tbody>
<tr>
<td>30</td>
<td>¥10,600</td>
<td>¥11,300</td>
</tr>
<tr>
<td>33</td>
<td>¥11,100</td>
<td></td>
</tr>
<tr>
<td>36</td>
<td>¥12,600</td>
<td>¥13,500</td>
</tr>
<tr>
<td>39</td>
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<td>42</td>
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<td></td>
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<tr>
<td>45</td>
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</table>

List Price ¥65,000 (tax-excluded)

● Chinese steamer basket

<table>
<thead>
<tr>
<th>Size (cm)</th>
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<th>Lid</th>
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<td>30</td>
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<td>45</td>
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List Price ¥78,000 (tax-excluded)

● Mini Chinese steamer basket

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<td>15</td>
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</tbody>
</table>

List Price ¥4,200 (tax-excluded)

Accessories for cabinet type (For MUC-066, MUC-066)

● Aluminum steam tray

Dimensions 490x490(mm)

If you wish to use the tray for High-calorie type, please contact us.

Water Softener

● To be attached when installing the steamer.

1. Cartridge type (NFL-OS)
   External dimensions 120x100x150mm
   List Price ¥65,000 (tax-excluded)

   (Fully automatic type (MXS-10))
   Needs power 1kW/100V.
   For cartridge type water softener, a cartridge needs to be replaced in 3-6 months depending on the water quality and frequency of use. It is used frequently or the cartridge is replaced frequently, automatic type is recommended.

2. Electronic water softener

Safe Precautions

● Please receive “instruction manual” when purchasing equipments and read carefully the “instruction manual” before using it. Please do not use for a purpose other than as 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 gasous 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 Function 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 mortor for finishing and ground inside part of the equipment body’s surrounding area and the upper surrounding area (backward, lateral, upper, floor face and ceiling).

● Where the finishing and grouting 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 “Installation manual” and “working instruction” for non-combustible material and installation standards.

● Please install a basemade of 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.

General commercial kitchen Appliances & Equipment

MARUZEN Co., Ltd.

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

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

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  Tel 66-2-645-4242  Fax 66-2-645-4241

■ Contact

For professional use

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