



Maruzen

Chinese Range



SRX Super Ryujin

DRX Deluxe Ryujin

DRX Blast Chinese Range

MR Inner Piping Deluxe Chinese Range

MRS Outer Piping Standard Chinese Range

MRO Backside Exhaust Chinese Range

MLO Low Range <Cool Kitchen Series>

MIC IH Chinese Range

Custom-Made



General commercial kitchen Appliances & Equipment



MARUZEN Co., Ltd.

November 2016 Edition

Industry's top-class heating power 45,000kcal/h! High functionality shown by the quietness and flexible control of flame

The conclusive factor of Chinese cuisine is heating power. The super powerful 45,000kcal/h (52.3kW) burner dedicated for Super Ryujin can extract the deliciousness through speedy cooking. Also, the backside exhaust system prevents the temperature rising in the kitchen and it realizes comfortable working environment. Moreover, it is surprisingly quiet even at the highest flame. Many useful designs of SRX are packed in one machine.

Efficient use of space - strainer receiver

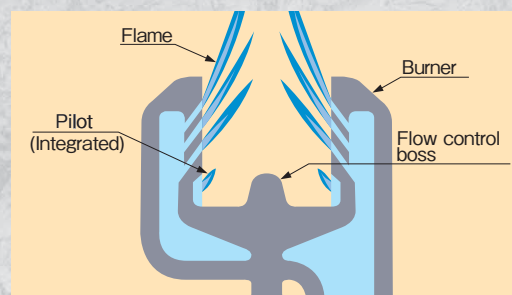
A receiver of oil strainer is mounted as standard equipment at the back guard.

Flame adjustment lever controllable by your knee

A flame adjustment lever is mounted at knee height of the kitchen staff. Even though the both hands are occupied, flame adjustment is possible with your knee.

Seasoning tray (Optional)

This is a dedicated seasoning tray to be placed on the top plate. (Seasoning containers in the image are not included in the price.)



Powerful flame but outstanding quietness and super low flame

The reason is Maruzen's original burner structure. The multiplex and alternate arrangement of small flame ports, Flow control boss, and 3D adjustment of the angle of the flame ports make the flame screwed shape and stable. Moreover, even if the heating is super powerful as 45,000kcal/h, the outstanding quietness is realized as never before.



Robust frying stove for hard use in busy restaurant

The frying stove is made of cast iron not only for the top part but also the heating chamber. Also, heat-shock resistant ceramic is used for the exhaust port to improve durability. The heat-resistance temperature of both cast iron and ceramic is 1400°C, which makes a big difference in maintenance cost in the long run.

45,000kcal/h Screw Blast Burner

Maruzen's original screw blast burner jets a swirling flame that heats intensively the center of the bottom of the pan. There is no waste of flame, which is efficient and also excellent in quietness.





From a low flame to a high flame, flexible flame adjustment

The wide range of flame power is also the characteristic of Ryujiin Series. It can be adjusted according to the menu by fine adjustment from a low flame to a high flame and operated easily by lever, which realizes wide variety of menus.

Standard range of heating power by lever operation MIN15,000~MAX45,000 (kcal/h)

SRX-F330AL

- | | |
|------------------------|---|
| ① Drainage direction | F(Front Drainage)
B(Rear Drainage) |
| ② Stove diameter (mm)* | φ330・φ360・φ390 |
| ③ Type | A・B・C |
| ④ Stove arrangement | L(Frying stove at the left)
R(Frying stove at the right) |

*The stove diameter of the model with rear drainage is only φ330mm.

Wide variety of total 24 models to choose from

SRX has 24 models in total according to the drainage direction, stove diameter and arrangement of stoves, having basic 3 patterns (A/B/C) with different widths and combination of stoves. You can choose the best model for your restaurant.



Useful frying stove for which flame is powerful but also easy to control

The frying stove does not have any notch and fits to the bottom of the pan. Even at the highest flame, the flame won't hit you and still easy to control the pan. 3 types of φ330mm, φ360mm and φ390mm are available. (Only φ330mm is available for the model with rear drainage.)



Beautiful and hygienic - monolithic finish of the stove frame and the top plate

The stove frame and the top plate are integrated giving a beautiful finish. It is robust and easy to clean. There is no residue of food dropping into gaps, which is hygienic.



Top plate shower handy for cleaning and cooling

Top plate shower is available when cleaning or cooling down the top plate during continuous cooking. The operation is simple, just using the shower cock at the front of the main body.



Water-Boiling Pot and Stew Pot which are easy to use

The water-boiling pot uses efficiently the exhaust heat from the frying stove. The stew pot equips with a 6,000kcal/h burner and perfect for stew. The dedicated pots are equipped for each stove, which is convenient.



Useful design considering the actual cooking

It is designed considering the convenience while cooking; for example, the wide space in front of the frying stove to receive the pan.

Super Ryujin Series

SRX-F330AL (R)

List price **¥1,600,000**
(tax-excluded)

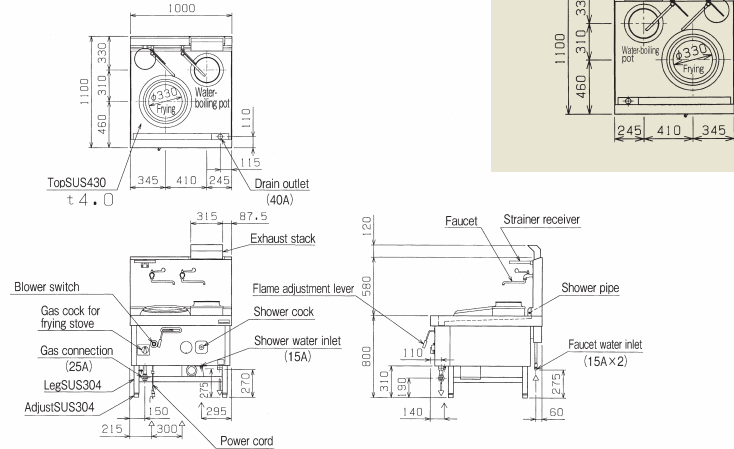
φ330 frying + water-boiling pot

Front drainage

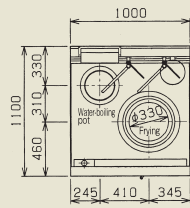


Suitable for small kitchen or kitchen which needs more equipment. Space Saving type; A type

■SRX-F330AL



■SRX-F330AR



SRX-F330BL (R)

List price **¥1,750,000**
(tax-excluded)

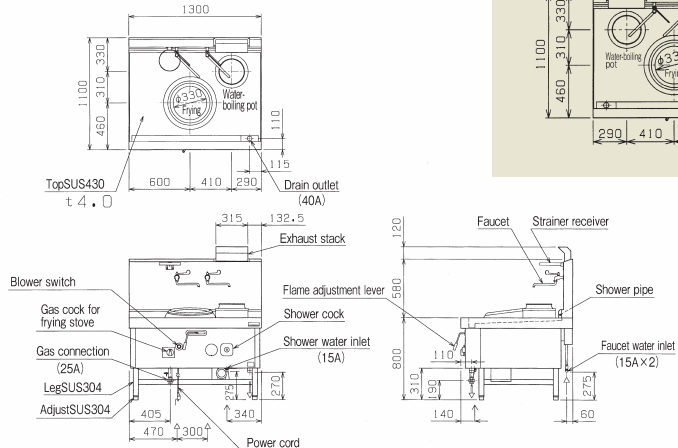
φ330 frying + water-boiling pot

Front drainage

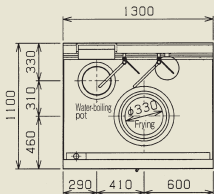


Easy to use with wider width. Wide type; B type

■SRX-F330BL



■SRX-F330BR



SRX-F330CL (R)

List price **¥1,950,000**
(tax-excluded)

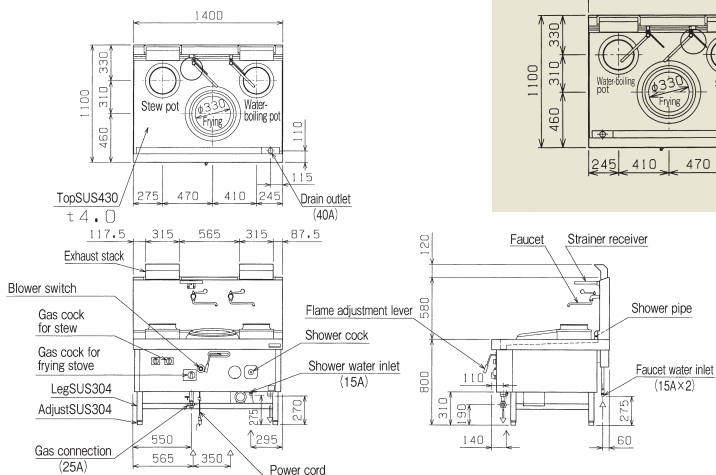
φ330 frying + water-boiling pot + stew pot

Front drainage

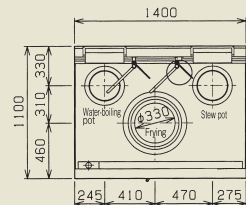


Stew pot added keeping usability. Higher Grade; C type

■SRX-F330CL



■SRX-F330CR

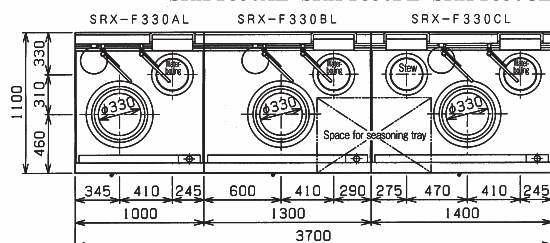


Best performance created by the combination of your choices

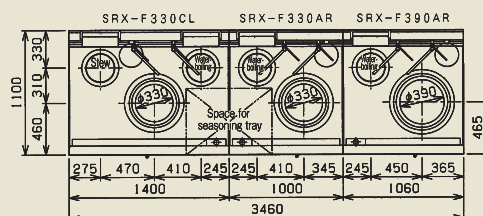
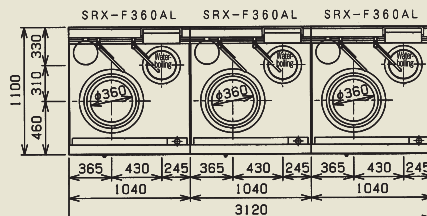
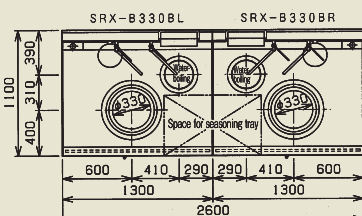
Super Ryujin Series can be combined freely according to your ideal layout. Depending on the size of your restaurant or menu structure, you can choose and combine from total 24 models, creating the best performance.

■Image – sample combination/

SRX-F330AL+SRX-F330BL+SRX-F330CL



Sample combination and layout



Rear drainage type is also available.

※Only $\phi 330$ mm frying stove is available for the models with rear drainage.

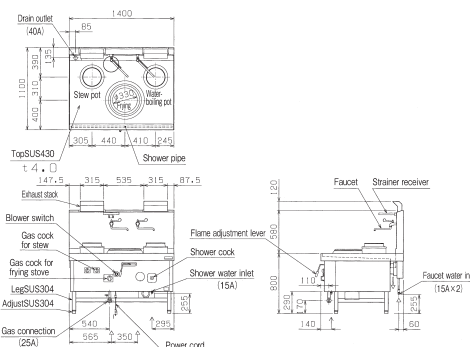
■Sample image

SRX-B330CL

List price **¥1,950,000**
(tax-excluded)

$\phi 330$ frying + water-boiling pot + stew pot

Rear drainage



SRX Series Specifications Table

Drainage		Front drainage (F)			Rear drainage (B)		
Type		A	B	C	A	B	C
Number of stoves used		Frying(1), water boiling pot(1)	Frying(1), water boiling pot(1)	Frying(1), water boiling pot(1), stew pot (1)	Frying(1), water boiling pot(1)	Frying(1), water boiling pot(1)	Frying(1), water boiling pot(1), stew pot (1)
Model	Frying stove diameter $\phi 330$	SRX-F330AL (R)	SRX-F330BL (R)	SRX-F330CL (R)	SRX-B330AL (R)	SRX-B330BL (R)	SRX-B330CL (R)
	$\phi 360$	SRX-F360AL (R)	SRX-F360BL (R)	SRX-F360CL (R)	—	—	—
	$\phi 390$	SRX-F390AL (R)	SRX-F390BL (R)	SRX-F390CL (R)	—	—	—
External dimensions (mm)	Width	1,000(1,040) ^{*1} (1,060) ^{*2}	1,300	1,400(1,420) ^{*1} (1,440) ^{*2}	1,000	1,300	1,400
	Depth	1,100	1,100	1,100	1,100	1,100	1,100
	Height	800	800	800	800	800	800
	Back	580	580	580	580	580	580
Gas consumption	Town gas (only 13A)	52.3kW (45,000kcal/h)	52.3kW (45,000kcal/h)	59.3kW (51,000kcal/h)	52.3kW (45,000kcal/h)	52.3kW (45,000kcal/h)	59.3kW (51,000kcal/h)
	LP gas	52.3kW (3.75kg/h)	52.3kW (3.75kg/h)	59.3kW (4.25kg/h)	52.3kW (3.75kg/h)	52.3kW (3.75kg/h)	59.3kW (4.25kg/h)
Gas connection		25A	25A	25A	25A	25A	25A
Water inlet		15A×3(Faucet:2, Shower cock:1)			15A×3(Faucet:2, Shower cock:1)		
Drain outlet		40A	40A	40A	40A	40A	40A
Rated voltage (50/60Hz)		1 ϕ 100V	1 ϕ 100V	1 ϕ 100V	1 ϕ 100V	1 ϕ 100V	1 ϕ 100V
Power consumption (50/60Hz)		160/180W	160/180W	160/180W	160/180W	160/180W	160/180W
Power cord		2m with plug (ground adaptor) (㊦)					
Weight (kg)		265	290	345	265	290	345
List price (tax-excluded)		¥1,600,000	¥1,750,000	¥1,950,000	¥1,600,000	¥1,750,000	¥1,950,000

◆The letter L at the end of model name means the frying stove is at the left of the water-boiling pot, R means at the right.

◆The dimension ()^{*1} in the Width is for the frying pot diameter $\phi 360$ mm, ()^{*2} is for $\phi 390$.

◆Delivery date of SRX Series is about 3 weeks after receipt of order.

◆Please specify the frequency for the region where the range is used.(50Hz or 60Hz)

Deluxe *Ryujin* Series

*Choose your burner and use different flames depending on the menu!
Highly durable cast iron combustion chamber makes the difference.*

Chinese cuisine requires various heating methods. DRX can create the best system for the menu structure of your restaurant, combining and selecting the burner type, stove diameter and type of stoves.



Wide variety of burners for heating power and combustion method

The burners for DRX are not only "Screw Blast Burner" but also "Jumbo Blast Burner" (known as powerful heating) and "High Power Burner" (easy to use). Each burner can be combined with either frying stove, spare stove and fried noodle stove, creating the best machine for your restaurant.

■ Jumbo Blast Burner (25,000kcal/h)



■ High Power Burner (8 inches)



■ Stove diameters and burners

Burner	Stove Diameter	Frying stove			Fried Noodle stove	Spare stove
		φ300	φ330	φ360	φ390	φ250
High Power Burner	17,000kcal/h (8 inches)	●	●	●		
	20,000~24,000kcal/h (10 inches)				●	
	6,000kcal/h (5 inches)					●
Screw Blast Burner	20,000kcal/h	●	●	●		
	25,000kcal/h		●	●		
	35,000kcal/h				●	
Jumbo Blast Burner	25,000kcal/h	●	●	●		
	30,000kcal/h		●	●	●	

Screw Blast Burner (25,000kcal/h)

Maruzen's original screw blast burner jets a swirling flame that intensively heats the center of the bottom of the pan. There is no waste of flame, which is efficient and also excellent in quietness.

Blast Burner - easy adjustment of flame

Screw and Jumbo Blast Burners are easy to adjust the flame from a low flame to a high flame. The lever is equipped at knee height, so it can be adjusted by your knee and it is easy operation.



From a low flame to a high flame, flexible flame adjustment

Simple lever operation enables a fine adjustment of flame from low to high, which widens variety of menus. We have Screw Blast Burner which intensively heats the center of the bottom of the pan by a swirling flame and Jumbo Blast Burner which enables wide range of flame adjustment.

Standard range of heating power by lever operation

	Stove Diameter	MIN~MAX (kcal/h)
Screw Blast Burner	φ300	9,500~20,000
	φ330	9,500~25,000
	φ390	12,500~35,000
Jumbo Blast Burner	φ300	7,000~25,000
	φ330	7,000~30,000



Robust frying stove for hard use in busy restaurants

Frying stove and Fried Noodle stove are made of cast iron from the top part to the inner of combustion chamber. It can perform full ability combined with every type of burner and the durability is outstanding. (The image shows Screw Blast Burner.)



Beautiful and hygienic - monolithic finish of the stove frame and top plate

The stove frame and the top plate are integrated giving a beautiful finish. It is robust and easy to clean. There is no residue of food dropping into gaps, which is hygienic.



3 types of frying stoves to choose from for your use

3 types of frying stoves, φ330mm, φ360mm and φ390mm are available. Combining the frying stove with an spare stove, and φ390mm Fried Noodle stove, you can choose the best combination of stoves according to your menu structure. (The image shows High Power Burner.)



Top plate shower handy for cleaning and cooling

Top plate shower is available when cleaning or cooling down the top plate during continuous cooking. The operation is simple, just using the shower cock at the front of the main body.



Handy spare stove

Spare stove is equipped with a high power (5 inch) burner. It is suitable for cooking stew.

Seasoning Tray (Optional)

As an option, a dedicated seasoning tray to be placed on the top plate as an option is available.

Front Drainage Type

DRX-F110-S Frying + Spare

Screw Blast Burner Integrated Spec

List price **¥1,250,000**
(tax-excluded)

DRX-F110-J Frying + Spare

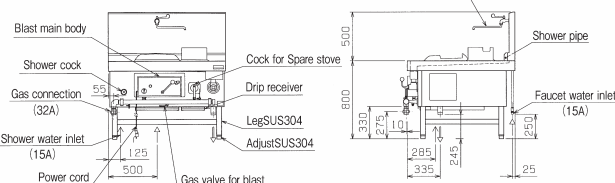
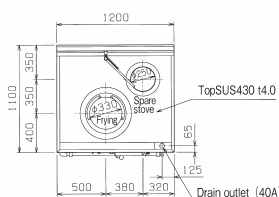
Jumbo Blast Burner Integrated Spec

List price **¥1,250,000**
(tax-excluded)

DRX-F110-K Frying + Spare

High Power Burner Integrated Spec

List price **¥850,000**
(tax-excluded)



※The image and diagram show DRX-F110-S.

Rear Drainage Type

DRX-B110-S Frying + Spare

Screw Blast Burner Integrated Spec

List price **¥1,250,000**
(tax-excluded)

DRX-B110-J Frying + Spare

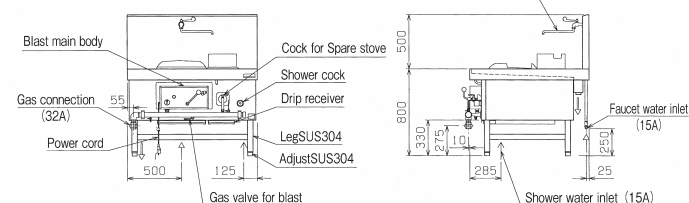
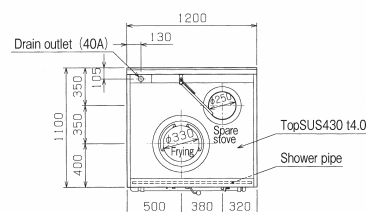
Jumbo Blast Burner Integrated Spec

List price **¥1,250,000**
(tax-excluded)

DRX-B110-K Frying + Spare

High Power Burner Integrated Spec

List price **¥850,000**
(tax-excluded)



※The image and diagram show DRX-B110-S.

DRX Series Specifications Table

Specifications		Screw Blast Burner Integrated Spec	Jumbo Blast Burner Integrated Spec	High Power Burner Integrated Spec
Model	Front drainage (F)	DRX-F110-S	DRX-F110-J	DRX-F110-K
	Rear drainage (B)	DRX-B110-S	DRX-B110-J	DRX-B110-K
Stoves		Frying stove (1)φ330×1 Spare stove (1) φ250×1	Frying stove (1)φ330×1 Spare stove (1) φ250×1	Frying stove (1)φ330×1 Spare stove (1) φ250×1
Burner	Frying stove	Screw Blast Burner ×1	Jumbo Blast Burner ×1	8 inch High Power Burner ×1
	Spare stove	5 inch High Power Burner ×1	5 inch High Power Burner ×1	5 inch High Power Burner ×1
External dimensions (mm)	Width	1,200	1,200	1,200
	Depth	1,100	1,100	1,100
	Height	800	800	800
	Back	500	500	500
Gas consumption	Town gas (only 13A)	36.0kW (31,000kcal/h)	36.0kW (31,000kcal/h)	26.7kW (23,000kcal/h)
	LP gas	36.0kW (2.58kg/h)	36.0kW (2.58kg/h)	26.7kW (1.92kg/h)
Gas connection		32A	32A	32A
Water inlet		15A×2(Faucet:1, Shower cock:1)	15A×2(Faucet:1, Shower cock:1)	15A×2(Faucet:1, Shower cock:1)
Drain outlet		40A	40A	40A
Rated voltage (50/60Hz)		1φ100V	1φ100V	—
Power consumption (50/60Hz)		41/48W	28/33W	—
Power cord		2m with plug (ground adaptor) ㊦		
Weight (kg)		200	200	190
List price (tax-excluded)		¥1,250,000	¥1,250,000	¥850,000

◆Delivery date of DRX Series is about 3 weeks after receipt of order. ◆Please specify the frequency for the region where the range is used.(50Hz or 60Hz)

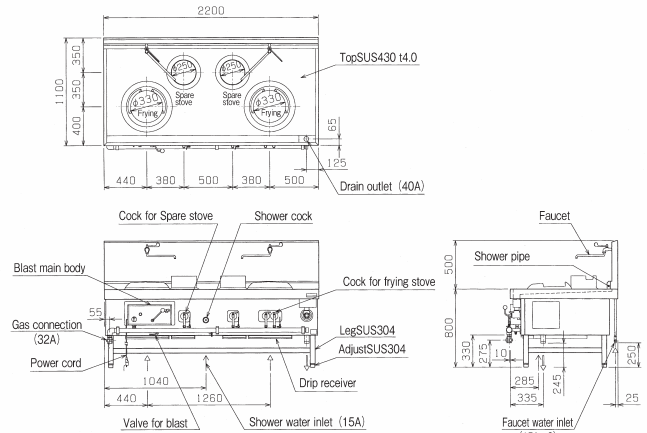
Custom-made combined with various burners is available.

Sample for Custom-made Frying x2 + Spare x2 Front drainage

Screw Blast Burnerx1 + High Power Burnerx1 integrated

List price **¥1,900,000**
(tax-excluded)

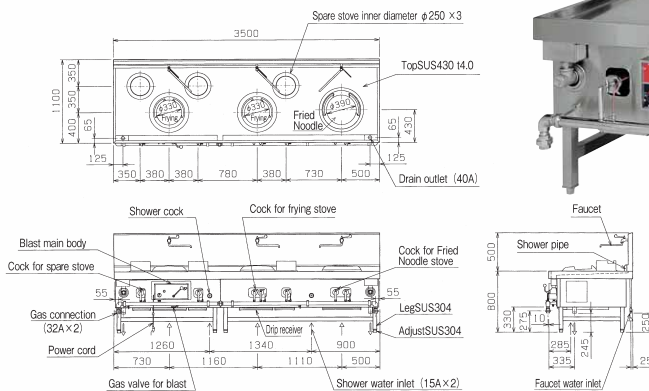
※The price for Deluxe Ryujin Series varies depending on the burner selection and combination. The products and their respective prices shown in this section are just samples of integrating 1 unit of Screw Blast Burner.



Sample for Custom-made Frying x2 + Spare x3 + Fried Noodle Front drainage

Screw Blast Burnerx1 + High Power Burnerx2 integrated

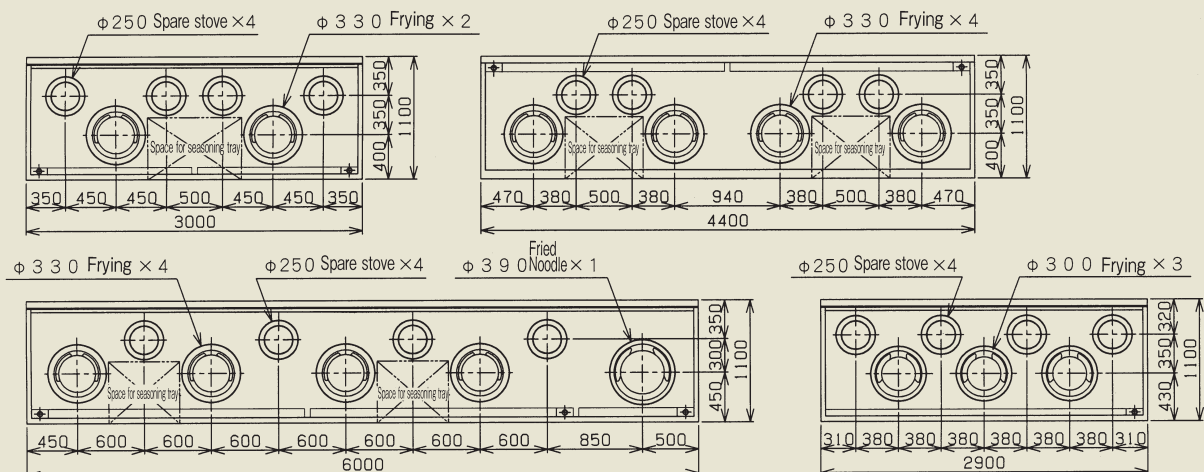
List price **¥2,980,000**
(tax-excluded)



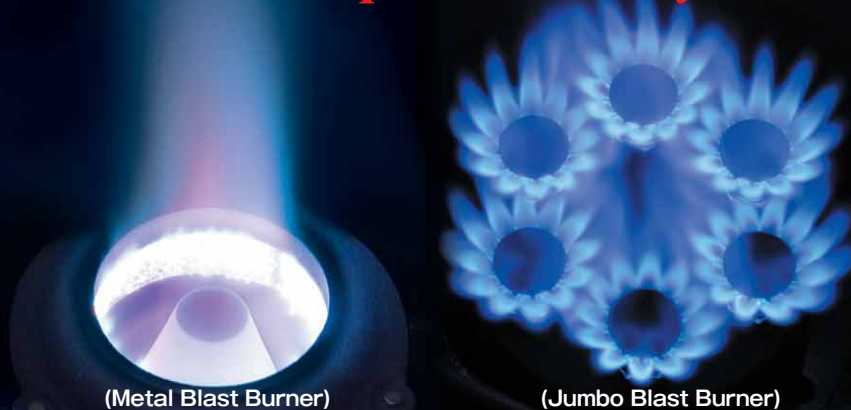
Full Custom-Made

Deluxe Ryujin Series is available for full custom-made depending on the size of your restaurant and menu structure. Monolithic top plate and back guard, which have no gap, more robust and hygienic specification is also available at your option.

Sample for Custom-made



*From a high flame to a low flame,
flexible flame adjustment!
Simple and handy Blast Chinese Range!*



(Metal Blast Burner)

(Jumbo Blast Burner)

Not only frying with a high flame but also stewing with a low flame – the flame is flexibly adjusted. With an easy one-touch ignition, the operation is very simple. There are 2 types of burners to choose from. You can find a perfect one for your restaurant.

Simple operation, easy one-touch ignition!

The operation panel is very simple. The pilot burner is ignited just by pressing the ignition button in the operation panel. You do not need to trouble with the conventional firing rod. The main burner can be ignited and extinguished just by turning ON/OFF of START/STOP switch. The flame can be ignited / extinguished quickly during cooking.



■ Operation Panel



■ START/STOP switch

From a low flame to a high flame, **Patent Pending** wide range of flame adjustment is possible!

20,000kcal/h type burner can create a lowest flame at 3,500kcal/h. It can handle a wide range of cooking styles, from frying by a high flame to stewing a small amount by a low flame. The flame adjustment is simple by lever operation.

■ The lever is divided to upper part and lower part, enabling to control by hand or knee.



Metal Blast Burner and Jumbo Blast Burner to choose from!

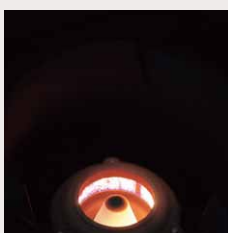
Blast Chinese Range has 2 specs; Metal Blast Burner integrated spec and Jumbo Blast Burner integrated spec. You can choose one depending on your menu structure or preference.

Metal Blast Burner

This is a highly efficient burner that intensively heats the center of the bottom of pan by high-temperature concentrated heating. The high flame is concentrated at the center, which is perfect for frying. **It is suitable for Cantonese food and mass cooking with a big pan.** It is also suitable for stewing by a low flame.



■ Maximum combustion



■ Minimum combustion

Quieter!

Excellent quietness is realized even at a maximum combustion!

■ Standard range of heating power controlled by lever operation

Model	MIN~MAX(kcal/h)
DRX-M20B	3,500~20,000
DRX-M25B	4,000~25,000
DRX-M35B	5,000~35,000

Jumbo Blast Burner

This is a handy burner that heats a large area of the pan. It is an all-around burner that **can be used in various genres such as ramen restaurants, Sichuan and Beijing cuisine as well as stewing.**



■ Maximum combustion



■ Minimum combustion

■ Standard range of heating power controlled by lever operation

Model	MIN~MAX(kcal/h)
DRX-J25B	4,500~25,000
DRX-J30B	5,500~30,000

● Reliable safety devices

Pilot burner is programmed to keep ignited and shows errors in case of ignition failure or accidental fire. Pilot safety shut off device is equipped. So that, gas is shut off automatically if the flame of pilot burner goes off. These devices improve the safety of the product.

● Easy to clean top plate because corner R finish is performed

Metal Blast Burner integrated spec

Metal Blast Burner that intensively heats the center of the bottom of the pan at a high temperature has 3 types of heating powers; 20,000kcal/h, 25,000kcal/h and 35,000kcal/h. Frying stove (stove diameter; $\phi 300$, $\phi 330$) and Fried Noodle stove (stove diameter; $\phi 390$) can be combined with the burner.

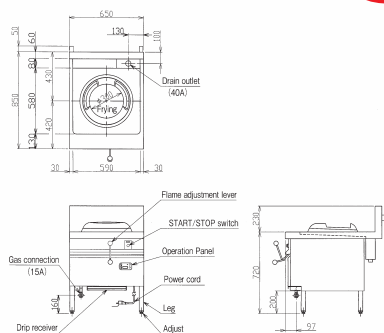


■ Super durable cast iron stove frame

DRX-M20B

$\phi 300$ Frying stove

List price **¥558,000**
(tax-excluded)



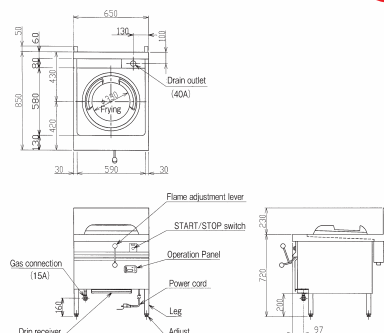
NEW



DRX-M25B

$\phi 330$ Frying stove

List price **¥578,000**
(tax-excluded)



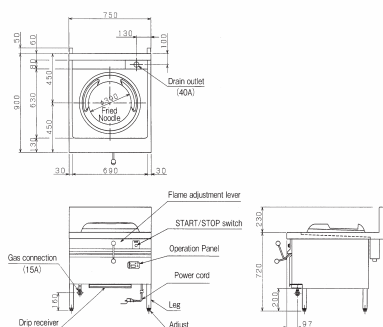
NEW



DRX-M35B

$\phi 390$ Fried Noodle stove

List price **¥618,000**
(tax-excluded)



NEW



Jumbo Blast Burner integrated spec

Jumbo Blast Burner with an established reputation for the powerful heating has 2 types of Frying stove (stove diameter; $\phi 300$, $\phi 330$) can be combined with the burner.

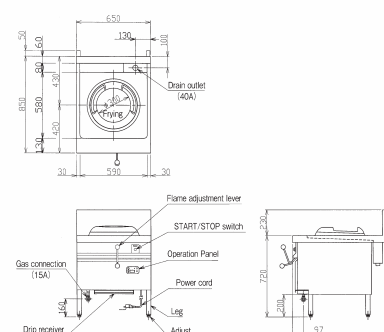


■ Super durable cast iron stove frame

DRX-J25B

$\phi 300$ Frying stove

List price **¥578,000**
(tax-excluded)



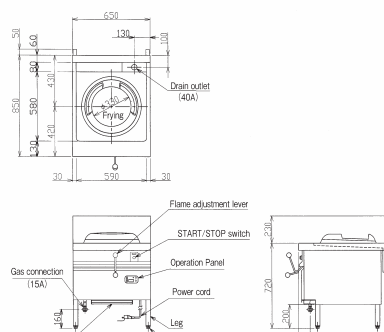
Model Change



DRX-J30B

$\phi 330$ Frying stove

List price **¥598,000**
(tax-excluded)



Model Change



DRX Blast Chinese Range Specifications Table

Burner	Model	External dimensions (mm)				Gas consumption		Gas connection	Drain outlet	Rated voltage (50/60Hz)	Power consumption (50/60Hz)	Power cord	Weight (kg)	Use
		Width	Depth	Height	Back	Town gas	LP gas							
Metal Blast	★DRX-M20B	650	850	720	230	23.3kW (20,000kcal/h)	23.3kW (1.67kg/h)	15A	40A	1 ϕ 100V	47W	2m with plug (ground adaptor) Ⓢ	115	Frying
	DRX-M25B	650	850	720	230	29.1kW (25,000kcal/h)	29.1kW (2.08kg/h)	15A	40A	1 ϕ 100V	50W		125	Frying
	★DRX-M35B	750	900	720	230	40.7kW (35,000kcal/h)	40.7kW (2.92kg/h)	15A	40A	1 ϕ 100V	54W		140	Fried Noodle
Jumbo Blast	DRX-J25B	650	850	720	230	29.1kW (25,000kcal/h)	29.1kW (2.08kg/h)	15A	40A	1 ϕ 100V	43W	Ⓢ	110	Frying
	DRX-J30B	650	850	720	230	34.9kW (30,000kcal/h)	34.9kW (2.50kg/h)	15A	40A	1 ϕ 100V	44W		120	Frying

Delivery date of the models with ★mark is about 2 weeks after receipt of order. ■Please see the back cover for the diameter of the pans usable.

Fire Screen Burner realizes an outstanding heating power and energy-saving.

Fire Screen Burner which has an established reputation of high heating power and energy saving is equipped. We have a wide variety of products from 1 burner type to 4 burners type, and the combination of Frying, Gyoza, Soup, Fried Noodle, and Noodle Boiling.



Concentrated combustion method uses the flame power without waste.

Flame port equipped inward, which makes the flame concentrated on the center and heat from the bottom of pot. This is Maruzen's original "Concentrated Combustion Method Fire Screen Burner". The flame is used without waste, reducing energy-loss, realizing an outstanding heating power. Moreover, the flame ports are horizontal so as to reduce clogging from garbage or boiling-over and obtain always stable combustion.

■Combination of stove type and burner

For frying: Inward Fire Screen Burner

● 17.4kW (15,000kcal/h)

For Fried Noodle: Inward Fire Screen Burner

● 25.6kW (22,000kcal/h)

For Noodle Boiling: High Power Burner

● 26.7kW (23,000kcal/h)

For Gyoza: Fire Screen Burner

● 11.6kW (10,000kcal/h)

For Soup: Fire Screen Burner

● 11.6kW (10,000kcal/h)



Frying stove which is easy to shake pan

The stove frame is specially shaped from SUS 304 stainless steel. The shape facilitates pan-shaking. Ceramic fiber is used for the inner of the stove frame, improving the insulation effect.



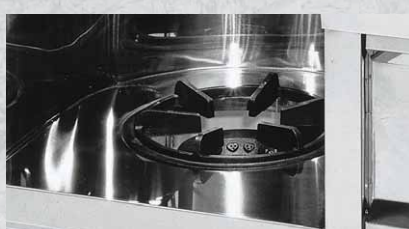
Fried Noodle Stove which is prominent boiling power

The stove frame is specially shaped from SUS 304 stainless steel. Inward Fire Screen Burner is adapted. The flame is like crawling on the bottom of pot, which realizes excellent efficiency of noodle boiling. Ceramic fiber is used for the inner of the stove frame, improving the insulation effect.



Gyoza stove to grill evenly

The stove frame which is specially shaped from SUS 304 stainless steel has many exhaust holes, therefore the flame rounds evenly. Besides, screws at 3 points realize horizontal adjustment of pot which can cook Gyoza evenly. The burner is a Fire Screen Burner designed for gyoza.



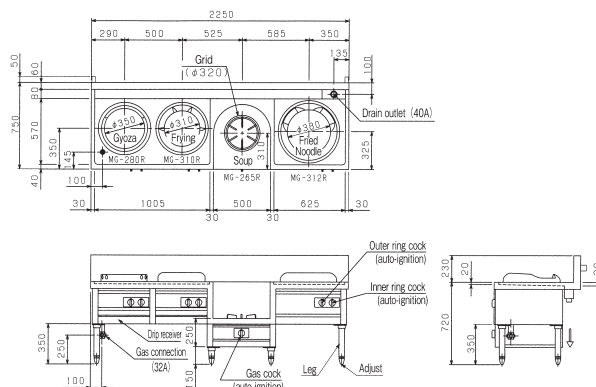
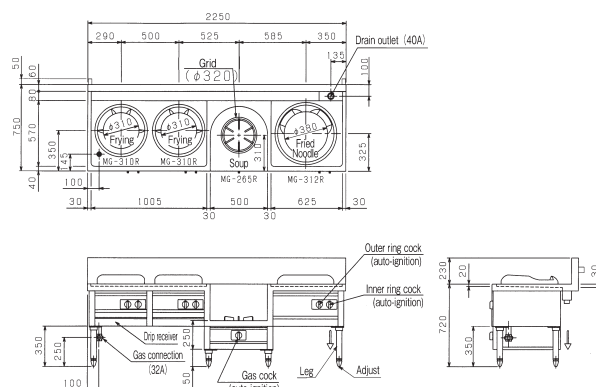
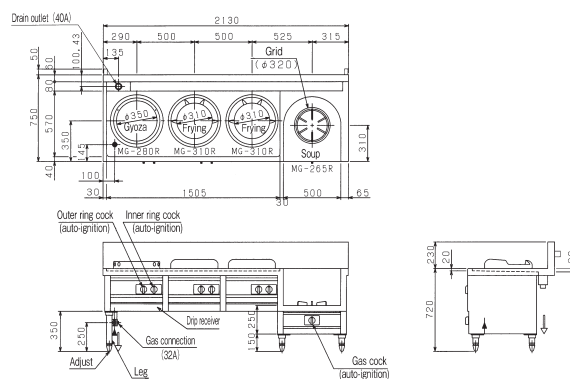
Handy Soup Stove

It is a pit type to facilitate putting in and out a stockpot. The burner is a Fire Screen Burner which has an established reputation for the powerful heating and energy saving.

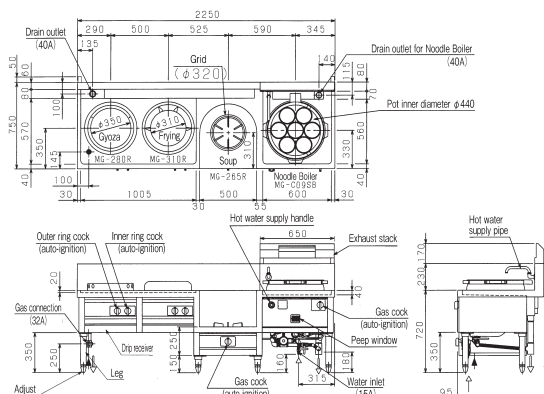


Noodle Boiler is instantaneous hot water supply method which utilizes remaining heat

The hot water tank is circulation type which utilizes remaining heat from the stove. That realizes abundant and continuous using of hot water which temperature is relatively stable and circulates around the stove. The installation is simple, just connecting to water tap. (MR-564B, 563B, 562B)

MR-504 Gyoza + Frying + Soup + Fried NoodleList price **¥573,000**
(tax-excluded)**MR-504D** Frying ×2 + Soup + Fried NoodleList price **¥573,000**
(tax-excluded)**MR-514** Gyoza + Frying ×2 + SoupList price **¥573,000**
(tax-excluded)**MR-564B** Gyoza + Frying + Soup + Noodle BoilingList price **¥728,000**
(tax-excluded)

Noodle Boiler uses instantaneous hot water supply method

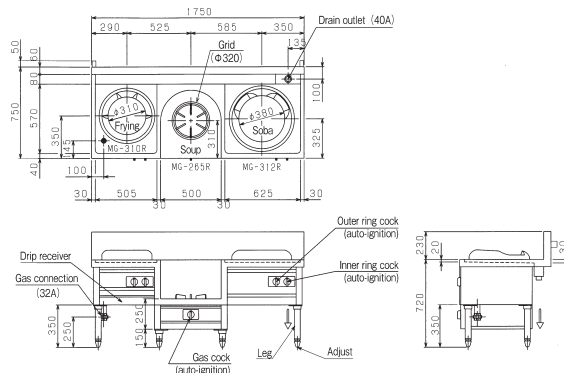


Inner Piping Deluxe Chinese Range *MR Series*

Auto-ignition

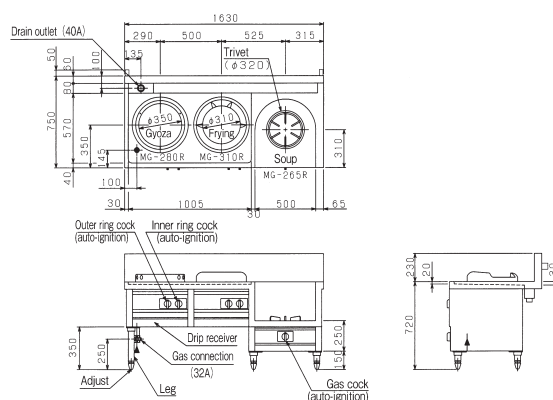
MR-503 Frying + Soup + Fried Noodle

List price **¥470,000**
(tax-excluded)



MR-513 Gyoza + Frying + Soup

List price **¥470,000**
(tax-excluded)

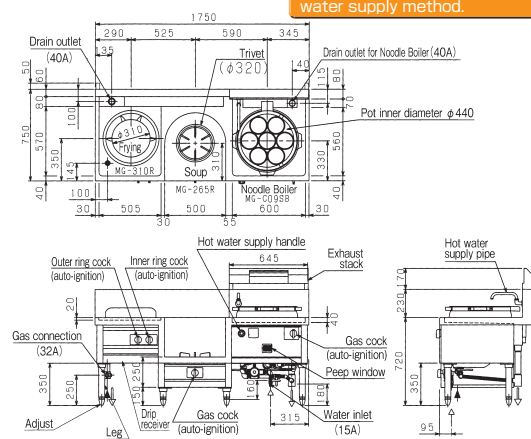


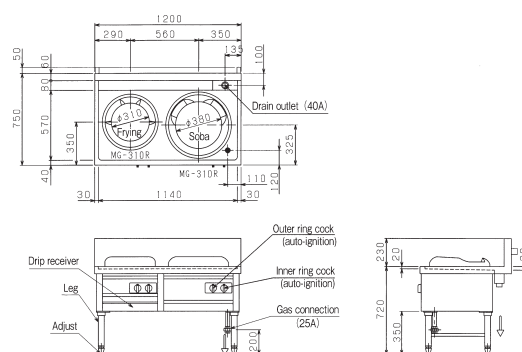
MR-563B Frying + Soup + Noodle Boiling

List price **¥632,000**
(tax-excluded)

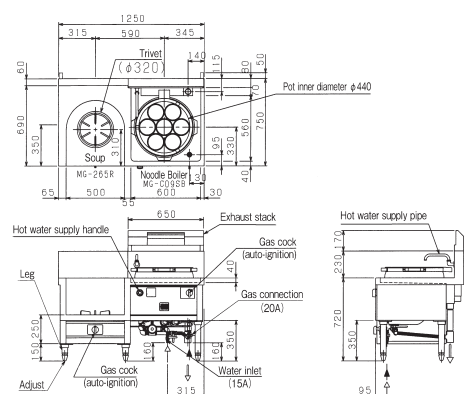
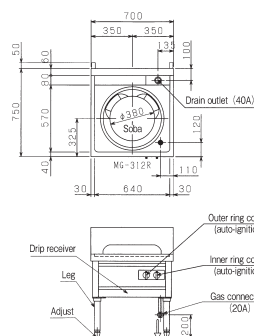
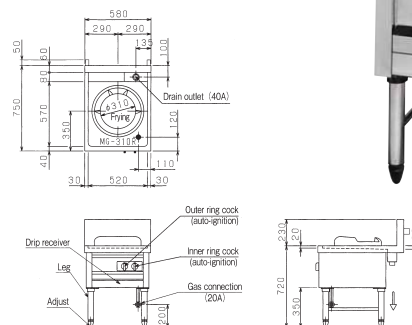


Noodle Boiler uses instantaneous water supply method.



MR-502 Frying + Fried NoodleList price **¥381,000**
(tax-excluded)**MR-562B** Soup + Noodle BoilerList price **¥502,000**
(tax-excluded)

Noodle Boiler uses instantaneous water supply method.

**MR-501** Fried NoodleList price **¥239,000**
(tax-excluded)**MR-511** FryingList price **¥239,000**
(tax-excluded)**MR Series Specifications Table**

Product Name	Model	External dimensions (mm)				Stove arrangement	Gas consumption		Gas connection	Water inlet	Drain outlet	Weight (kg)
		Width	Depth	Height	Back		Town gas	LP gas				
4-burner range	MR-504	2,250	750	720	230	Gyoza, Frying, Soup, Fried Noodle	66.3kW (57,000kcal/h)	66.3kW (4.75kg/h)	32A	—	40A	194
	MR-504D	2,250	750	720	230	Frying, Frying, Soup, Fried Noodle	72.1kW (62,000kcal/h)	72.1kW (5.17kg/h)	32A	—	40A	196
	MR-514	2,130	750	720	230	Gyoza, Frying, Frying, Soup	58.1kW (50,000kcal/h)	58.1kW (4.17kg/h)	32A	—	40A	185
	MR-564B	2,250	750	720	230	Gyoza, Frying, Soup, Noodle Boiling	68.0kW (58,500kcal/h)	65.1kW (4.67kg/h)	32A	15A	40A×2	217
3-burner range	MR-503	1,750	750	720	230	Frying, Soup, Fried Noodle	54.7kW (47,000kcal/h)	54.7kW (3.92kg/h)	32A	—	40A	173
	MR-513	1,630	750	720	230	Gyoza, Frying, Soup	40.7kW (35,000kcal/h)	40.7kW (2.92kg/h)	32A	—	40A	159
	MR-563B	1,750	750	720	230	Frying, Soup, Noodle Boiling	56.4kW (48,500kcal/h)	53.5kW (3.83kg/h)	32A	15A	40A×2	191
2-burner range	MR-502	1,200	750	720	230	Frying, Fried Noodle	43.0kW (37,000kcal/h)	43.0kW (3.08kg/h)	25A	—	40A	112
	MR-562B	1,250	750	720	230	Soup, Noodle Boiling	39.0kW (33,500kcal/h)	36.0kW (2.58kg/h)	20A	15A	40A	136
1-burner range	MR-501	700	750	720	230	Fried Noodle	25.6kW (22,000kcal/h)	25.6kW (1.83kg/h)	20A	—	40A	79
	MR-511	580	750	720	230	Frying	17.4kW (15,000kcal/h)	17.4kW (1.25kg/h)	20A	—	40A	63

◆Noodle-boiler adapts instantaneous hot-water supply method. Pot and baskets included. ◆Delivery date is about 10 days after receipt of order.

Outer Piping Standard Chinese Range *MRS Series*

Standard of durable and handy Chinese Range

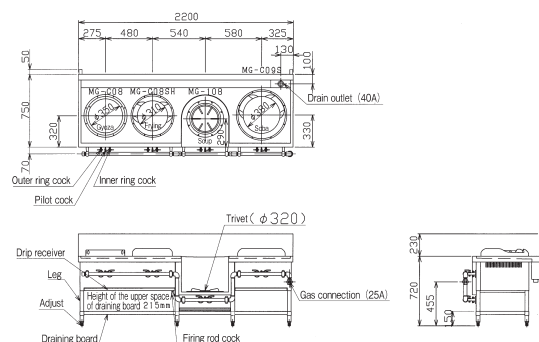
The stove frame is made of SUS 304 stainless steel, the legs are SUS 304 $\phi 38$ pipes. This series is excellent in corrosion resistance and durability. High power Chinese burner is equipped, and there are wide variety of combinations of Frying, Gyoza, Soup, Fried Noodle and Noodle Boiling depending on how to use. There are from 4 burner type and 1 burner type.

■ Stove type and burner heating power

For Frying	23.3kW (20,000kcal/h)
For Fried Noodle	23.3kW (20,000kcal/h)
For Noodle Boiling	23.3kW (20,000kcal/h)
For Gyoza	14.0kW (12,000kcal/h)
For Soup	15.1kW (13,000kcal/h)

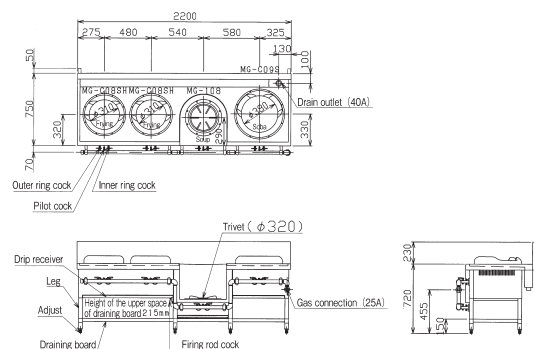
MRS-104C Gyoza + Frying + Soup + Fried Noodle

List price **¥387,000**
(tax-excluded)



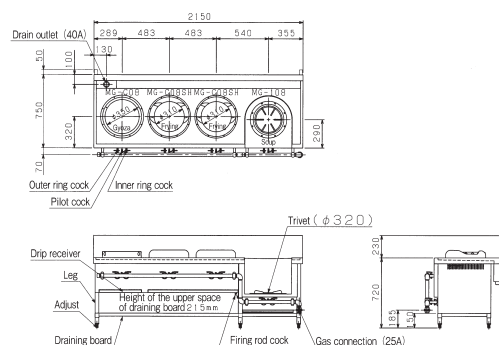
MRS-104DC Frying ×2 + Soup + Fried Noodle

List price **¥385,000**
(tax-excluded)



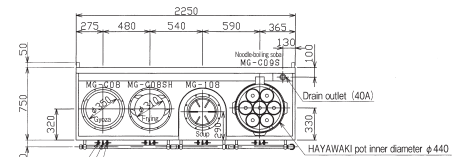
MRS-114C Gyoza + Frying ×2 + Soup

List price **¥385,000**
(tax-excluded)



MRS-174C Gyoza + Frying + Soup + Noodle Boiling

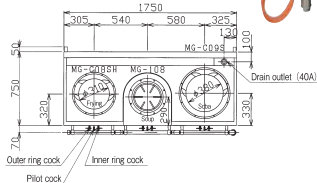
List price **¥479,000**
(tax-excluded)



HAYAWAKI pod and baskets are included with Noodle Boiler.

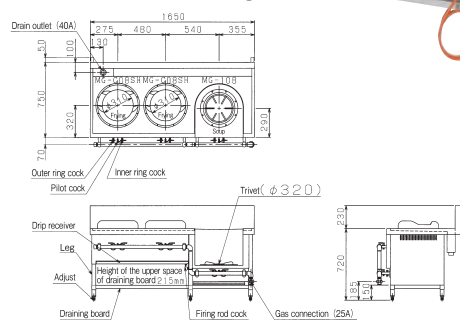
MRS-103C Frying + Soup + Fried Noodle

List price **¥323,000**
(tax-excluded)



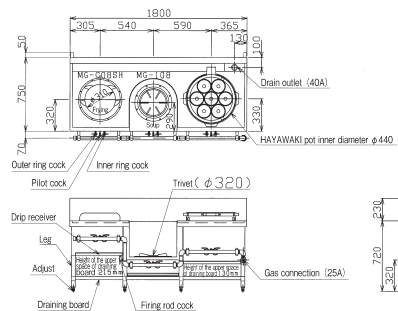
MRS-113DC Frying x2 + Soup

List price **¥324,000**
(tax-excluded)



MRS-173C Frying + Soup + Noodle Boiling

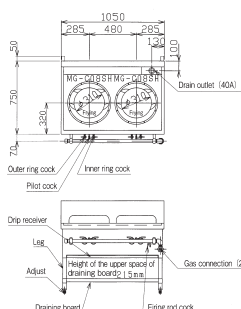
List price **¥419,000**
(tax-excluded)



HAYAWAKI pod and baskets are included with Noodle Boiler.

MRS-112C Frying x2

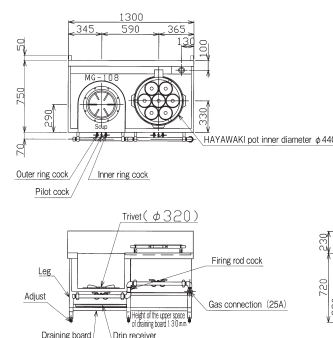
List price **¥237,000**
(tax-excluded)



MRS-172C

List price **¥273,000**
(tax-excluded)

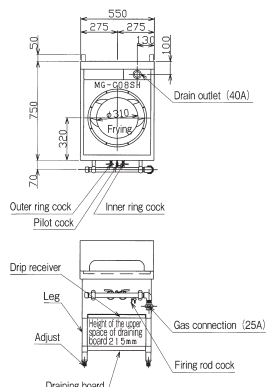
Soup + Noodle Boiling



Outer Piping Standard Chinese Range *MRS Series* **MRS**

MRS-111C Frying

List price **¥172,000**
(tax-excluded)

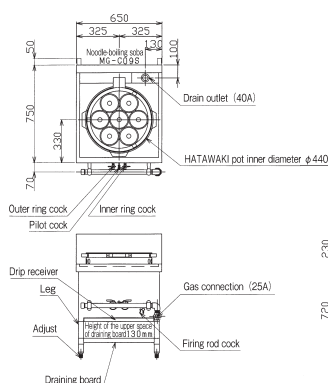


MRS-171C

List price **¥267,000**
(tax-excluded)

Noodle Boiling

HAYAWAKI pot and baskets are included with Noodle Boiler.



■ MRS Series Specifications Table

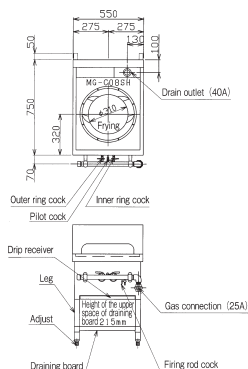
Product Name	Model	External dimensions (mm)				Stove arrangement	Gas consumption		Gas connection	Drain outlet	Weight (kg)
		Width	Depth	Height	Back		Town gas	LP gas			
4-burner range	☆MRS-104C	2,200	750	720	230	Gyoza, Frying, Soup, Fried Noodle	75.6kW (65,000kcal/h)	75.6kW (5.42kg/h)	25A	40A	163
	☆MRS-104DC	2,200	750	720	230	Frying, Frying, Soup, Fried Noodle	84.9kW (73,000kcal/h)	84.9kW (6.08kg/h)	25A	40A	166
	☆MRS-114C	2,150	750	720	230	Gyoza, Frying, Frying, Soup	75.6kW (65,000kcal/h)	75.6kW (5.42kg/h)	25A	40A	155
	☆MRS-174C	2,250	750	720	230	Gyoza, Frying, Soup, Noodle Boiling	75.6kW (65,000kcal/h)	75.6kW (5.42kg/h)	25A	40A	166
3-burner range	☆MRS-103C	1,750	750	720	230	Frying, Soup, Fried Noodle	61.6kW (53,000kcal/h)	61.6kW (4.42kg/h)	25A	40A	140
	☆MRS-113DC	1,650	750	720	230	Frying, Soup	61.6kW (53,000kcal/h)	61.6kW (4.42kg/h)	25A	40A	125
	☆MRS-173C	1,800	750	720	230	Soup, Noodle Boiling	61.6kW (53,000kcal/h)	61.6kW (4.42kg/h)	25A	40A	140
2-burner range	MRS-112C	1,050	750	720	230	Frying, Frying	46.5kW (40,000kcal/h)	46.5kW (3.33kg/h)	25A	40A	76
	MRS-172C	1,300	750	720	230	Soup, Noodle Boiling	38.4kW (33,000kcal/h)	38.4kW (2.75kg/h)	25A	40A	103
1-burner range	MRS-111C	550	750	720	230	Frying	23.3kW (20,000kcal/h)	23.3kW (1.67kg/h)	25A	40A	46
	MRS-171C	650	750	720	230	Noodle-Boiling	23.3kW (20,000kcal/h)	23.3kW (1.67kg/h)	25A	40A	51

◆Noodle Boiler includes "Hayawaki Pot" and baskets. Back is monolithic for all the models, but separable type is also available. Standard rack is a fixed type but without the rack or removable rack is available (built-to-order). Delivery date for ☆ mark is about 10 days after receipt of order.

Models with side guards which reduce heat radiation are also available.

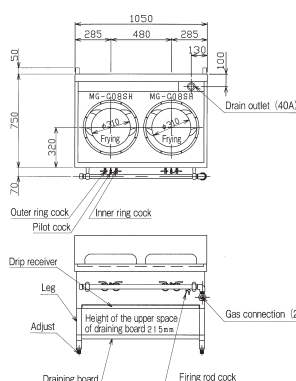
MRS-H111C Frying

List price **¥172,000**
(tax-excluded)



MRS-H112C Fryingx2

List price **¥237,000**
(tax-excluded)



■ MRS-H Series Specifications Table

Product Name	Model	External dimensions (mm)				Stove arrangement	Gas consumption		Gas connection	Drain outlet	Weight (kg)
		Width	Depth	Height	Back		Town gas	LP gas			
1-stove range	MRS-H111C	550	750	720	230	Frying	23.3kW (20,000kcal/h)	23.3kW (1.67kg/h)	25A	40A	50
2-stove range	MRS-H112C	1,050	750	720	230	Frying, Frying	46.5kW (40,000kcal/h)	46.5kW (3.33kg/h)	25A	40A	80

Strong flame and entire heating from the bottom of pot are essential for Chinese cuisine! IH Chinese Range can be chosen by the ability and price.

Jointly developed with Tokyo Electric Power Company Holdings, Incorporated

The essence of Chinese cuisine is the strong flame which cook the ingredients at one time to hold savory taste inside. Heating power which can heat whole pot from the bottom uniformly in short time is essential. Maruzen realized it with IH process. Powerful heating, speedy start-up, and heat-generating pot... the special qualities of IH are fully demonstrated and stir-fried dishes become crunchy and tasty. Also, the full product line-up with related devices is attractive.

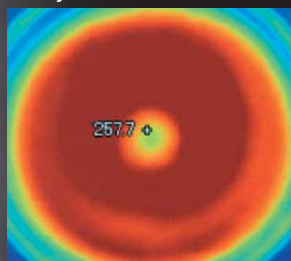


●IH Chinese Range Professional spec MIC-D450W

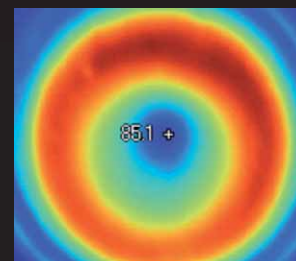
●IH Chinese Range MIC-360S

Strong power just like gas heating and entire heating from the bottom of pan!

Gas heating Chinese range - the flame that heats the center of the pan also wraps the side of the pan to evenly heat the whole pan from the bottom. Maruzen's original design of the IH coil realized strong heating power and entire heating just like gas heating Chinese range does by IH method! The thermograph clearly shows uniform heat distribution and strong heating power. Therefore, by quickly frying ingredients, it extracts the savory taste of the ingredients and keep it locked in, making the food tasty and crunchy.



■The thermograph shows MIC Series can uniformly heat the object.



■Other company's IH Chinese Range shows slightly ununiform heating

The industry's top-class high thermal efficiency remarkably reduces running cost!

Maruzen's stove frame structure which fits to the shape of pan has established reputation. It increases thermal permeability, and the whole bottom of the pan is heated evenly by the original IH coil. There is little thermal loss and the heating power is strong, and also the start-up is speedy, cutting remarkably the running cost. Moreover, there is no exhaust gas, which can prevent the kitchen from becoming hot like a sauna and reduction in air conditioning expenses can be expected too.

■Running Cost Comparison (10 hours/day x 365 days of cooking by Chinese Range)

Product Name	Maruzen Gas Heating Chinese Range	IH Chinese Range
Model	MIC Series equivalent models	MIC Series
Output	20.9kW	5.0kW
Annual running cost (365 days)	777,000 yen	210,000 yen
		567,000yen

Annual cost saving

※Running costs are calculated based on the following assumptions.

Gas rate: 270 (yen/m³) Electricity rate: 11.5(yen/kW)

※Basic electricity rate is charged separately, however, each electric power company has discount rate for electrified kitchen.

eco Not only functions, but also environmental improvement is considered. Eco-friendly design!

Maruzen's IH Chinese Range is the product that has remarkably improved the functions as kitchen appliances and also taken impacts to the environment into account. Clean IH reduces exhaust gas and radiation heat, which improve kitchen environment and reduce stress of kitchen staffs. Also, this product is highly energy-saving. Compared to the conventional models, the power consumption is saved very much and the impact on the environment is reduced as well.



Indicator is equipped to check the heating power easily

Heating power indicator is mounted at the back guard. The change in heating power is easily checked and it is effective to standardize the cooking process for part time workers. The position of the indicator can be changed upon your request. Please contact us.



Casting stove flame to survive hard use in busy restaurants

The stove frame is made of casting, highly demanded by Chinese restaurants. Maruzen's stove frame is durable and robust. It can go through hard use of a busy restaurant. The more you use, the more it fits to Chinese pans, which makes cooking even speedier.



Monolithic finish of the stove frame and the top plate with easy cleaning spec

The monolithic finish of the top plate that has no bumps such as screws and the corners are rounded. It is easy to clean and also hygienic as there is no residues of food dropping into gaps. The inner of the stove frame is a strong and smooth plate. It is easy to wipe off boiling-over.



Flame adjustment lever & water proof switch

The lever is divided to upper part and lower part, enabling to control not only by hand but also knee when you can't use both hands.



Water-Boiling Pot is handy and easy to use

Not only the frying stove with IH, but also the water-boiling pot with heater is equipped. Besides, dedicated pot is included which is very useful. (Only for MIC-(H)D450W, (H)D600W)

Improve work efficiency by strainer receiver

A receiver of oil strainer is mounted as standard equipment at the back guard. Speedy and efficient cooking is possible. (Only for MIC-(H)D450W, (H)D600W)



Please use the included special Chinese pan

Dedicated Chinese pan is provided as an accessory for the respective model. The pans are designed considering the fitting to the stove frame and the thermal permeability so as to demonstrate the maximum efficiency of IH.

Remarkably improved safety

IH does not generate flame, which means safer. Anyone can use it easily. The abnormal overheating prevention device ensures more safety, even in case of accident.

Custom-made is available

Custom-made is available depending on your convenience. From a small size to a super large size, output of the stoves and the combination with the water-boiling pot can be freely chosen. Please see page 25 for more details.

Radiation thermometer spec is also available!

Suitable for coating ingredients with oil and deep-frying!

The radiation thermometer mounted at the back guard takes the temperature of the oil in the pan accurately and keeps the preset temperature. Oil temperature control is easier and it is safer as well.



Please see page 23 for more details.



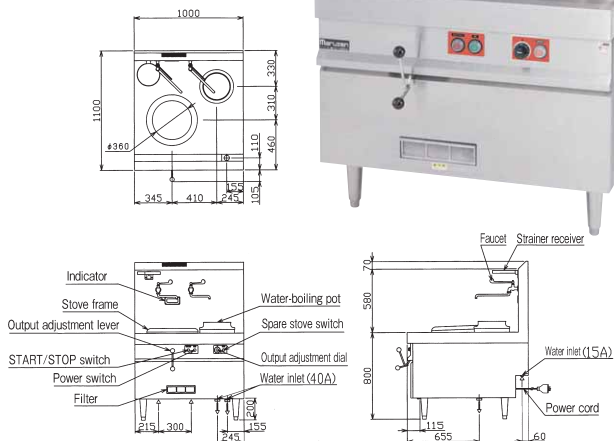
Professional spec with powerful heating and convenience

Professional spec

MIC-D450W

List price **¥1,480,000**
(tax-excluded)

φ450 2-knob Chinese wok

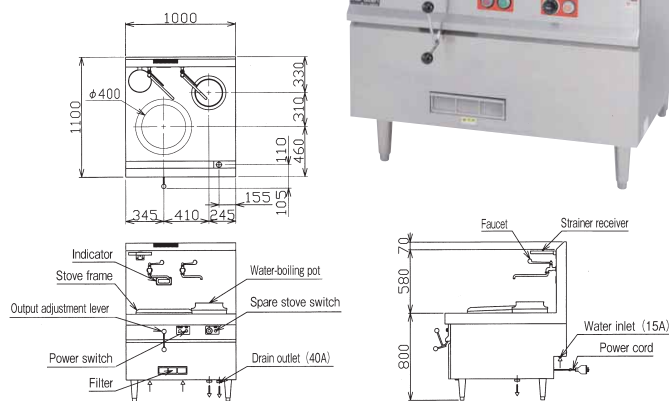


Professional spec

MIC-D600W

List price **¥1,680,000**
(tax-excluded)

φ600 2-knob Chinese wok



MIC-D Series Specifications Table

Model	External dimensions (mm)				Electro magnetic unit	Water-boiling pot	Rated voltage (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Water inlet	Drain outlet	Weight (kg)	Accessories
MIC-D450W	1,000	1,100	800	650	7kW	1.7kW	3φ200V	8.7	30A	2m Ground 3P 30A with hook plug	15A	40A	165	φ450 2-knob Chinese wok, φ240 dedicated pot
MIC-D600W	1,000	1,100	800	650	10kW	1.7kW	3φ200V	11.7	40A	2m 8mm ² -4cores direct connecting	15A	40A	170	φ600 2-knob Chinese wok, φ240 dedicated pot

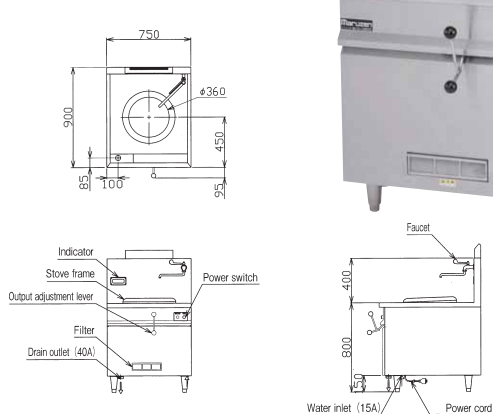
Delivery date is about 3 weeks after receipt of order.

Large diameter frying stove to cook a large quantity of ingredients at once!

MIC-450W

List price **¥790,000**
(tax-excluded)

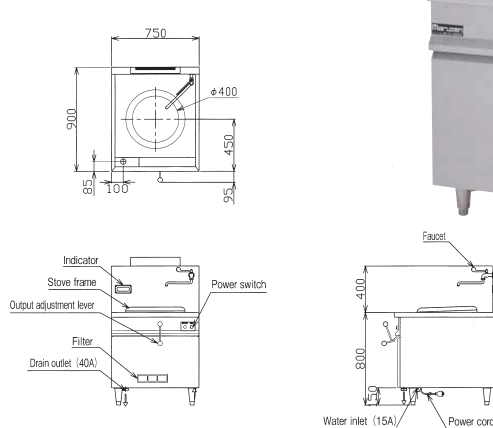
φ450 2-knob Chinese wok



MIC-600W

List price **¥890,000**
(tax-excluded)

φ600 2-knob Chinese wok

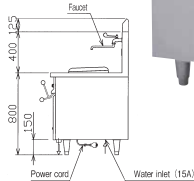


MIC Series Specifications Table

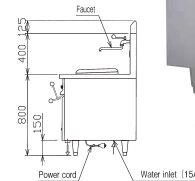
Model	External dimensions (mm)				Electro magnetic unit	Rated voltage (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Water inlet	Drain outlet	Weight (kg)	Accessories
MIC-450W	750	900	800	400	5kW	3φ200V	5.0	20A	2m Ground 3P 20A with hook plug	15A	40A	100	φ450 2-knob Chinese wok
MIC-600W	750	900	800	400	10kW	3φ200V	10.0	40A	2m 8mm ² -4cores direct connecting	15A	40A	105	φ600 2-knob Chinese wok

Delivery date is about 2 weeks after receipt of order.

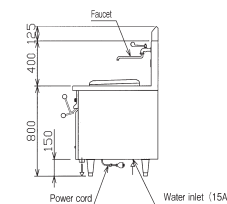
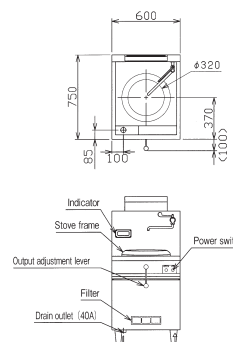
ø300 1-knob Chinese wok



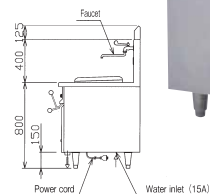
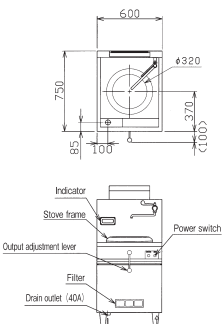
ø330 1-knob Chinese wok



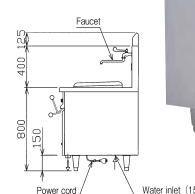
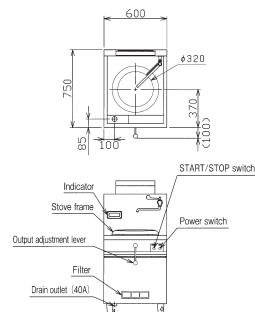
ø360 1-knob Chinese wok




ø360 2-knob Chinese wok



ø390 2-knob Chinese wok



Model	External dimensions (mm)				Electro magnetic unit	Rated voltage (V/50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Water inlet	Drain outlet	Weight (kg)	Accessories
	Width	Depth	Height	Back									
MIC-300S	600	750	800	400	5kW	3φ200V	5.0	20A	2m Ground 3P 20A with hook plug 	15A	40A	45	φ300 1-knob Chinese wok
MIC-330S	600	750	800	400	5kW	3φ200V	5.0	20A		15A	40A	45	φ330 1-knob Chinese wok
MIC-360S	600	750	800	400	5kW	3φ200V	5.0	20A		15A	40A	47	φ360 1-knob Chinese wok
MIC-360W	600	750	800	400	5kW	3φ200V	5.0	20A		15A	40A	47	φ360 2-knob Chinese wok
MIC-390W	600	750	800	400	5kW	3φ200V	5.0	20A		15A	40A	47	φ390 2-knob Chinese wok

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Suitable for coating ingredients with oil and deep-frying, radiation thermometer spec is also available!

Total 9 models

The radiation thermometer mounted at the back guard takes the temperature of the oil in the pan accurately and keeps the preset temperature. Oil temperature control is easier and it is safer as well.

IH Chinese Range
Radiation Thermometer Spec

PATENTED

MIC-H300S

List price **¥960,000**
(tax-excluded)

φ300 1-knob Chinese wok



Radiation thermometer takes the oil temperature accurately

The radiation thermometer mounted at the back guard takes the temperature of the oil in the pan accurately and turns on/off the heating automatically by the temperature to keep a preset temperature (patented). The temperature is shown in the left half of the indicator so that the temperature can be checked anytime.



Oil temperature of 3 menus can be registered.

The oil temperature of each menu can be registered in advance. By having the frequently-used oil temperature registered, it is more labor-saving and there is no worry about setting a wrong temperature. Oil temperature of 3 menus can be registered.



Overheating prevention device ensures safety when deep-frying

The overheating prevention device ensures safety when deep-frying. Please set the high-limit thermo-sensitive rod in the pan when deep-frying. In case oil temperature rises abnormally, it automatically and safely stops heating.

■MIC-HD Series Specifications Table

Model	External dimensions (mm)				Electro magnetic unit	Water-boiling unit	Rated voltage (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Water inlet	Drain outlet	Weight (kg)	Accessories	List price (tax-excluded)
	Width	Depth	Height	Back											
MIC-HD450W	1,000	1,100	800	650	7kW	1.7kW	3φ200V	8.7	30A	2m Ground 3P 30A with hook plug	15A	40A	165	φ450 2-knob Chinese wok, φ240 dedicated pot	¥1,680,000
MIC-HD600W	1,000	1,100	800	650	10kW	1.7kW	3φ200V	11.7	40A	2m 8mm-4cores direct connecting	15A	40A	170	φ600 2-knob Chinese wok, φ240 dedicated pot	¥1,880,000

■Delivery date is about 3 weeks after receipt of order.

■MIC-H Series Specifications Table

Model	External dimensions (mm)				Electro magnetic unit	Rated voltage (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Water inlet	Drain outlet	Weight (kg)	Accessories	List price (tax-excluded)
	Width	Depth	Height	Back										
MIC-H300S	600	750	800	400	5kW	3φ200V	5.0	20A	2m Ground 3P 20A with hook plug	15A	40A	45	φ300 1-knob Chinese wok	¥960,000
MIC-H330S	600	750	800	400	5kW	3φ200V	5.0	20A		15A	40A	45	φ330 1-knob Chinese wok	¥970,000
MIC-H360S	600	750	800	400	5kW	3φ200V	5.0	20A		15A	40A	47	φ360 1-knob Chinese wok	¥980,000
MIC-H360W	600	750	800	400	5kW	3φ200V	5.0	20A		15A	40A	47	φ360 2-knob Chinese wok	¥980,000
MIC-H390W	600	750	800	400	5kW	3φ200V	5.0	20A		15A	40A	47	φ390 2-knob Chinese wok	¥980,000
MIC-H450W	750	900	800	400	5kW	3φ200V	5.0	20A	2m 8mm-4cores direct connecting	15A	40A	100	φ450 2-knob Chinese wok	¥990,000
MIC-H600W	750	900	800	400	10kW	3φ200V	10.0	40A		15A	40A	105	φ600 2-knob Chinese wok	¥1,090,000

◆Delivery date is about 2 weeks after receipt of order.

Cooking capacity, cost, safety, comfort... higher-class “All IH Chinese System”

“All IH Chinese System”, comprised of IH Chinese Range, IH Clean Soup Range and IH Noodle-boiler, shows the high performance on various aspects, such as running cost, comfort in the kitchen without exhaust gas and reduction of air conditioning expenses.



10kW high power soup range!

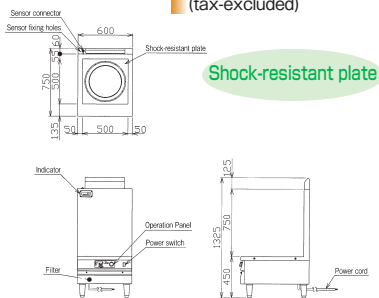
IH Clean Soup Range

5kW, 6kW are also available.
Please refer to IH Range / IH Stove catalog.

High power 10kW realizes the powerful heating that is indispensable to cook a large amount of soup. Moreover, Maruzen's original IH coil heats up the entire bottom of stockpot, creating a strong convection in the pot, tendering ingredients and letting them absorb the soup well. High efficient IH reduces running cost.

MIHL-K10

List price ¥790,000
(tax-excluded)

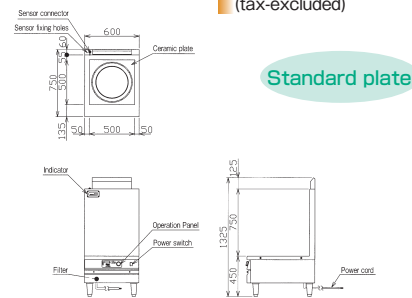


Shock-resistant plate



MIHL-10

List price ¥780,000
(tax-excluded)



Standard plate



IH Clean Soup Range (with plate-heating function and timer)

Model (K) type is a shock-resistant plate spec.

Model	External dimensions (mm)				Plate dimensions (mm)		No. of plates	Electro magnetic unit	Rated voltage (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories
	Width	Depth	Height	Back	Width	Depth								
MIHL-(K) 10	600	750	450	750	500	500	1	10kW	3φ200V	10.0	40A	2m 8mm-4cores direct connecting	70	Filter (1)

◆Delivery date is about 2 weeks after receipt of order. ◆Temperature sensor is optional (MIHX-C List price(tax-excluded) ¥35,000)(Length 500mm).

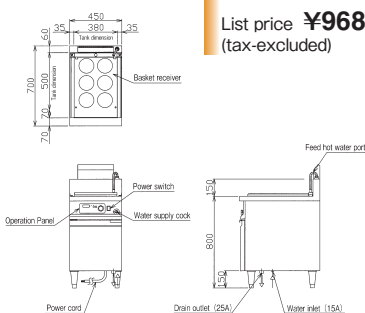
Thermal efficiency more than 90%! Outstanding boiling power and low running cost!

IH Noodle-boiler

In addition to the strong boiling power, Maruzen's original boiling assist plate makes noodles move around in the boiling basket. The deep boiling basket boils noodles thoroughly to the core of the noodles, regardless of thick noodles or big portions. Moreover, high efficient IH and high-spec hot water tank reduce running cost dramatically.

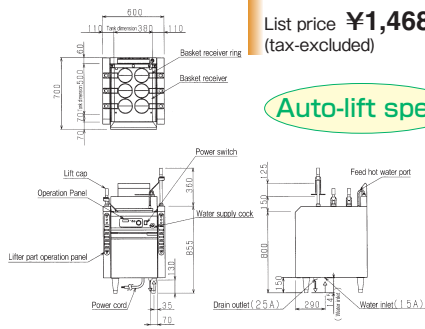
MRIY-06

List price ¥968,000
(tax-excluded)



MRIY-L06

List price ¥1,468,000
(tax-excluded)



Auto-lift spec

IH Noodle Boiler Specifications Table

Model	External dimensions (mm)				Water capacity (l)	Rated voltage (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Water inlet	Drain outlet	Safety device	Accessories	Weight (kg)	List price (tax-excluded)
	Width	Depth	Height	Back											
MRIY-06	450	700	800	150	43	3φ200V	10.0	40A	2m 8mm-4cores direct connecting	15A	25A×2	Dry-heating preventive device	Noodle boiling basket (6)	45	¥968,000
MRIY-06D	450	750	800	150	43	3φ200V	10.0	40A		15A	25A×2	Dry-heating preventive device	Noodle boiling basket (6)	45	¥990,000
MRIY-L06	600	700	800	150	43	3φ200V	10.2	40A		15A	25A×2	Dry-heating preventive device	Noodle boiling basket (6)	85	¥1,468,000
MRIY-L06D	600	750	800	150	43	3φ200V	10.2	40A		15A	25A×2	Dry-heating preventive device	Noodle boiling basket (6)	85	¥1,490,000

◆Delivery date is about 2 weeks after receipt of order.

■Model L06 and L06D have auto-lifting function.

Custom-Made

Other than models in this catalog, we can take custom order depending on your needs such as the restaurant size, kitchen layout, and menu structures. We would like to produce your restaurant's original Chinese range from small size to super large size, professional type, gas type, or IH type.

Sample of Custom-Made

Super large size professional IH Chinese range

This is width 10m class super large professional IH Chinese range. 10kW large stove which output is the domestic strongest class is equipped with 7kW stove. Moreover, it has an indicator to show clearly the output, thermo-controlled water-boiling pot, and very durable cast metal stove frames. This is the custom-made Chinese range that pursuits the maximum functionality and operability.



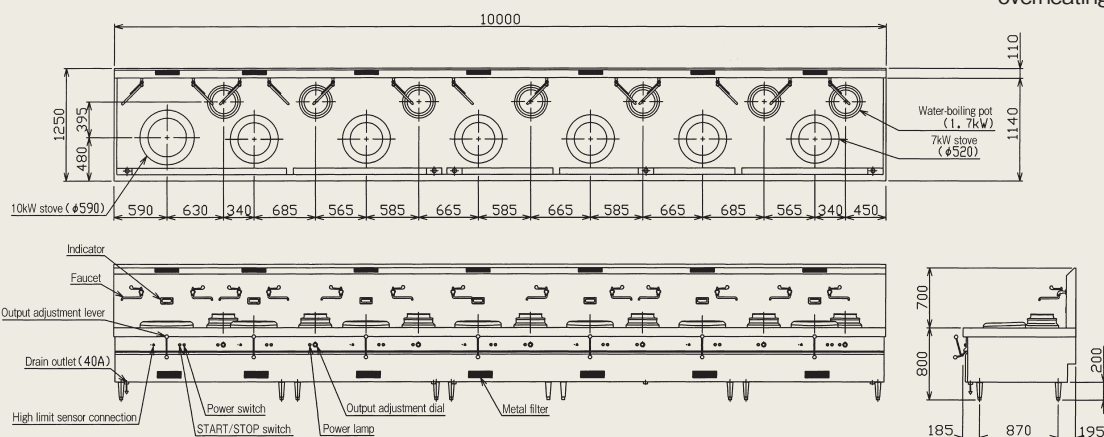
Adapter ring that can share $\phi 450 \sim 600$ of Chinese range by fitting and removing it.
※Patent Pending



An indicator is mounted at the back guard for every frying stove. The output can be easily checked.



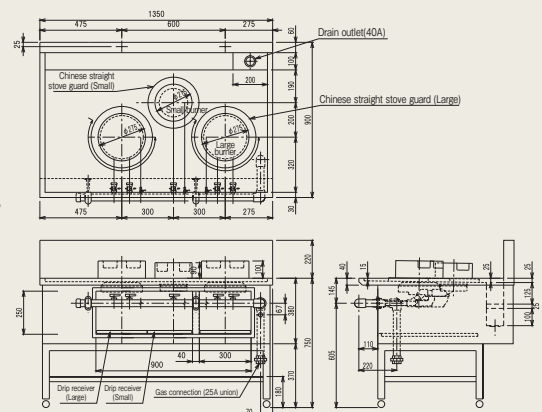
The temperature of the water-boiling pot is controlled by the thermostat that allows 10 levels of output. The right in the picture is where a high limit sensor for deep-frying or stewing is installed. It is used as an overheating prevention device.



External dimensions(mm)				Electromagnetic unit		Water-boiling pot	Rated voltage (50/60Hz)	Power consumption (kW)
Width	Depth	Height	Back	Soba	Frying			
10,000	1,250	800	700	10kW×1	7kW×6	1.7kW×7	3 ϕ 200V×7	63.9

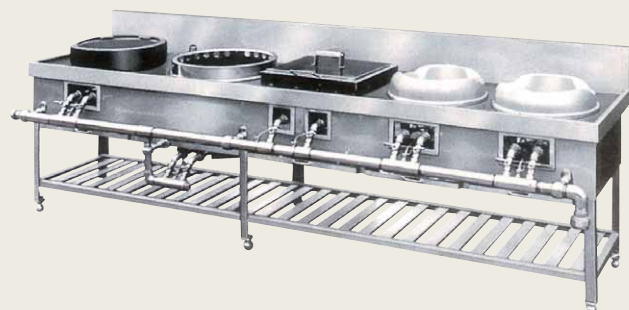
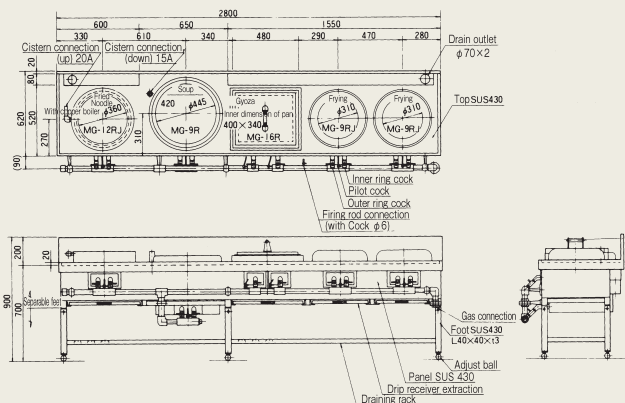
- We are happy to meet your requests on the size and combination of machines.
Please feel free to consult with us.

Sample for Custom-made

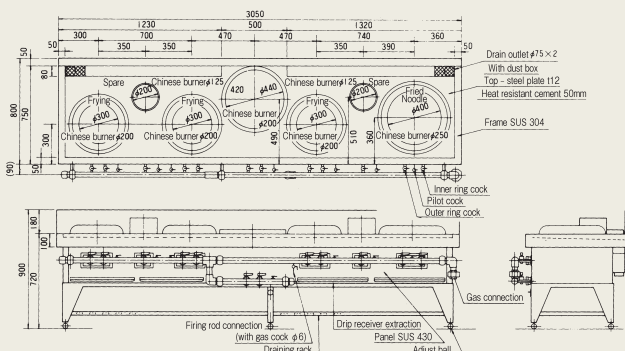


Chinese straight stove guard to protect seasonings on the top plate from flames.

External dimensions(mm)				Gas consumption		Gas connection	
Width	Depth	Height	Back	Town gas	LP gas	Town gas	LP gas
1,350	900	750	220	46.5kW (40,000kcal/h)	46.5kW (3.33kg/h)	25A	25A



External dimensions(mm)				Gas consumption		Gas connection	
Width	Depth	Height	Back	Town gas	LP gas	Town gas	LP gas
2,800	620	700	200	90.7kW (78,000kcal/h)	90.7kW (6.5kg/h)	32A	25A



● Professional spec Chinese range

External dimensions(mm)				Gas consumption		Gas connection	
Width	Depth	Height	Back	Town gas	LP gas	Town gas	LP gas
3,050	800	720	180	102kW (88,000kcal/h)	102kW (7.3kg/h)	32A or 40A	25A

Roast pork stove

*Popular side dish for Chinese cuisine.
Professional taste at ease!*

- Perfect for uniform grilling by efficient convection of heat.
- Far red effect of Kokaseki (a kind of rhyolite) grills meat tasty and juicy.

Roast pork stove Large

List price **¥580,000**

(tax-excluded)

※Please contact us for delivery date.



External dimensions:
W720 × D625 × H1,300 (mm)
Gas consumption:
Town Gas/ 10.3kW (8,850kcal/h)
LP gas/9.0kW(0.64kg/h)

Pan Diameters Compatible with Maruzen Chinese Range Series

SRX-DRX Series

Stove Type	Frying				Soba	Water-boiling pot	Stew pot	Auxiliary pot
Stove Diameter	φ300	φ330	φ360	φ390	φ390	φ260	φ250	
SRX	—	—	φ420~φ480	φ450~φ510	—	φ240 dedicated pot	—	—
DRX	φ360~φ420	φ390~φ450	—	—	φ450~φ510	—	—	φ300~φ360
DRX (Blast range)	—	—	—	—	—	—	—	—

MR-MRS Series

Stove Type	Frying	Soba	Soup	Gyoza	Noodle-boiling
Stove Diameter	φ310	φ380	Width 500	φ350	—
MR	φ360~φ420	φ450~φ510	φ270~φ450	Gyoza φ330	Do not use any pots other than the accompanying dedicated pot.
MRS	—	—	—	—	—

MRO Series

Stove Type	Frying (MRO-B21)	Soup (MRO-S11)
Stove Diameter	φ310	Hole in the cover
MRO	φ360~φ420	φ360~φ450

MLO Series

Depth	600	750
MLO	φ360~φ390	φ390~φ510

MRS-H Series

Depth	750
MRS-H	φ360~φ420

MIC/MIC-D Series

Stove Type	Frying	Water-boiling pot
Stove Diameter	φ275~φ401	φ240
MIC	Do not use any pots other than the accompanying dedicated pan.	—
MIC-D	Do not use any pots other than the accompanying dedicated pan/pot.	—



Under Japanese Radio Act, the person who installs and uses IH Chinese Range must apply with "Application for Permission for Equipment Using High Frequency" and obtain permission.

⚠ 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 or not 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.

⚠ 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 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, 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.

- 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.

General commercial kitchen Appliances & Equipment



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

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

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■contact

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