

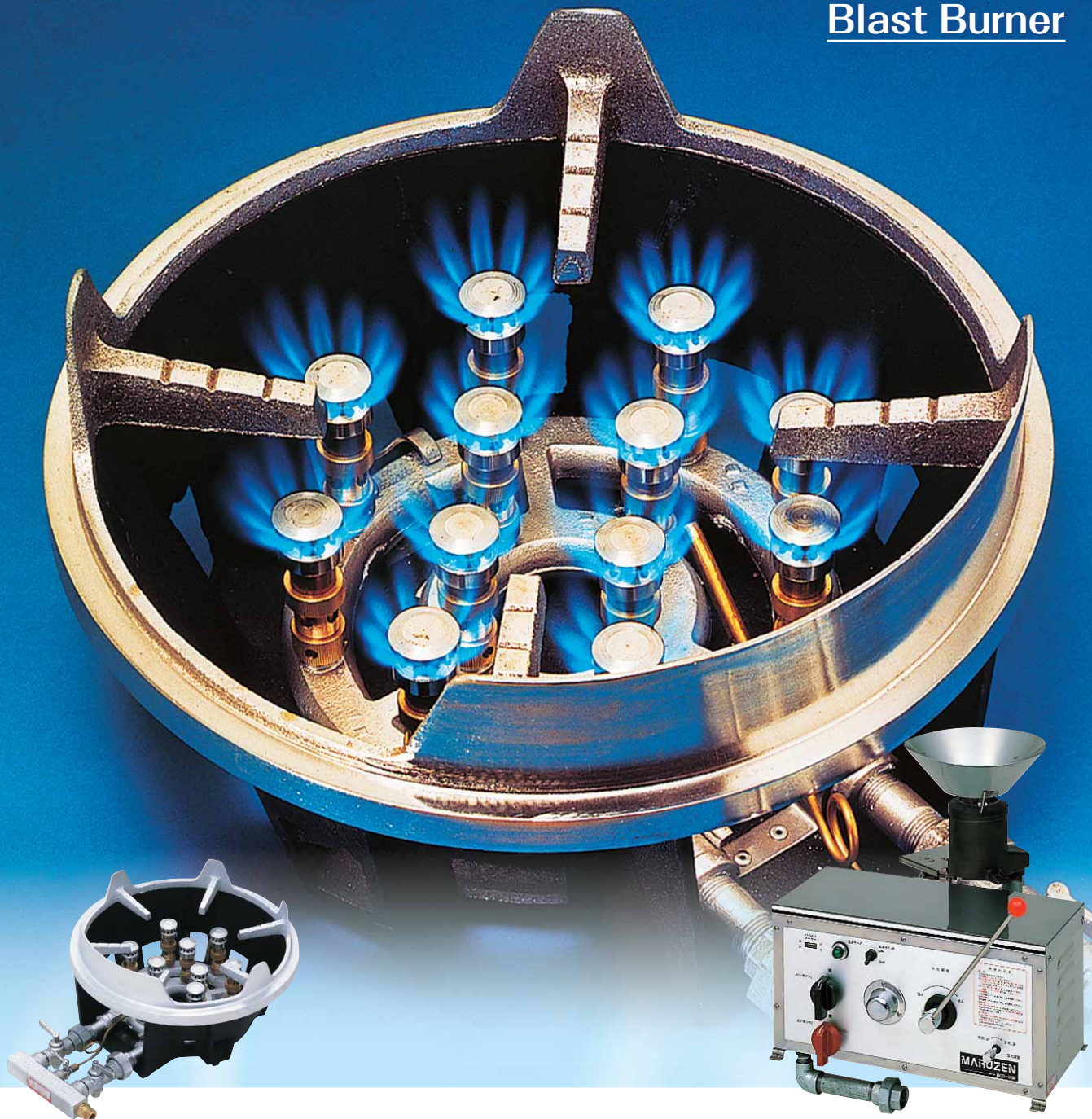


Maruzen

Gas Burner

Best seller for its outstandingly
powerful heating.

Fire Screen Burner
Super Jumbo Burner
Blast Burner



General commercial kitchen Appliances & Equipment



MARUZEN Co., Ltd.

August 2016 Edition

Fire Screen Burner

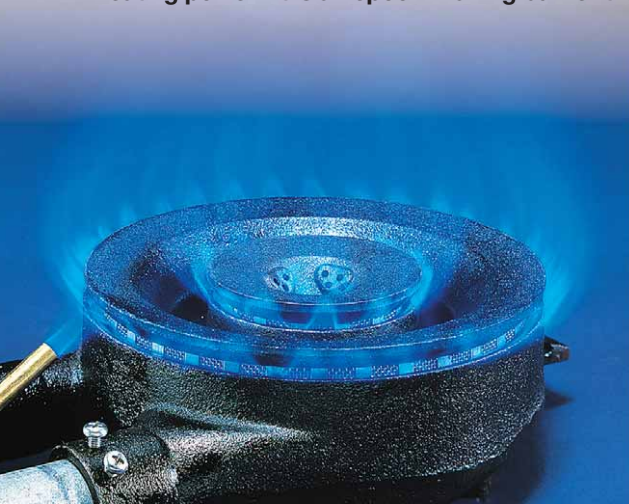
Small design!! But powerful heating power!

Best seller of excellent durability!!

5,800
20,000
kcal/h
(6.74 ~ 23.3kW)

The industry's first "Fire Screen"

Fire Screen Burner adopts the "fire screen" where the port is covered by a belt-shaped heat-resistant stainless-steel mesh. It improves thermal efficiency even more and realizes powerful heating power. It is an epoch-making burner that reliably handles speedy cooking.



Point 1 **Small but powerful!**
It can be used for various cooking menus.

Small design and powerful as never before, and also adjustable to give a low flame easily. Ranging from heating or stew to Chinese food that require a high flame, it can be used for various menus.

Point 2 **Structure that prevents clogging by boiled-over.**

The flame goes up coming out from the side. So that boiled over food does not drop directly on the flame ports. You don't need worry about clogging.

Point 3 **Easy to clean.**

Burner head and mesh part can be removed easily, facilitating washing with water and cleaning.



If the surroundings of the place where the product is installed are not incombustible structure, a soup stand or a heat insulating board must be installed. ※ Please see the back cover for more detail.

Fire Screen Burner



※ Please use pots not larger than ϕ 300mm.

MG-240C

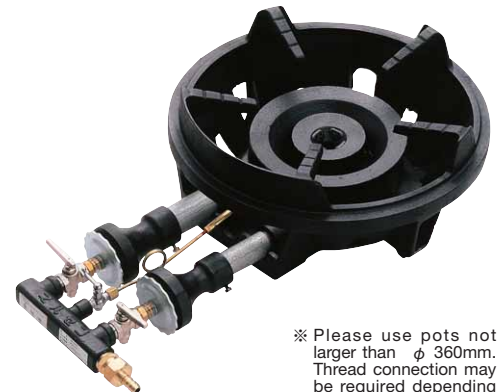
Gas consumption 6.74kW(5,800kcal/h)
List Price : ¥17,000
(tax-excluded)



※ Please use pots not larger than ϕ 360mm.

MG-250B

Gas consumption 9.30kW(8,000kcal/h)
List Price : ¥22,000
(tax-excluded)



※ Please use pots not larger than ϕ 360mm. Thread connection may be required depending on gas type.

MG-260B

Gas consumption 12.2kW(10,500kcal/h)
List Price : ¥30,000
(tax-excluded)



※ Please use pots not larger than ϕ 400mm. Thread connection may be required depending on gas type.

MG-270B

Gas consumption 15.7kW(13,500kcal/h)
List Price : ¥34,000
(tax-excluded)



※ Please use pots not larger than ϕ 420mm.

MG-280B

Gas consumption 19.8kW(17,000kcal/h)
List Price : ¥40,000
(tax-excluded)



※ Please use pots not larger than ϕ 440mm.

MG-290B

Gas consumption 23.3kW(20,000kcal/h)
List Price : ¥47,000
(tax-excluded)

Super Jumbo Burner

Long-seller for its **surprisingly powerful heating and fuel-saving design!!!**

Perfect for Chinese dishes and other menus that require a high flame.

4,500
20,000
kcal/h
(5.23 ~ 23.3kW)

2 types for your choice according to use

Type 1 < Standard >

<Standard> Type has 3 models ranging from 5.23 to 15.7kW (4,500 to 13,500kcal/h).

Type 2 < Jumbo >

<Jumbo> Type has 2 models; 17.4kW (15,000kcal/h) and 23.3kW (20,000kcal/h). High output burner perfect for speedy cooking such as for Chinese dishes, boiling noodles.

If the surroundings of the place where the product is installed are not incombustible structure, a soup stand or a heat insulating board must be installed. ※ Please see the back cover for more detail.



Table Top Type Super Jumbo Burner <Standard>

Gas stoves with PS mark are the products that comply with the technical standards provided by the Japanese government.



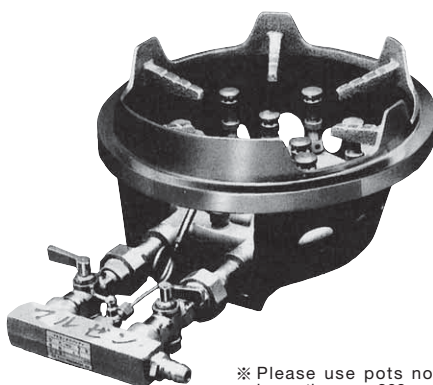
Products with this mark have passed the type inspection of the Japan Gas Appliances Inspection Association. (LP gas, 13A)

※ Please use pots not larger than ϕ 280mm.

MG-4B

Gas consumption 5.23kW(4,500kcal/h)

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

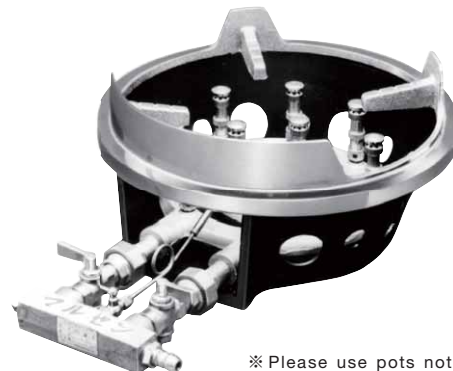


※ Please use pots not larger than ϕ 360mm. Thread connection may be required depending on gas type.

MG-9

Gas consumption 11.6kW(10,000kcal/h)

List Price : **¥35,000**
(tax-excluded)



※ Please use pots not larger than ϕ 400mm. Thread connection may be required depending on gas type.

MG-12

Gas consumption 15.7kW(13,500kcal/h)

List Price : **¥44,000**
(tax-excluded)

Table Top Type Super Jumbo Burner <Jumbo>

Comparison of Mixer Tubes



※ Please use pots not larger than ϕ 420mm. Rubber tube connection may be required depending on gas type.

MG-9J

Gas consumption 17.4kW(15,000kcal/h)

List Price : **¥51,000**
(tax-excluded)



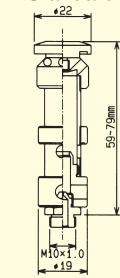
※ Please use pots not larger than ϕ 440mm.

MG-12J

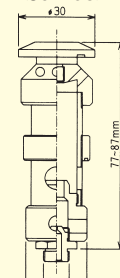
Gas consumption 23.3kW(20,000kcal/h)

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

<Standard>



<Jumbo>



● Please specify at the time of order if you wish to use a flat grid. We are happy to replace it.

We have grids, for MG-9, 12, 9J and 12J. The number of nails of the grid depends on the model of the burner. (The picture shows the grid for MG-9J.)



Super Jumbo Burner

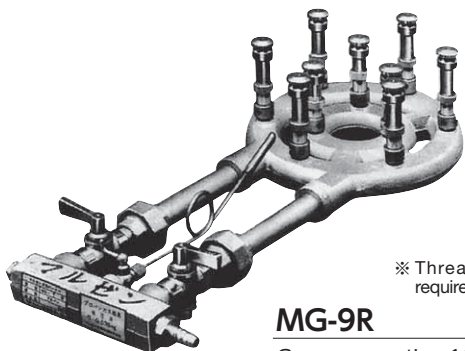
Popular for its versatility!!

Chinese range, soba stove, or steamer...
it can be used in various stoves.

6,700
25,000
kcal/h
(7.79 ~ 29.1kW)

When using a super jumbo burner built in some product, the surroundings of such product must be incombustible structure.

Super Jumbo Burner for Ranges <Standard>

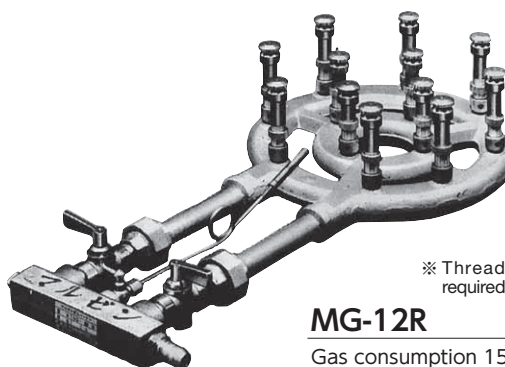


※ Thread connection may be required depending on gas type.

MG-9R

Gas consumption 11.6kW(10,000kcal/h)

List Price : **¥26,000**
(tax-excluded)



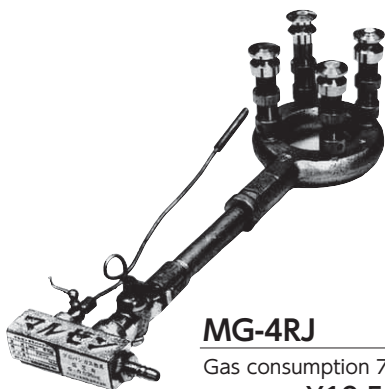
※ Thread connection may be required depending on gas type.

MG-12R

Gas consumption 15.7kW(13,500kcal/h)

List Price : **¥34,000**
(tax-excluded)

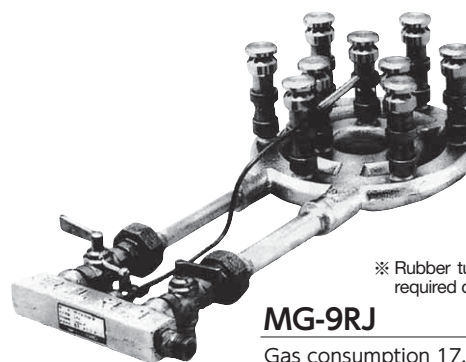
Super Jumbo Burner for Ranges <Jumbo>



MG-4RJ

Gas consumption 7.79kW(6,700kcal/h)

List Price : **¥19,500**
(tax-excluded)

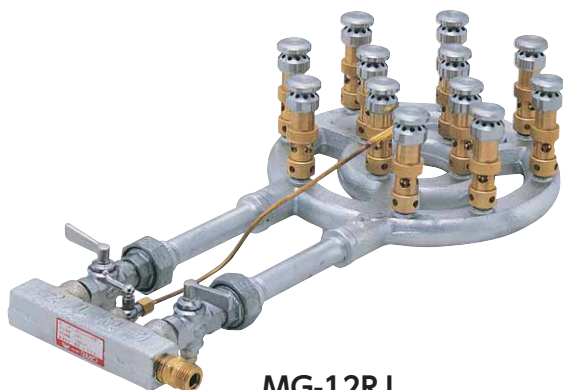


※ Rubber tube connection may be required depending on gas type.

MG-9RJ

Gas consumption 17.4kW(15,000kcal/h)

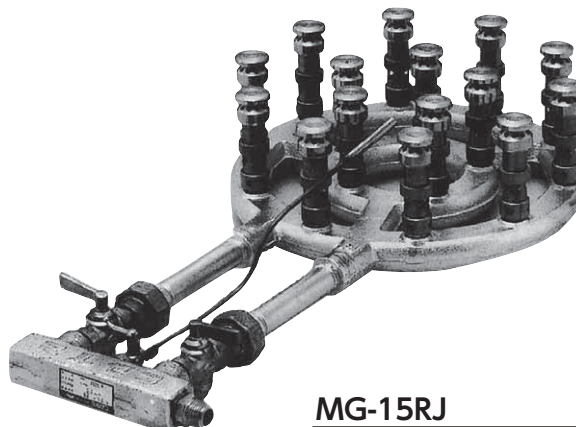
List Price : **¥40,000**
(tax-excluded)



MG-12RJ

Gas consumption 23.3kW(20,000kcal/h)

List Price : **¥47,000**
(tax-excluded)



MG-15RJ

Gas consumption 29.1kW(25,000kcal/h)

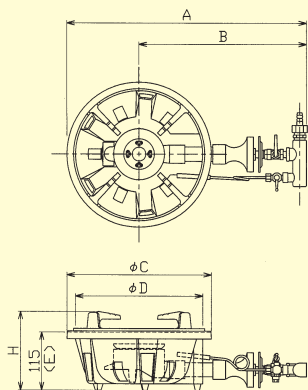
List Price : **¥59,000**
(tax-excluded)

Fire Screen Burner Specifications Table

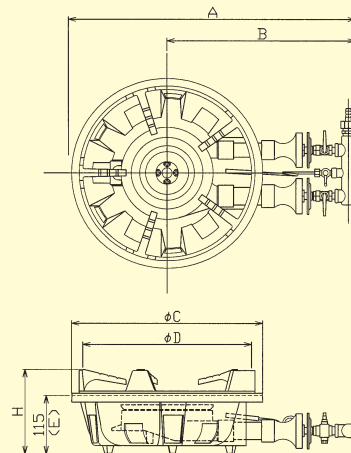
Model	External dimensions (mm)						Gas consumption		Gas connection		Weight (kg)
	A	B	C	D	E	H	Town gas	LP gas	13A, 12A	LP gas	
MG-240C	475	330	290	250	115	158	6.74kW (5,800kcal/h)	6.74kW (0.48kg/h)	※ 13mm (Rubber tube connection)	9.5mm (Rubber tube connection)	7.0
MG-250B	505	350	310	275	115	148	9.30kW (8,000kcal/h)	9.30kW (0.67kg/h)	13mm (Rubber tube connection)	9.5mm (Rubber tube connection)	8.0
MG-260B	544	365	357	315	115	160	12.2kW (10,500kcal/h)	12.2kW (0.88kg/h)	13mm (Rubber tube connection)	9.5mm (Rubber tube connection)	14.5
MG-270B	557	370	374	330	115	165	15.7kW (13,500kcal/h)	15.7kW (1.13kg/h)	13mm (Rubber tube connection)	15A	15.4
MG-280B	583	390	385	350	115	170	19.8kW (17,000kcal/h)	19.8kW (1.42kg/h)	15A	15A	17.8
MG-290B	614	405	416	380	115	175	23.3kW (20,000kcal/h)	23.3kW (1.67kg/h)	15A	15A	21.5

●※ only for 13A

Drawing for MG-240C, 250B



Drawing for MG-260B, 270B, 280B, 290B

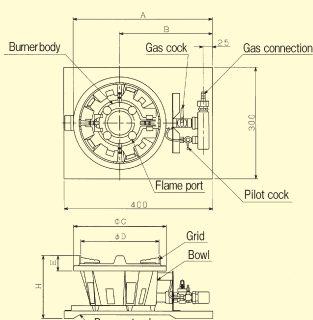


Super Jumbo Burner Specifications Table

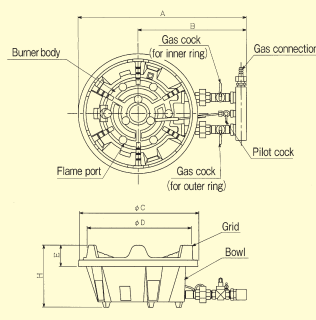
Model	External dimensions (mm)								Gas consumption		Gas connection		Weight (kg)	
	A	B	C	D	E	H	X	Y	Town gas	LP gas	13A, 12A	LP gas		
Tabletop standard	MG-4B	375	250	249	210	42	170	300	400	5.23kW (4,500kcal/h)	5.23kW (0.38kg/h)	※ 13mm (Rubber tube connection)	9.5mm (Rubber tube connection)	5.5
	MG-9 (H)	473	305	335	292	60	174	—	—	11.6kW (10,000kcal/h)	11.6kW (0.83kg/h)	13mm (Rubber tube connection)	9.5mm (Rubber tube connection)	11.6
	MG-12 (H)	533	335	395	350	78	193	—	—	15.7kW (13,500kcal/h)	15.7kW (1.13kg/h)	13mm (Rubber tube connection)	15A	16.5
Tabletop Jumbo	MG-9J (H)	487	305	364	320	70	211	—	—	17.4kW (15,000kcal/h)	17.4kW (1.25kg/h)	13mm (Rubber tube connection)	15A	15.0
	MG-12J(H)	547	335	424	379	78	219	—	—	23.3kW (20,000kcal/h)	23.3kW (1.67kg/h)	15A	15A	20.5
Standard for range	MG-9R	481	380	201	—	—	113	—	—	11.6kW (10,000kcal/h)	11.6kW (0.83kg/h)	13mm (Rubber tube connection)	9.5mm (Rubber tube connection)	5.1
	MG-12R	537	410	253	—	—	113	—	—	15.7kW (13,500kcal/h)	15.7kW (1.13kg/h)	13mm (Rubber tube connection)	15A	6.5
Jumbo for range	★ MG-4RJ	448	385	125	—	—	114	—	—	7.79kW (6,700kcal/h)	7.79kW (0.56kg/h)	13mm (Rubber tube connection)	9.5mm (Rubber tube connection)	2.7
	MG-9RJ	481	380	201	—	—	121	—	—	17.4kW (15,000kcal/h)	17.4kW (1.25kg/h)	13mm (Rubber tube connection)	15A	6.1
	MG-12RJ	537	410	253	—	—	121	—	—	23.3kW (20,000kcal/h)	23.3kW (1.67kg/h)	15A	15A	7.3
	MG-15RJ	587	435	303	—	—	121	—	—	29.1kW (25,000kcal/h)	29.1kW (2.08kg/h)	15A	15A	9.1

★ Delivery date for the models with ★ is about 1 week after receipt of order. ●※ Only for 13A ● (H) is a spec with a flat grid. (The price is the same.)

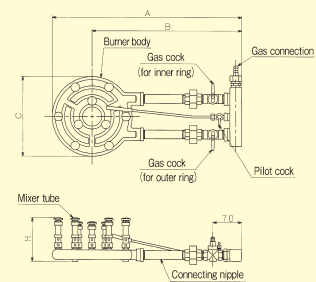
Drawing for Table Top (MG-4B)



Drawing for Table Top



Drawing for Ranges and Stove



Blast Burner

Revolution of burners!! Blast burners!
 Super strong heating power and fuel saving 20% thanks to "forced mixing combustion"!!

Built-in type

When using a blast burner built in some product, the surroundings of such product must be incombustible structure.

Forced mixing of air realizes surprisingly powerful heating and high temperature.

By mixing gas and air forcibly and burning it, the temperature of the flame rises radically. Compared to a conventional burner, about 20% of fuel saving has been achieved.

● Comparison of combustion temperatures

Type of Burner	Flame Temperature
Conventional burner (Bunsen)	1,000°C
Blast burner	1,200°C

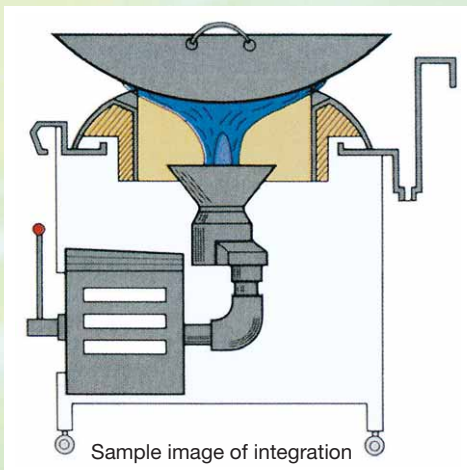
Blast burner has 2 types.

Type 1 Jumbo Blast Burner

- The flame can be adjusted sensitively from low flame to high flame. It can be used for stew.
- From ramen restaurants to Chinese restaurants, it can be used in various places.
- Mixer tube flame port is removable and easy to clean.

Type 2 Screw Blast Burner

- The swirling flame heats the center of the pot intensively. The heating power is overwhelming.
- It is efficient and has no waste of flame. Besides, it is effective in stabilizing the flame and reducing the noise.
- From normal restaurants to hotels and big restaurants, it is suitable for mass cooking.



◆ Easily built in an existing equipment

It is a high-performance and economical burner that can fit in an existing Chinese range, Japanese cooking stove and other machines.

◆ The flame can be adjusted steplessly

By operating the lever, step-less adjustment is possible from a low flame to the highest flame.

◆ Various uses

It has many possible uses for not only commercial kitchen devices (Chinese range, Japanese cooking stove) but also industrial uses. (Solder melting tank, dye heater tank for dyeing, heating and separating tank for sea salt, water distilling apparatus to wash printed wiring boards, specific boilers, etc.)

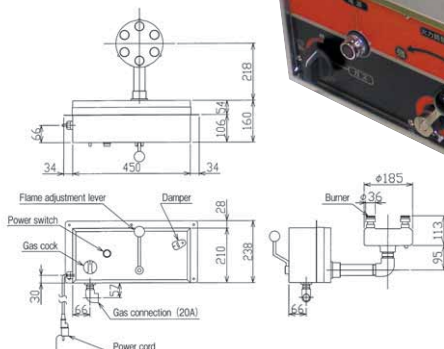
Jumbo Blast Burner

MGB-J25

Gas consumption 29.1kW(25,000kcal/h)

List Price : ¥330,000 (tax-excluded)

※ Installation fee separately charged

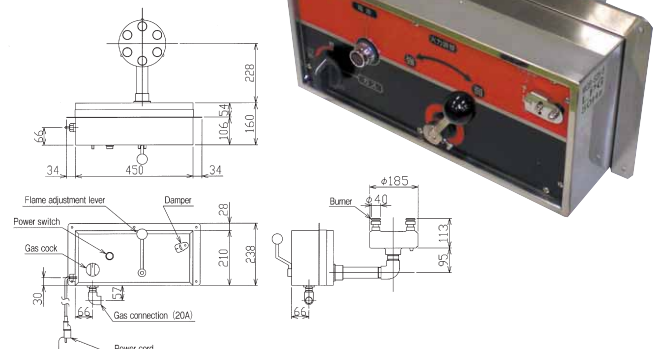


MGB-J30

Gas consumption 34.9kW(30,000kcal/h)

List Price : ¥340,000 (tax-excluded)

※ Installation fee separately charged



Screw Blast Burner

MGB-20B

Gas consumption 23.3kW(20,000kcal/h)

List Price : ¥237,000
(tax-excluded)

※ Installation fee
separately charged

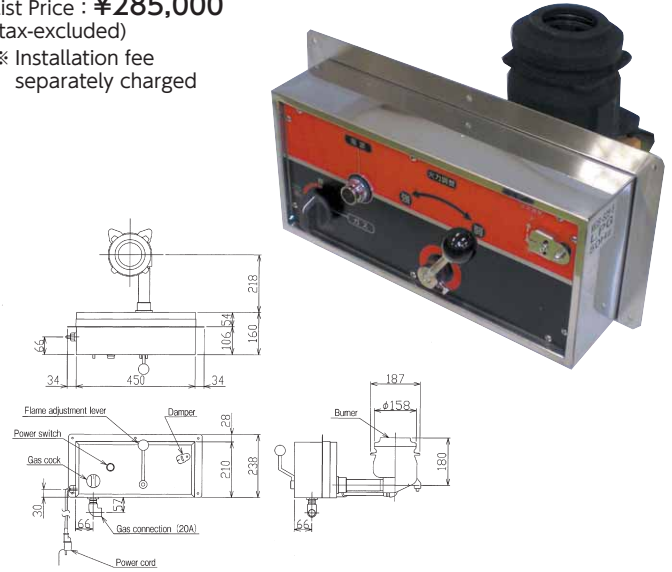


MGB-S20

Gas consumption 23.3kW(20,000kcal/h)

List Price : ¥285,000
(tax-excluded)

※ Installation fee
separately charged

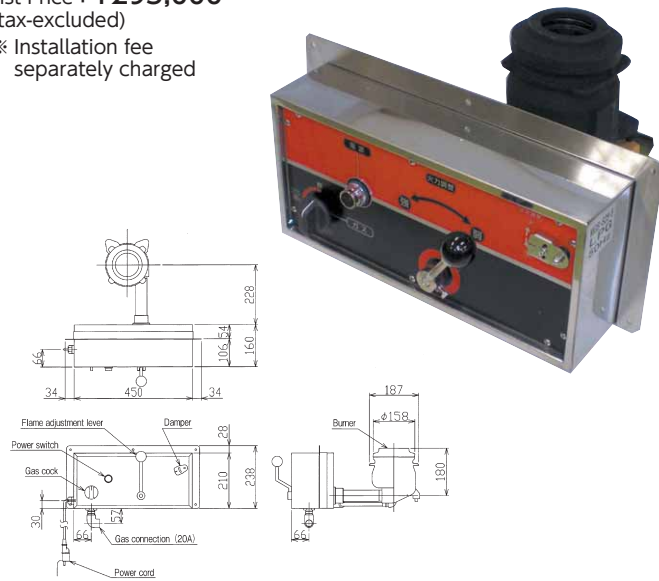


MGB-S25

Gas consumption 29.1kW(25,000kcal/h)

List Price : ¥295,000
(tax-excluded)

※ Installation fee
separately charged

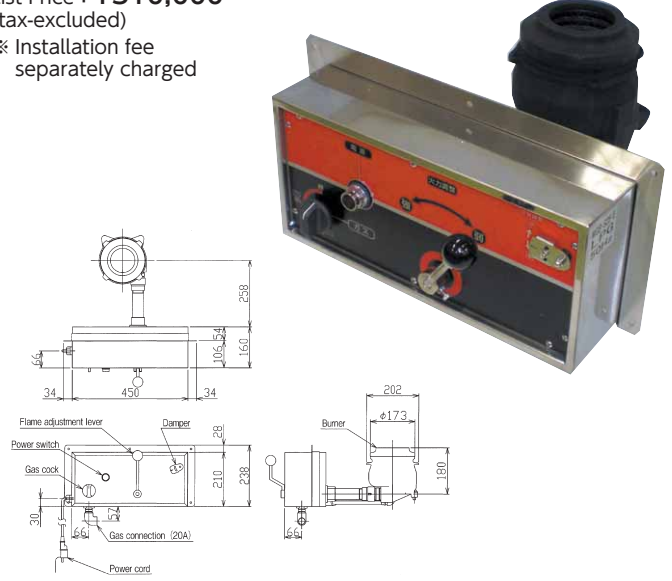


MGB-S35

Gas consumption 40.7kW(35,000kcal/h)

List Price : ¥310,000
(tax-excluded)

※ Installation fee
separately charged



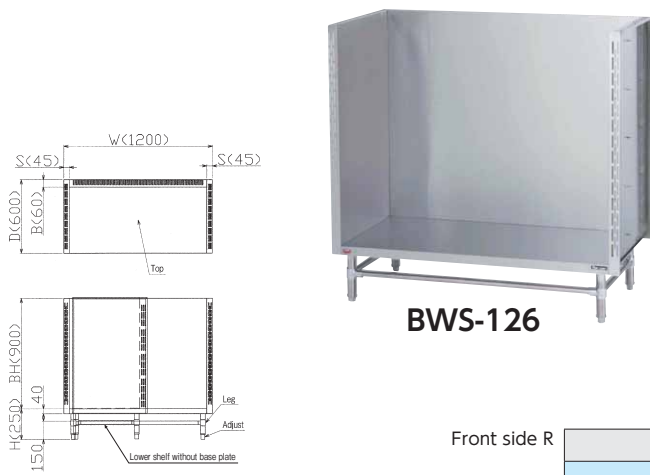
■ Blast Burner Specifications Table

Burner	Model	External dimensions (mm)		Gas consumption		Gas connection	Power (50/60Hz)	Electric consumption (W)	Power Cord	Weight (kg)
		Burner	Control Box	Town gas	LP gas					
Jumbo Blast	MGB-J25	φ 185 × 113	450 × 160 × 210	29.1kW (25,000kcal/h)	29.1kW (2.08kg/h)	20A	1φ 100V	28/33	2.5m with plug (㊦)	21
	MGB-J30	φ 185 × 113	450 × 160 × 210	34.9kW (30,000kcal/h)	34.9kW (2.50kg/h)	20A	1φ 100V	28/33		21
Screw Blast	MGB-20B	φ 154 × 155	525 × 230 × 250	23.3kW (20,000kcal/h)	23.3kW (1.67kg/h)	25A	1φ 100V	30/35		28
	MGB-S20	φ 158 × 180	450 × 160 × 210	23.3kW (20,000kcal/h)	23.3kW (1.67kg/h)	20A	1φ 100V	41/48		29
	MGB-S25	φ 158 × 180	450 × 160 × 210	29.1kW (25,000kcal/h)	29.1kW (2.08kg/h)	20A	1φ 100V	41/48	29	
	MGB-S35	φ 173 × 180	450 × 160 × 210	40.7kW (35,000kcal/h)	40.7kW (2.92kg/h)	20A	1φ 100V	41/48	31	

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

If the surroundings of the product are not incombustible structure, please install a soup stand or a Heat Insulating Board for your safety.

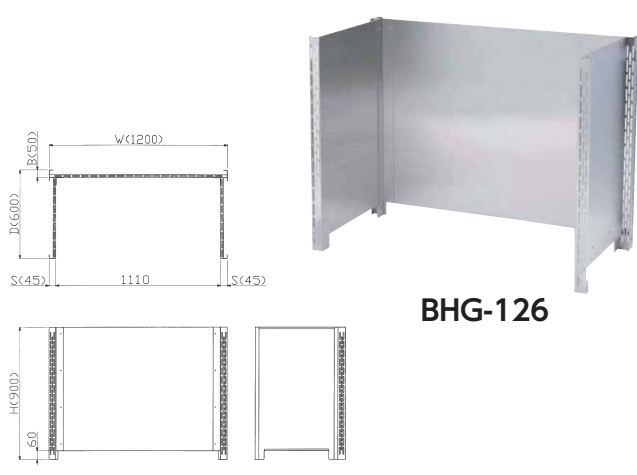
Soup Stand (Three-side back guard)



BWS-126

Front side R

Heat Insulating Board (Three-side guard)



BHG-126

■ Soup Stand Specifications Table

Model	External dimensions (mm)						SUS430
	W	D	H	BH	B	S	List Price(tax-excluded)
BWS-066	600	600	250	900	60	45	¥63,000
BWS-126	1,200	600	250	900	60	45	¥89,000
BWS-186	1,800	600	250	900	60	45	¥116,000
BWS-077	750	750	250	1,000	60	45	¥84,000
BWS-157	1,500	750	250	1,000	60	45	¥121,000
BWS-227	2,250	750	250	1,000	60	45	¥157,000

※ Delivery date is about 1 weeks after receipt of order.

■ Heat Insulating Board Specifications Table

Model	External dimensions (mm)						SUS430
	W	D	H	B	S	List Price(tax-excluded)	
BHG-066	600	600	900	50	45	¥40,000	
BHG-126	1,200	600	900	50	45	¥53,000	
BHG-186	1,800	600	900	50	45	¥66,000	
BHG-077	750	750	1,000	50	45	¥55,000	
BHG-157	1,500	750	1,000	50	45	¥74,000	
BHG-227	2,250	750	1,000	50	45	¥92,000	

※ Delivery date is about 1 weeks after receipt of order.

※ Please contact us for more details.

⚠ Safety Precautions

- Please receive "instruction manual" when purchasing equipments, and read carefully the "instruction manual" before using it. Please do not use for a purpose not described in "instruction manual" and for prohibited matter. Further, please do not use for purpose other than the intended use. Otherwise misuse will cause accidents such as carbon monoxide poisoning, fire and burn and will be cause of breakdown.
- Please do not use gaseous species and a power source (phase, voltage, frequency) not displayed in the main body. Otherwise, it will cause accident and will be cause of breakdown.
- Please do not disassemble or modify the equipment by all means. Otherwise, it will cause the accident or breakdown.

⚠ Precaution for Installation

- Equipment installing/moving work and ancillary facility works for such as gas, electricity, steam and water should be in accordance with Fire Service Act, Fire prevention ordinance and "Standards and Practical Guidelines for installing gas equipment". And please thoroughly read the manual instruction or working instruction and ask your dealer that you purchased or a specialized facility management company to properly install your product onto a safety place.
- In a place where a thermal equipment and an exhaust duct with an exhaust hood are installed, please use non-combustible materials such as concrete, brick and mortar for finishing and grounding (inside part of finishing) of equipment body's surrounding area and the upper surrounding area (backward, lateral, upper, floor face and ceiling).
- Where the finishing and grounding of the equipment body's surrounding area and the upper surrounding area are made by other material than non-combustible material when installing a thermal equipment and the exhaust duct with an exhaust hood, please install the equipment with offset distance specified for each equipment. Otherwise, it will cause a fire. Please carefully read "instruction manual" and "working instruction" for non-combustible material and installation standards.
- Be sure to install a heat-resistant/non-combustible exhaust duct with an exhaust hood upon the thermal equipment. As to equipments for generating oil smoke and steam, please install an exhaust duct with an exhaust hood which includes grease removing device. An exhaust fan of an exhaust duct should be operated while an air supply opening is absolutely necessary to be provided at an equipment-installed place.
- Please be sure so as not to extend an exhaust stack of the equipment using gas. Otherwise, it will lead to insufficient performance of equipment, accidents such as carbon monoxide poisoning, fire and burn, or breakdown.
- As to power source of equipment using electricity, please use a correctly-wired dedicated plug or a breaker separately. Be sure to install an earth for the prevention of electric shock (Third-class installation work).
- Please install not to be directly affected by the wind. Otherwise, it may cause insufficient performance or an accident such as fire by the flow of wind from an air conditioner.

⚠ 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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