Simple cooking for everyone with one touch operation!

Plump and delicious rice like "kamado-cooked rice"

*Kamado is an old-style Japanese kitchen range.

Gas
- Multifunctional: 2 Models
- Reserved Timer: 2 Models
- Standard: 2 Models
- Cool Kitchen-Multifunctional: 2 Models

NEW Electric
- Multifunctional: 2 Models

10 models in total
Delicious rice can be cooked with one touch operation.

Plump and shiny, and once in the moth, well chewy and sticky... The finish of cooked rice can affect the popularity of restaurants. By Maruzen’s multistory automatic rice cookers, “Kamado-cooked” savor can be realized. Moreover, the operation is one-touch. Part-timers can easily cook tasty rice.

10 models in total at your choice!

Gas
**X Type** 2 models
(Multifunctional)
**T Type** 2 models
(Reserved Timer)
**S Type** 2 models
(Standard)

Gas Cool Kitchen Spec
**X Type** 2 models
(Multifunctional)

Please see p.5.

Electric
**X Type** 2 models
(Multifunctional)

Please see p.6.

Please see p.3 and 4.
The proportional control adjusts the heat perfectly for not only white rice, but also pre-washed rice, takikomi* and porridge. (X Type) "Rice seasoned and cooked with various ingredients"

The proportional control realizes fine adjustment of heat ideal to cook delicious rice. Also the temperature sensor controls the cooking processes precisely to cook pre-washed rice, takikomi and porridge perfectly. In addition to white rice, it can cook various menus such as red bean rice, rice cooked with assorted ingredients, and pilaf.

Fine adjustment of cooking processes will cook your rice at your preference.

Cooking can be adjusted at 4 processes (① Pre-cooking, ② Main cooking, ③ Additional cooking, and ④ Steaming) to cook your rice ideally.

Reserved timer available (X Type, T Type)

Reserved timer enables to preset the time you desire to complete cooking (note) Cooking in the early morning or at peak times is not trouble anymore.

Small amount cooking (X Type) New Function

Small amount cooking is available for cooking 1.5 to 3.0kg* of white rice or pre-washed rice. (*For Electric, 1.5 to 2.3 kg)

Manual Cooking Function New Function

Manual cooking to set the heat and cooking time manually is also available.* It is convenient when you want to cook in a specific cooking time or cook additionally after the completion of main cooking. (T Type and S Type can set only cooking time.)

Melody announces the completion of cooking.

A melody sounds when the cooking is completed. There are 10 patterns of melody to choose and can be set and changed for each stories.

Reliable safety devices

Equipped with an overheat prevention device. Also, it automatically stops cooking/heating if the cooking time is abnormally long, and comes with self-diagnosis function that shows errors, such as malfunction of sensor.

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Gas Multistory Automatic Rice Cooker

**X Type** (Multifunctional)

- **MRC-X3D**
  - List Price: ¥735,000 (tax-excluded)
  - Rice cooking capacity: 7.5 kg × 3 stories

- **MRC-X2D**
  - List Price: ¥557,000 (tax-excluded)
  - Rice cooking capacity: 7.5 kg × 2 stories

**T Type** (Reserved Timer)

- **MRC-T3D**
  - List Price: ¥658,000 (tax-excluded)
  - Rice cooking capacity: 7.5 kg × 3 stories

- **MRC-T2D**
  - List Price: ¥501,000 (tax-excluded)
  - Rice cooking capacity: 7.5 kg × 2 stories

Not only white rice but also pre-washed rice, takikomi and porridge are cooked deliciously!

Easy cooking with Reserved timer, even in the early morning and at peak times.
White rice, basic of Japanese food, to be tasty and plump!

**S Type**

- **MRC-S3D**
  - List Price: ¥536,000 (tax-excluded)
  - Rice cooking capacity: 7.5kg x 3 stories

- **MRC-S2D**
  - List Price: ¥378,000 (tax-excluded)
  - Rice cooking capacity: 7.5kg x 2 stories

---

**Specifications table**

<table>
<thead>
<tr>
<th>Type</th>
<th>Model</th>
<th>External dimension(mm)</th>
<th>Gas consumption</th>
<th>Gas connection</th>
<th>Power connection</th>
<th>Power</th>
<th>Power cord</th>
<th>Rice cooking capacity</th>
<th>Rice cooker pot</th>
<th>Accessories</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>X Type</td>
<td>MRC-X3D</td>
<td>750 x 700 x 1350</td>
<td>27.9kW (22,000kcal/h)</td>
<td>1ψ100V</td>
<td>25A</td>
<td>1ψ100V</td>
<td>25A</td>
<td>7.5kg (5 shot x 3 stories)</td>
<td>Cast aluminium pot</td>
<td>3 rice cooker pots</td>
<td>3 lids</td>
</tr>
<tr>
<td></td>
<td>MRC-X2D</td>
<td>750 x 700 x 1100</td>
<td>18.6kW (16,000kcal/h)</td>
<td>1ψ100V</td>
<td>25A</td>
<td>1ψ100V</td>
<td>25A</td>
<td>7.5kg (5 shot x 2 stories)</td>
<td>Cast aluminium pot</td>
<td>2 rice cooker pots</td>
<td>2 lids</td>
</tr>
<tr>
<td>T Type</td>
<td>MRC-T3D</td>
<td>750 x 700 x 1350</td>
<td>27.9kW (22,000kcal/h)</td>
<td>2ψ100V</td>
<td>25A</td>
<td>2ψ100V</td>
<td>25A</td>
<td>7.5kg (5 shot x 3 stories)</td>
<td>Cast aluminium pot</td>
<td>3 rice cooker pots</td>
<td>3 lids</td>
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<tr>
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<td>MRC-T2D</td>
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<td>2ψ100V</td>
<td>25A</td>
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<td>MRC-S2D</td>
<td>750 x 700 x 1100</td>
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<td>2ψ100V</td>
<td>25A</td>
<td>2ψ100V</td>
<td>25A</td>
<td>7.5kg (5 shot x 2 stories)</td>
<td>Cast aluminium pot</td>
<td>2 rice cooker pots</td>
<td>2 lids</td>
</tr>
</tbody>
</table>

*Please adjust the amount of water when cooking takikomi and porridge.*
Cool Kitchen type to realize comfortable and safe cooking environment!

The airflow inside the machine keeps the surface temperature of the main body low.

Unique inside structure that provides a layer where the airflow goes through at the door and the sides of the machine enables air from outside to draw heat from rice cooking and to be emitted from exhaust stack. It suppresses increase of surface temperature of the machine. It enhances safety in case of contact as well as making kitchen environment comfortable.

MRC-CX3D (Model Change)

Rice cooking capacity
7.5kg x 3 stories

List Price: ¥882,000 (tax-excluded)

MRC-CX2D (Model Change)

Rice cooking capacity
7.5kg x 2 stories

List Price: ¥668,000 (tax-excluded)

---

**Specifications table**

<table>
<thead>
<tr>
<th>Type</th>
<th>Model</th>
<th>External dimension (mm)</th>
<th>Gas consumption</th>
<th>Gas connection</th>
<th>Power (50/60Hz)</th>
<th>Power consumption</th>
<th>Rice cooking capacity</th>
<th>Rice cooker pot</th>
<th>Accessories</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>X Type</td>
<td>Multifunctional</td>
<td>750 x 755 x 1,350</td>
<td>27.9kW (24,000kcal/h)</td>
<td>Town gas</td>
<td>25A</td>
<td>1k100V</td>
<td>60W</td>
<td>2 m with plug (ground adapter)</td>
<td>7.5kg (5 l) x 3 stories</td>
<td>1 rice cooker pot 3 lids</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>18.5kW (16,000kcal/h)</td>
<td>LP gas</td>
<td></td>
<td></td>
<td>43W</td>
<td>7.5kg (5 l) x 2 stories</td>
<td>Cast aluminium pot</td>
<td>117</td>
</tr>
</tbody>
</table>

Please adjust the amount of water when cooking takikomi and porridge.

Not only white rice but also pre-washed rice, takikomi and porridge are cooked deliciously!
Electric Multistory Automatic Rice Cooker

**X Type** (Multifunctional)

Not only white rice but also pre-washed rice, takikomi and porridge are cooked deliciously!

Cooks deliciously with the reflective plate! The removable reflective plate inside the machine efficiently delivers the heat from the heater to the pot, facilitates convection in the pot and cooks deliciously.

**MERC-X3**
List Price: ¥1,270,000 (tax-excluded)

- Rice cooking capacity: 6.0 kg × 3 stories

**MERC-X2**
List Price: ¥863,000 (tax-excluded)

- Rice cooking capacity: 6.0 kg × 2 stories

**Specifications table**

<table>
<thead>
<tr>
<th>Type</th>
<th>Model</th>
<th>External dimension (mm)</th>
<th>Power (50/60Hz)</th>
<th>Power consumption (kW)</th>
<th>Necessary hand switch capacity</th>
<th>Power cord</th>
<th>Rice cooking capacity (1.5kg=1 sho)</th>
<th>Rice cooker pot</th>
<th>Accessories</th>
<th>Weight (Kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>X Type</td>
<td>MERC-X3</td>
<td>750 × 725 × 1400</td>
<td>3 phase 200V</td>
<td>16.3</td>
<td>60A</td>
<td>2m 14mm-4cores direct connecting</td>
<td>6.0kg (4 sho) x 3 stories</td>
<td>3 rice cooker pots</td>
<td>3 lids</td>
<td>216</td>
</tr>
<tr>
<td></td>
<td>MERC-X2</td>
<td>750 × 725 × 1100</td>
<td>10.9</td>
<td>40A</td>
<td>2m 8mm-4cores direct connecting</td>
<td>6.0kg (4 sho) x 2 stories</td>
<td>2 rice cooker pots</td>
<td>2 lids</td>
<td>148</td>
<td></td>
</tr>
</tbody>
</table>

Please adjust the amount of water when cooking takikomi and porridge.
Gas Multistory Automatic Rice Cooker

<table>
<thead>
<tr>
<th>Accessory</th>
<th>Option</th>
</tr>
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<tbody>
<tr>
<td>Rice cooker pot</td>
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Fluoresin-coated rice cooker pot

<table>
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<tr>
<th>Accessory</th>
<th>Option</th>
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</thead>
<tbody>
<tr>
<td>Rice cooker pot</td>
<td>Fluoresin-coated</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cooking capacity table (1.5kg=1 sho)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Gas (Cooking capacity per pot)</strong></td>
</tr>
<tr>
<td><strong>Multifunctional</strong></td>
</tr>
<tr>
<td>Multifunctional Rice Cooker</td>
</tr>
<tr>
<td>Rice cooker pot</td>
</tr>
<tr>
<td>List Price: ¥28,000 (tax-excluded)</td>
</tr>
<tr>
<td>Pre-washed Rice</td>
</tr>
<tr>
<td>1.5 ~ 7.0kg</td>
</tr>
<tr>
<td>Tadokiomi</td>
</tr>
<tr>
<td>3.0 ~ 6.0kg</td>
</tr>
<tr>
<td>Porridge</td>
</tr>
<tr>
<td>0.75 ~ 3.0kg</td>
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<tr>
<th>Electric (Cooking capacity per pot)</th>
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</thead>
<tbody>
<tr>
<td><strong>Multifunctional</strong></td>
</tr>
<tr>
<td>Electric Multistory Automatic Rice Cooker</td>
</tr>
<tr>
<td>Rice cooker pot</td>
</tr>
<tr>
<td>List Price: ¥60,000 (tax-excluded)</td>
</tr>
<tr>
<td>Pre-washed Rice</td>
</tr>
<tr>
<td>1.5 ~ 6.0kg</td>
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<tr>
<td>0.75 ~ 2.0kg</td>
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</table>

**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 can 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 standard and guide lines 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 finishing (inside part of finishing) of equipment body’s surrounding area and the upper surrounding area (backwall, lateral, upper, front face and ceiling).

- Where the finishing and grounding of the equipment body’s surrounding area and the upper surrounding area are made by material other 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 air heat exhaust equipments had better be installed while an air supply opening is absolutely necessary to be provided at an equipment-installed place.

- Please be sure 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.

**General commercial kitchen Appliances & Equipment**

<table>
<thead>
<tr>
<th>MARUZEN Co., Ltd.</th>
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</thead>
<tbody>
<tr>
<td>Listed on the second section of the Tokyo Stock Exchange (TSE)</td>
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<tr>
<td><a href="http://www.maruzen-kitchen.co.jp/">http://www.maruzen-kitchen.co.jp/</a></td>
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**Contact**

- **Overseas Division**
  2-19-18 Negishi, Taito-ku, Tokyo, Japan
  Tel: 81-3-5603-7722
  Fax: 81-3-5603-7728

- **Taiwan Maruzen Co., Ltd.**
  FL.12-3, No.2022, Sec.2, Yen-ping North Rd., Taipei, Taiwan, R.O.C.
  Tel: 886-2-2550-1395
  Fax: 886-2-2550-1399

- **Maruzen (Thailand) Co., Ltd.**
  Room 184/193 Fco29-C Forum Tower Rachaprasit Rd. Hua Khwang, Hua Khwang, Bangkok 10310 Thailand
  Tel 66-2-645-4242
  Fax 66-2-645-4241

**For professional use**

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

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