

# Excellent safety and wide variety of cooking function! Ideal fryer for cooking in delicatessen corner!



### ■ Cooking ability table (MEF-D18B)

Cooking name	Cooked amount per once	Proper oil temperature	Cooking time	Capacity/h
Croquette (raw 50g)	15~21 pieces	180~200°C	2~3 minutes	250~350 pieces
Pork cutlet	16~20 pieces	180~190°C	2~4 minutes	200~250 pieces
Horse mackerel tempura	28~36 pieces	180~190°C	2~4 minutes	350~450 pieces
Vegetable tempura	12~31 pieces	160~180°C	1~3 minutes	200~500 pieces
French fries (frozen)	1.2kg	180°C	4 minutes	15kg
Fried chicken	1.2kg	180~190°C	3~6 minutes	10kg

※required time will be 30-50% increased in the case of frozen food.

Electric Fryer for Delicatessen is offered with a type that conforms to the specification of the description of the Minister of Land, Infrastructure and Transport Secretariat Government Buildings Department supervision "public building construction standard specifications"(machine knitting equipment work).

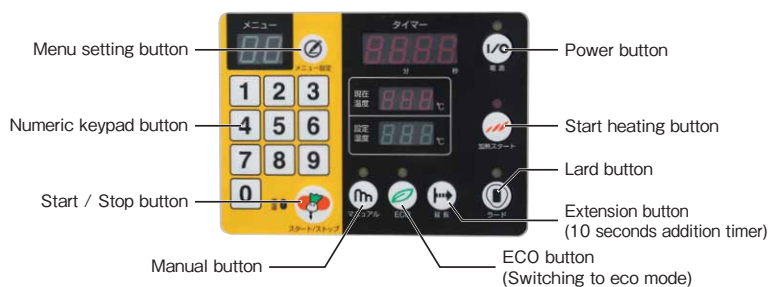
### Excellent safety is realized by "slow down function"!

When you lift down the heater back to the original position, it will not fall down quickly but slowly goes down. It can prevent the heater fall down to oil, and you don't have to worry about your skin burn. Moreover, lifted heater stops energization automatically, which drastically reduce the dangerousness of skin burn. The safety when you clean up is drastically improved.



### 99 menus can be registered! "Double Frying" can be programmed!

Cooking program can be registered up to 99 menus. Not only the oil temperature (Between 100 to 220°C) and cooking time (Between 0 sec to 99 min 59 sec), but also step cooking such as "Double Frying" can be programmed in advance. Your original taste and flavor saving can be realized at the same time. Melody for the end of cooking can be chosen from 7 patterns. Therefore, it is easy to recognize the equipment when you use several units.



### Equipped with safety features in case of abnormalities PATENTED

An additional safety function notifies the user with a buzzer and flashing lights when an abnormality is detected inside the device. This function enhances safety.

# Multi functions and easy cleaning! 36 models in total!

## Lift up at the best timing for tasty. The melody will notice you the end of cooking.

The fry baskets lift up automatically at the set time. It is effective for labor saving, because even part time workers can cook easily. Electric melody will notice you when the end of cooking comes closer, which can prevent missing the best timing for fresh fried. Also, if you want to fry more, you can extend for each 10 seconds with one-touch operation.



## Eco mode realizes energy saving reducing the oil oxidized

Right after pushing ECO button, it is switched to eco mode which keeps the oil temperature lower than the set temperature. That realizes not only preventing oil oxidized but also energy saving. Also, setting is available to switch to eco mode automatically when constant time passes over without cooking. Please contact us for details.

## Easy cleaning with swing-up method cartridge heater

You can swing up the heater, making it easy to clean and replace the oil. Cartridge heater is simple shape which is easy to be cleaned.



## Perfect for floor cleaning

Leg part of main body is round pipe which makes cleaning easier. Moreover, there is a wide space under the equipment, so you can use cleaning tools like mops easily, which is perfect for floor cleaning.



## A variety of lineups

We have 3 types for control panel; "Control panel at front type" which is standard, "Control panel at left and right separated type" which is just in front of you and easy to use, and "Control panel at upper part type" which is simple layout and space-saving.



Front Panel type



Left and Right Separated type



Upper Part type

## Foldable cover can be put under the body.

Cover of oil tank is foldable and can be put under the body. You don't need to concern about the place for putting it.



## Useful "Melt Function" to use the solid oil. (Lard heating)

Melt function (lard heating) to gradually dissolve solid oil is equipped. It is very useful when you use solid oil such as lard.

## Overheating prevention device is equipped and safe

The overheating prevention device is equipped, which automatically and safely stops heating in case oil temperature rises abnormally.



## Easy Cleaning Table set type is available

Table set type is available, which has a wide space around the leg part and easy to clean when you use several units together.



Wide space around the leg part

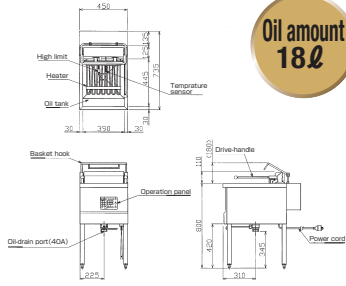
**Control panel at front type**

Control panel at front type which is standard

**MEF-DL18B**



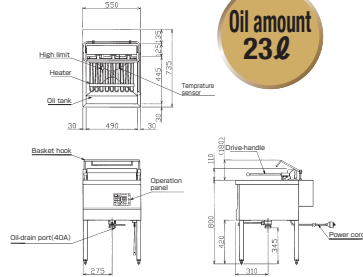
Oil amount  
**18ℓ**



**MEF-DL23B**



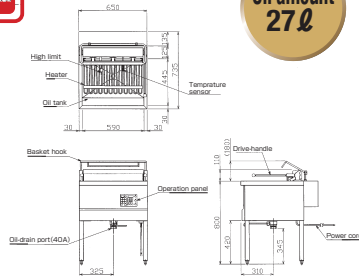
Oil amount  
**23ℓ**



**MEF-DL27B**



Oil amount  
**27ℓ**



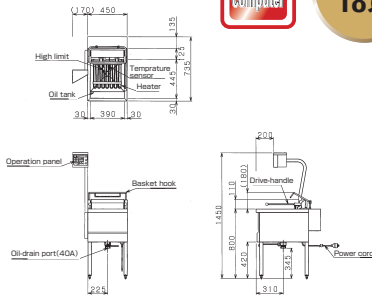
**Control panel at left and right separated type**

Control panel at left and right separated type which is just in front of you and easy to use

**MEF-DL18BL(R)**



Oil amount  
**18ℓ**

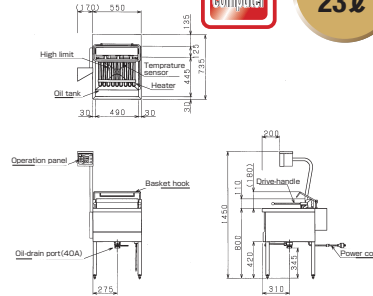


※ This picture is for control panel on left side type

**MEF-DL23BL(R)**



Oil amount  
**23ℓ**

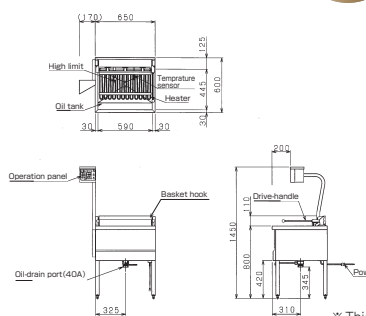


※ This picture is for control panel on left side type

**MEF-DL27BL(R)**



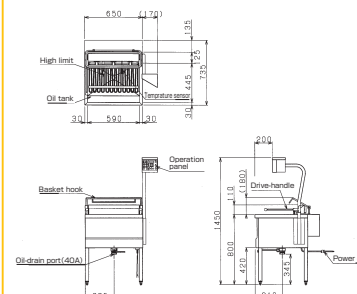
Oil amount  
**27ℓ**



※ This picture is for control panel on left side type

R in the end of model name means control panel on right side type.

**MEF-DL27BR**

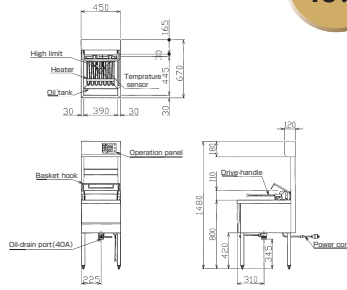


Control panel at upper part type which is simple layout and space-saving

**MEF-DL18BU**



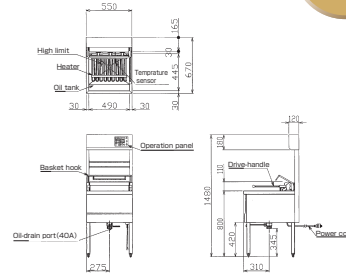
Oil amount  
18 ℓ



**MEF-DL23BU**



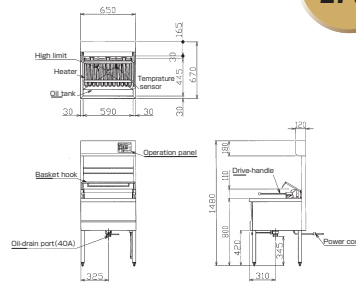
Oil amount  
23 ℓ



**MEF-DL27BU**



Oil amount  
27 ℓ



Electric Fryer for Delicatessen <Auto Lift type> Specification Table

■ It takes 2 weeks to be produced

Model	External dimension (mm)			Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories						
	Width	Depth	height							Cover	Partition net	Skimming net	Oil tank	Oil screen	Fried food basket	
Control panel at front type	MEF-DL18B	450	735	800	18	3 φ 200V	5.95	20A	2m ground 3P 20A with hook plug	55	1	1	1	L1	1	1
	MEF-DL23B	550	735	800	23	3 φ 200V	7.9	30A	2m ground 3P 30A with hook plug	62	1	1	1	S2	2	1
	MEF-DL27B	650	735	800	27	3 φ 200V	9.85	40A	2m 8mm <sup>2</sup> -4 core direct connecting	67	1	1	1	S2	2	1
Control panel at left and right separated type	MEF-DL18BL (R)	450 (620)	735	800 (1450)	18	3 φ 200V	5.95	20A	2m ground 3P 20A with hook plug	58	1	1	1	L1	1	1
	MEF-DL23BL (R)	550 (720)	735	800 (1450)	23	3 φ 200V	7.9	30A	2m ground 3P 30A with hook plug	65	1	1	1	S2	2	1
	MEF-DL27BL (R)	650 (820)	735	800 (1450)	27	3 φ 200V	9.85	40A	2m 8mm <sup>2</sup> -4 core direct connecting	70	1	1	1	S2	2	1
Control panel at upper part type	MEF-DL18BU	450	670	1480	18	3 φ 200V	5.95	20A	2m ground 3P 20A with hook plug	55	1	1	1	L1	1	1
	MEF-DL23BU	550	670	1480	23	3 φ 200V	7.9	30A	2m ground 3P 30A with hook plug	62	1	1	1	S2	2	1
	MEF-DL27BU	650	670	1480	27	3 φ 200V	9.85	40A	2m 8mm <sup>2</sup> -4 core direct connecting	67	1	1	1	S2	2	1

※ Dimensions in ( ) include the operating unit.

Accessories	Options for Front Panel type and Left and Right Separated type	Options for Upper Part type
<ul style="list-style-type: none"> <li>● Cover</li> <li>● Skimming net</li> <li>● Oil tank</li> <li>● Oil screen</li> <li>● Partition net</li> <li>● Fried food basket</li> </ul>	<ul style="list-style-type: none"> <li>● Oil drain plate set that is put at upper position.</li> <li>● Fitting plate</li> <li>● Fry Basket Holder</li> </ul>	<ul style="list-style-type: none"> <li>● Oil drain plate set that is put at upper position.</li> <li>● Fry Basket Holder (Control panel at upper part type)</li> <li>● Fitting plate</li> </ul>

※ There may have different sizes and specs depending on the model.

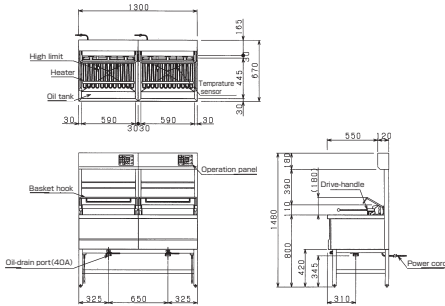


**MEF-DLK27BUW**

Table set type



Oil amount  
27ℓ×2

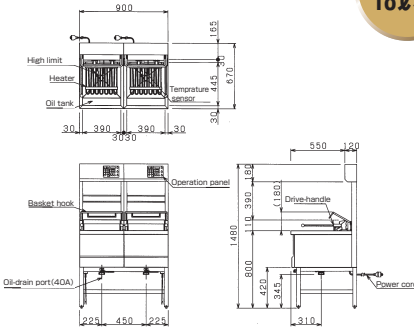


**MEF-DLK18BUW**

Table set type



Oil amount  
18ℓ×2

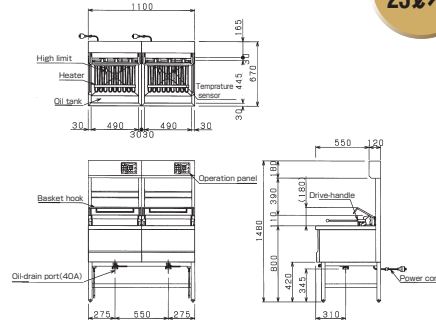


**MEF-DLK23BUW**

Table set type



Oil amount  
23ℓ×2



**Electric Fryer for Delicatessen <Auto Lift type> Table set type Specification Table**

Model	External dimension (mm)			Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories							
	Width	Depth	height							Cover	Partition net	Skimming net	Oil tank	Oil screen	Fried food basket	Fitting plate	
Control panel at front type	MEF-DLK18BW	900	735	800	18×2	3φ200V	11.8	20A×2(40A)	2m ground 3P 20A with hook plugⓈ×2	113	2	2	2	L2	2	2	1
	MEF-DLK23BW	1100	735	800	23×2	3φ200V	15.7	30A×2(60A)	2m ground 3P 30A with hook plugⓈ×2	127	2	2	2	S4	4	2	1
	MEF-DLK27BW	1300	735	800	27×2	3φ200V	19.6	40A×2(75A)	2m 8mm <sup>2</sup> -4 core direct connecting×2	137	2	2	2	S4	4	2	1
Control panel at left and right separated type	MEF-DLK18BSW	900 (1240)	735	800 (1450)	18×2	3φ200V	11.8	20A×2(40A)	2m ground 3P 20A with hook plugⓈ×2	119	2	2	2	L2	2	2	1
	MEF-DLK23BSW	1100 (1440)	735	800 (1450)	23×2	3φ200V	15.7	30A×2(60A)	2m ground 3P 30A with hook plugⓈ×2	133	2	2	2	S4	4	2	1
	MEF-DLK27BSW	1300 (1640)	735	800 (1450)	27×2	3φ200V	19.6	40A×2(75A)	2m 8mm <sup>2</sup> -4 core direct connecting×2	143	2	2	2	S4	4	2	1
Control panel at upper part type	MEF-DLK18BUW	900	670	1480	18×2	3φ200V	11.8	20A×2(40A)	2m ground 3P 20A with hook plugⓈ×2	113	2	2	2	L2	2	2	1
	MEF-DLK23BUW	1100	670	1480	23×2	3φ200V	15.7	30A×2(60A)	2m ground 3P 30A with hook plugⓈ×2	127	2	2	2	S4	4	2	1
	MEF-DLK27BUW	1300	670	1480	27×2	3φ200V	19.6	40A×2(75A)	2m 8mm <sup>2</sup> -4 core direct connecting×2	137	2	2	2	S4	4	2	1

※ Dimensions in ( ) include the operating unit.

**Accessories**

- Cover
- Skimming net
- Oil tank
- Oil screen
- Partition net
- Fried food basket
- Fitting plate

**Options for Front Panel type and Left and Right Separated type**

- Oil drain plate set that is put at upper position.
- Fry Basket Holder

**Options for Upper Part type**

- Oil drain plate set that is put at upper position.
- Fry Basket Holder (Control panel at upper part type)

※ There may have different sizes and specs depending on the model.

Non-Auto Lift type is also available!

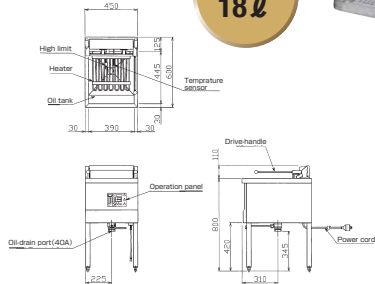
# MEF-D

## Control panel at front type

### MEF-D18B



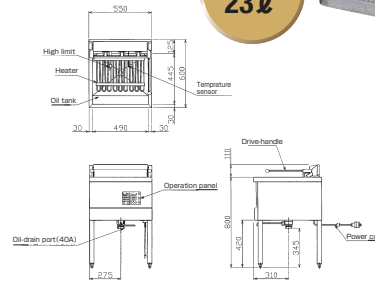
Oil amount  
18ℓ



### MEF-D23B



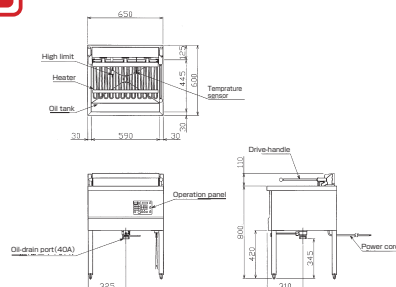
Oil amount  
23ℓ



### MEF-D27B



Oil amount  
27ℓ

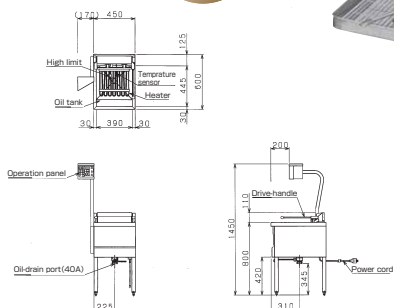


## Control panel at left and right separated type

### MEF-D18BL(R)



Oil amount  
18ℓ

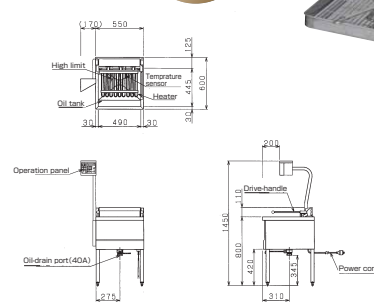


\* This picture is for control panel on left side type

### MEF-D23BL(R)



Oil amount  
23ℓ

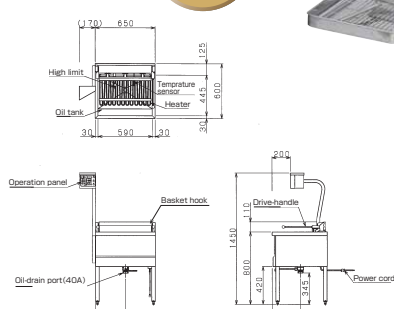


\* This picture is for control panel on left side type

### MEF-D27BL(R)



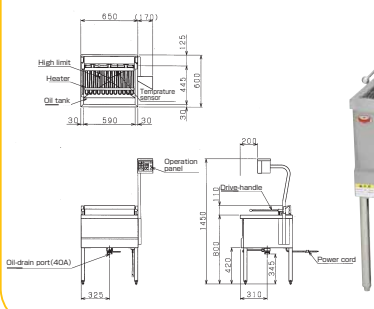
Oil amount  
27ℓ



\* This picture is for control panel on left side type

R in the end of model name means control panel on right side type.

### MEF-D27BR

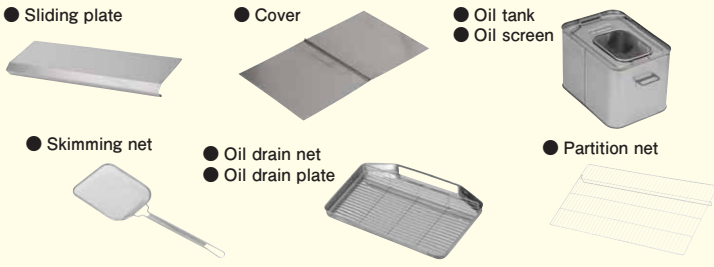


## Electric Fryer for Delicatessen

Model	External dimension (mm)			Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories								
	Width	Depth	height							Cover	Partition net	Skimming net	Oil tank	Oil screen	Oil drain plate	Oil drain net	Sliding plate	
Control panel at front type	MEF-D18B	450	600	800	18	3φ200V	5.85	20A	2m ground 3P 20A with hook plug	43	1	1	1	L1	1	1	1	1
	MEF-D23B	550	600	800	23	3φ200V	7.8	30A	2m ground 3P 30A with hook plug	48	1	1	1	S2	2	1	1	1
	MEF-D27B	650	600	800	27	3φ200V	9.75	40A	2m 8mm <sup>2</sup> -4 core direct connecting	52	1	1	1	S2	2	1	1	1
Control panel at left and right separated type	MEF-D18BL (R)	450 (620)	600	800 (1450)	18	3φ200V	5.85	20A	2m ground 3P 20A with hook plug	46	1	1	1	L1	1	1	1	1
	MEF-D23BL (R)	550 (720)	600	800 (1450)	23	3φ200V	7.8	30A	2m ground 3P 30A with hook plug	51	1	1	1	S2	2	1	1	1
	MEF-D27BL (R)	650 (820)	600	800 (1450)	27	3φ200V	9.75	40A	2m 8mm <sup>2</sup> -4 core direct connecting	55	1	1	1	S2	2	1	1	1

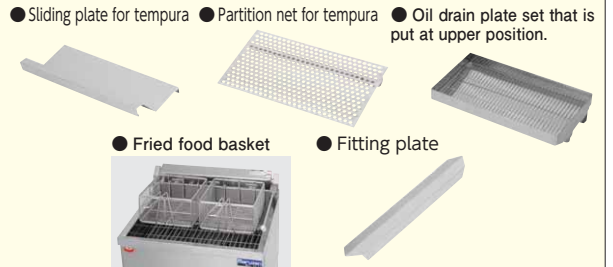
※ Dimensions in ( ) include the operating unit.

### Accessories



※ There may have different sizes and specs depending on the model.

### Options for Upper Part type



## Easy Cleaning Table set type is available!!

### Electric Fryer for Delicatessen

#### Control panel at front type

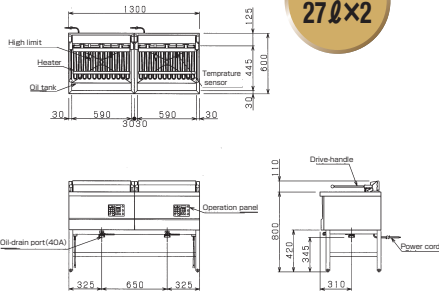
#### Table set type

### MEF-DK27BW

Table set type



Oil amount  
27ℓ×2

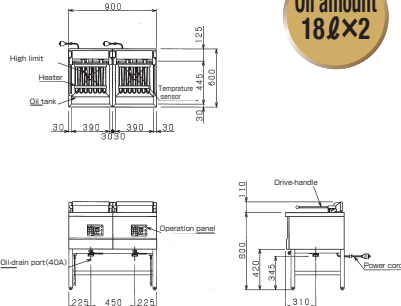


### MEF-DK18BW

Table set type



Oil amount  
18ℓ×2

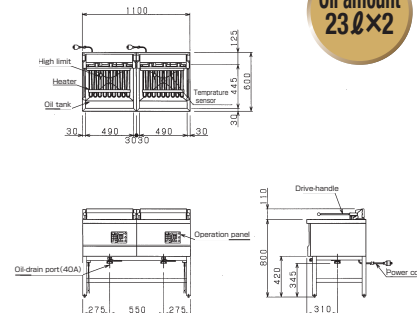


### MEF-DK23BW

Table set type



Oil amount  
23ℓ×2

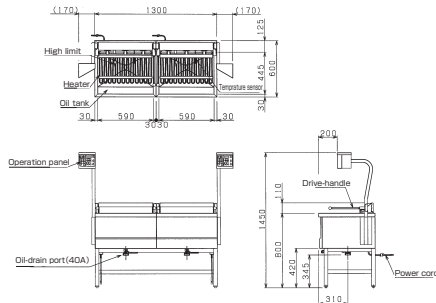


## MEF-DK27BSW



Table set type

Oil amount  
27ℓ×2

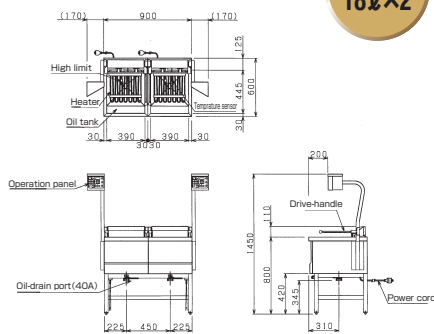


## MEF-DK18BSW



Table set type

Oil amount  
18ℓ×2

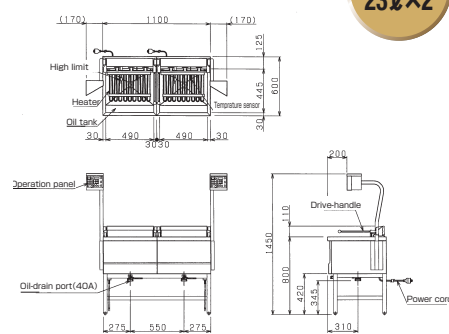


## MEF-DK23BSW



Table set type

Oil amount  
23ℓ×2

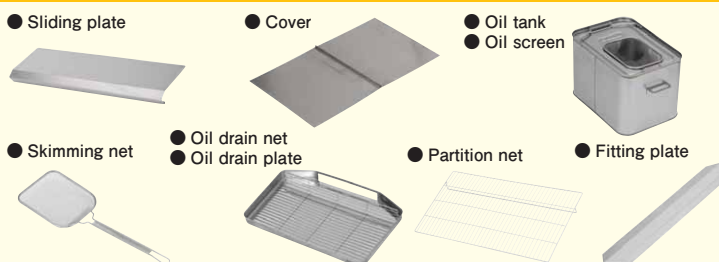


### Electric Fryer for Delicatessen Table set type Specification Table

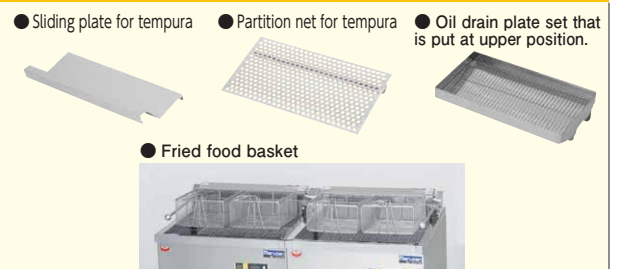
Model	External dimension (mm)			Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories									
	Width	Depth	height							Cover	Partition net	Skimming net	Oil tank	Oil screen	Oil drain plate	Oil drain net	Sliding plate	Fitting plate	
Control panel at front type	MEF-DK18BW	900	600	800	18×2	3φ200V	11.7	20A×2(40A)	2m ground 3P 20A with hook plugⓈ×2	89	2	2	2	L2	2	2	2	2	1
	MEF-DK23BW	1100	600	800	23×2	3φ200V	15.6	30A×2(60A)	2m ground 3P 30A with hook plugⓈ×2	99	2	2	2	S4	4	2	2	2	1
	MEF-DK27BW	1300	600	800	27×2	3φ200V	19.5	40A×2(75A)	2m 8mm <sup>2</sup> -4 core direct connecting×2	107	2	2	2	S4	4	2	2	2	1
Control panel at left and right separated type	MEF-DK18BSW	900 (1240)	600	800 (1450)	18×2	3φ200V	11.7	20A×2(40A)	2m ground 3P 20A with hook plugⓈ×2	95	2	2	2	L2	2	2	2	2	1
	MEF-DK23BSW	1100 (1440)	600	800 (1450)	23×2	3φ200V	15.6	30A×2(60A)	2m ground 3P 30A with hook plugⓈ×2	105	2	2	2	S4	4	2	2	2	1
	MEF-DK27BSW	1300 (1640)	600	800 (1450)	27×2	3φ200V	19.5	40A×2(75A)	2m 8mm <sup>2</sup> -4 core direct connecting×2	113	2	2	2	S4	4	2	2	2	1

※ Dimensions in ( ) include the operating unit.

### Accessories



### Options for Upper Part type



※ There may have different sizes and specs depending on the model.