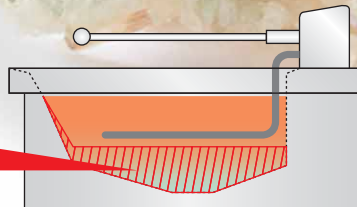


Optimized to cook Tempura and space-saved oil tank structure reduce oil amount and electric consumption dramatically!

Oil-saving & Energy-saving realize low running cost!

Oil amount is reduced 33%!

Cool zone which keeps fried scraps is not necessary for frying Tempura. Since fried scraps do not precipitate much when frying Tempura. Therefore, Oil amount is reduced 33% comparing with "Electric Fryer for Delicatessen" which has the same oil tank area. The cost of oil can be reduced drastically.



This space is cut!

Electric consumption is reduced around 30%!

Output of Heater for heating oil is saved in accordance with the reduced oil amount. Output of heater is reduced 30% comparing with "Electric Fryer for Delicatessen" which has the same size of oil tank area. The cost of electricity can be reduced drastically.

More compact of heating zone realizes oil-saving!

The shape of heater is thinner and simpler because of reducing electric consumption. Heating zone is more compact which realize reducing oil amount even more. Also, it is easy to clean.



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.



Temperature of oil and frying time can be set!

The oil temperature (Between 100 to 220°C) and frying time (Timer: Between 0 sec to 99 min 59 sec) can be set in advance (Max.99 menus). Also, frying time can be changed temporarily by manual switch. The melody for finish cooking can be chosen from 7 patterns. Therefore, even if using several units, the melody can be different for each equipment, which is very useful for recognition when finish frying.



Deliciously fried with extreme-infrared effect.

Extreme-infrared radiation from the heater heats evenly. This also suppresses the deterioration of the oil and achieves delicious cooking without missing the flavor of the food.



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.

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.

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.

Electric Tempura Fryer 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 for cleaning and safety

Flatted oil tank is excellent for cleaning!

Changing oil and cleaning oil tank can be done easily by swing up heater. In side of oil tank is totally flat and easy to clean. Moreover, the shape of heater is simple, so it is easy to clean even more.



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.



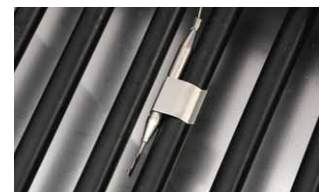
Perfect for floor cleaning

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.



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.

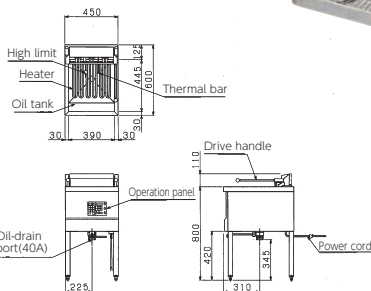


Electric Tempura Fryer

MEF-T18B



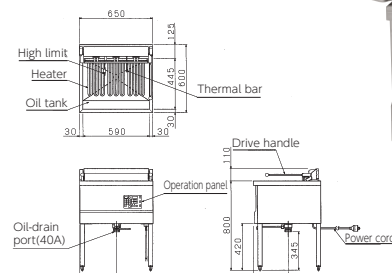
Oil amount
12ℓ



MEF-T27B



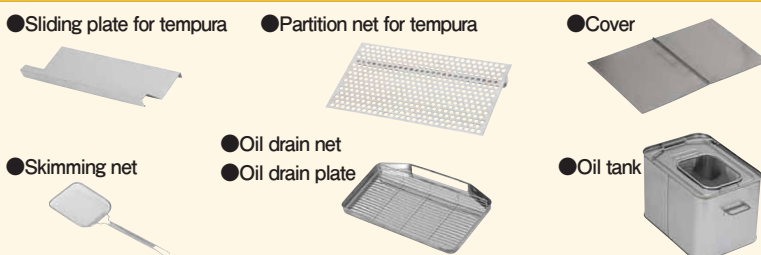
Oil amount
18ℓ



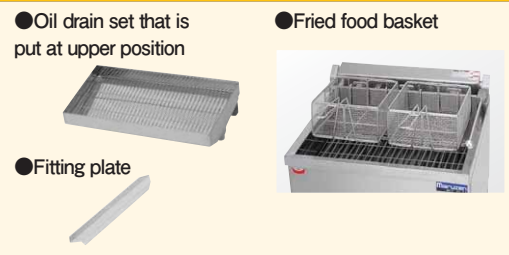
Electric Tempura Fryer specification table

Model	External dimension(mm)			Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord 2m	Weight (kg)	Accessories
	Width	Depth	height							
MEF-T18B	450	600	800	12	3φ200V	4.2	15A	2mm ² -4core direct connecting	43	Cover, Partition net for tempura, Skimming net, Oil tank(L), Oil screen, Oil drain plate, Oi drain net, Sliding plate for tempura
MEF-T27B	650	600	800	18	3φ200V	7.0	30A	ground 3P 30A with hook plug	55	Cover, Partition net for tempura, Skimming net, Oil tank(L), Oil screen, Oil drain plate, Oi drain net, Sliding plate for tempura

Accessories



Options



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