

Next-generation ideal Fryer!

- High fried capacity with a minimum amount of oil.
- High cooking ability can be realized.
- Low running cost low output of industry No.1.
- To firmly ensure the cool zone. Oil lasts a long time.
- No any kind of parts in tank. Excellent cleaning!
- No worries about heater burns. Improved Safety!



Nothing in the tank with excellent clean-ability.

High cooking capacity

Maximum fried capacity can be performed with the minimum amount of oil compared with other fryers of the same size.

For that there are no parts in oil tank, you can fry a lot of ingredients with less oil. The amount of oil per cooking area is 7 liters of industry's smallest!

Startup and recovery operation can be performed quickly.

Convenient melt function (Lard heating) to use the solid oil.

In case of using the solid oil such as lard, the melt function (lard heating) to gradually dissolve solid oil is convenient.

Please contact us at the time of the purchase about use of the melt function.

Low running cost

Small amount of oil and low output of industry No.1!

Thanks to heating method of the high thermal efficiency and reduction on the amount of oil, low output of industry No.1 was realized. Power consumption is lower by far compared with a fryer which has equivalent cooking capacity. It will lead to a reduction in utility costs. In addition, since the amount of oil is less, waste oil disposal costs and oil bill can be reduced.

Furthermore running cost is cut by setting the output according to the stores.

Normal output of the IH tabletop fryer is 3kW, but it is also possible to use a lower output according to sales operation type of customers, menu and frequency of use. Please inquire at the time of the purchase.

Excellent cleaning

Excellent cleaning!

For that there are no any kinds of parts inside the tank, cleaning is perfectly performed. Cleaning work after the end of cooking can be significantly reduced, leading to a reduction in labor costs.

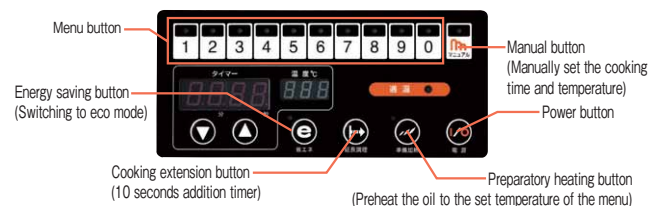
You can choose the downward oil drain or forward oil drain.

Downward oil drain can easily and securely be done the waste oil by using the dedicated stand together.

Forward oil drain can be performed easily by attaching an oil drain hose with a single touch.

Cooking can be performed in manual by simple operation.

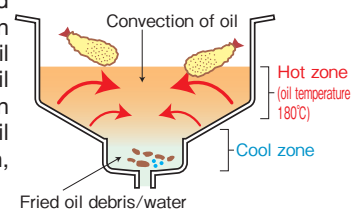
You can easily use a simple design operation panel. The oil temperature can be set in units of 1 °C between 30 to 220°C by microcomputer control. Since the temperature and cooking time (Between 0 sec to 99 min 59 sec) can be registered up to 10 menus, labor savings is realized and cooking process can be manualized. A buzzer alarms at the end of cooking.



Oil lasts a long time

Oil lasts a long time by the cool zone of Maruzen's dedication.

The oil is heated evenly and uniformly by heat convection that is generated from the oil tank bottom. Since fried oil debris and water residue fall in the cool zone, the life of oil lasts by suppressing oxidation, saving the oil cost.



Further energy saving in eco mode. Oil lasts.



If no cooking time pasts during a certain period of time, the oil temperature will be in eco mode for setting the oil temperature to 20 degrees lower than the set temperature. The eco mode will suppress the oxidation of the oil, leading to not only extension of oil usage period, but also power consumption saving.

Eco mode can also be switched manually by pressing the energy saving mode button.

Safety

Risk of burns is greatly reduced!

Since there is no heater, you do not need to worry about an accidental touch on the heater that was flipped and falling of heater into the oil surface.

Expansion of the safety device.

A high limit for preventing overheating of the oil is adopted. And protection function, which stops the operation even if it detects temperature rise and an electrical abnormality in the main body, is adopted. It Further enhances the safety.

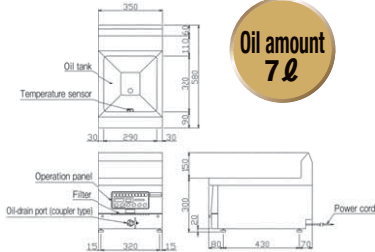
IH tabletop fryer

MIF-A7T



Forward oil drain

Oil amount
7ℓ

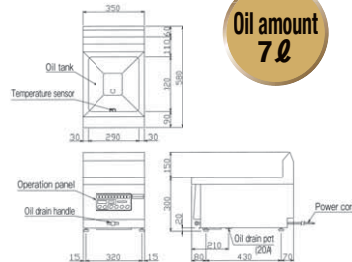


MIF-B7T



Downward oil drain

Oil amount
7ℓ



IH tabletop fryer Specifications 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	Height back							
MIF-A7T	350	580	300	150	7	3 φ 200V	3.0	15A	2m 2mm ² -4 core direct connecting	22	Partition net, Oil debris receiver, Skimming net, Cover, Plate for receiving drained oil, Oil drain hose
MIF-B7T	350	580	300	150	7	3 φ 200V	3.0	15A	2m 2mm ² -4 core direct connecting	22	Partition net, Oil debris receiver, Skimming net, Cover, Oil drain pipe for extension