

IH round type fryer

Great for demonstration! Adequate big diameter round type fryer for “Demonstration kitchen”!!



These days, “Demonstration kitchen” is popular among food service industry. It is a kitchen trend to appeal customers cooking and create the feeling of being at a live. It can appeal customers fresh-cooked.

“Maruzen” IH round type fryer is round shape and appeal the line of the pot. Installing in front of customers over the counter, **it has a demonstration effect to appeal customers as if cooking by big special pot**. It can appeal “fresh-cooked” very much. This is the perfect fryer for “Demonstration kitchen”.



Back guard height is kept low in order not to block customer's view.



Big amount of fried food can be cooked smoothly!

Movability and high cooking capacity are realized!

Oil tank shape is round, so that flipping of foods and catching frying scraps can be done smoothly. Besides, IH heating enable returning temperature soon after big amount of foods are thrown. Big amount of fried food can be cooked efficiently.



Simple and easy to use control panel

Control panel is very simple. Set temperature by Temperature set switch and push Start switch button. Oil temperature can be set in units of 1°C between 50 to 220°C by microcomputer control.



Low running cost!

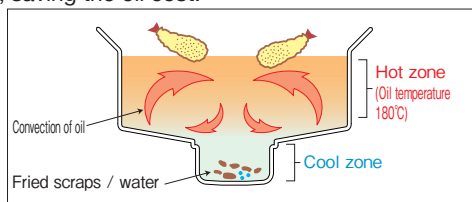
Less amount of oil & high heat efficient IH heating method reduced the heating expenses!

Since there are no parts in the tank, oil amount can be less compared to the equivalent cooking area fryer. Besides, high efficient IH heating method lower electric consumption to 7kW and reduce heating expenses.

Oil last 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 scraps 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.

By pressing Energy saving button, it changes to eco mode which maintains temperature 20°C lower than set temperature. Eco mode suppresses the oxidation of oil, leading not only extension of oil usage period, but also power consumption saving.

Delicious frying without losing the aroma of fried food.

Cool zone and Eco mode enable oil last long with preventing oil oxidation. Fried food can be always cooked at clean Hot zone. So, delicious frying without losing the aroma of fried food is possible.

Safety!

Risk of burns is greatly reduced!

Since heater is not attached, heater won't be flipped and touched by anyone. Also, for the spot which can be easily touched by hand such as rail part, heat insulated structure is adapted, which dramatically reduce the danger of your skin burn.

Expansion of the safety device.

High limit for preventing oil overheating is adapted. And protection function which stops the operation when it detects temperature rise and an electrical abnormality in the main body, is adapted. It further enhances the safety.

Perfect for cleaning!

Easy to clean!

No parts are inside the tank, so it is perfect for cleaning. Besides, installed fried scraps receiver at tank bottom. Fried scraps is caught in the receiver, it is easy to throw away. Cleaning time after cooking is reduced. It can also lead to reducing personnel cost.



Perfect for cleaning nothing in the tank.



Fried debris is caught in the fried scraps receiver, it is easy to throw away.

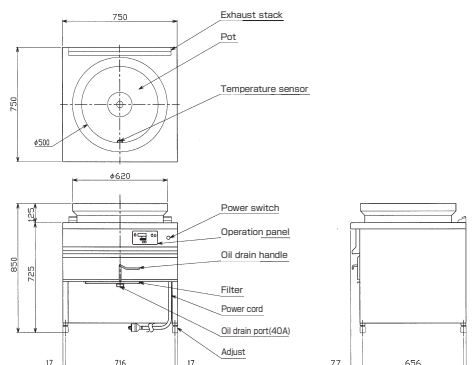
IH round type fryer

MIF-500


List Price : ¥1,410,000
(tax-excluded)



Oil amount
18ℓ



IH round type fryer Specification Table

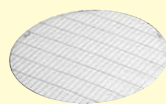
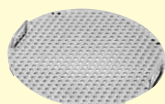
Model	External dimension(mm)			Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories
	Width	Depth	height							
MIF-500	750	750	725	18	3 φ 200V	7.0	30A	2m ground 3P 30A with hook plug 	77	Skimming net, Partition net, scrap receiver, Oil tank, Oil screen, Cover

Accessories

Please use according to the cooking menu.

● Partition plate for Tempura
(For Tempura)

● Partition net
(For other fried food)



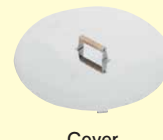
Scrap receiver



Oil tank



Oil screen



Cover