

Heating pipe itself generates New IH heat! Excellent safety and wide variety of cooking function are equipped!



Even and gentle heating with electromagnetic induction.

A new heating system is adopted in which an intermediate heating pipe itself is heated by electromagnetic induction of the heat coil.

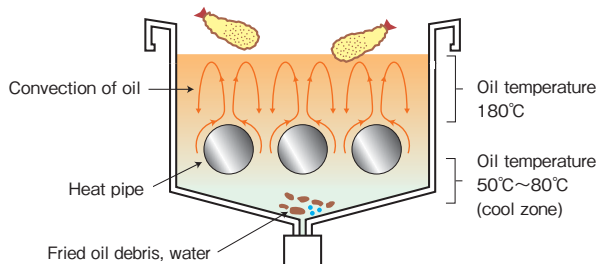
Since a pipe is heated uniformly and evenly, it heats the oil efficiently. Further, to increase the surface area of the pipe can heat even a large amount of oil uniformly at once.



■ Heating pipe with a large surface area

Long-lasting oil with reducing oxidation and it is delicious.

Heating uniformity with "low temperature" by using the entire surface of the industry-leading heating pipe. Moreover, there is no localized overheating due to the large convection of oil generated in the tank, so it can save the oil cost by suppressing further oxidation of the oil. Fried oil debris, extra fry-batter and water content fall into the cool zone of oil tank bottom, so you can cook at a proper temperature part with less dirt, without missing the smell of deep-fried food.



Cost saving, clean and safety.

Maruzen IH fryer achieves a high thermal efficiency that about 85 % or more of the power can be converted to heat. Since, in addition to the usage of energy without waste, there is no exhaust heat, it can save utility costs related to air conditioning such as cooling. In addition, the kitchen environment can be kept clean because oily smoke is less likely to occur thanks to low temperature uniform heating.

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.

■ Cooking ability table (MIF-18D) *required time will be 30-50% increased in the case of frozen food.

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

Model of IH fryer 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 equipment work).

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.



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.

Eco mode reduces oil oxidation and saves energy.

Pressing the ECO switch switches to the eco mode, which maintains the oil temperature lower than the set temperature, reducing oil oxidation and saving energy. The ECO mode can also be set to switch automatically after a certain period of non-cooking time has elapsed. Please contact us for details.

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.



Safe with overheating prevention mechanism.

It is equipped with a mechanism to prevent overheating with a built-in high limit switch to cut off the circuit automatically if the oil temperature rises abnormally. In addition, the built-in high limit switch cuts off the circuit even when there is abnormal condition in the main body of the high limit switch, so it is safer.

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.

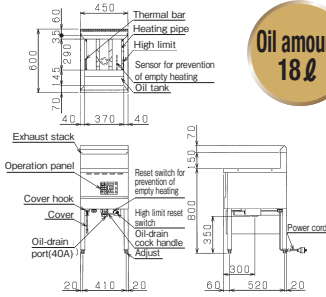


MIF-18D



JFEA

Oil amount 18ℓ

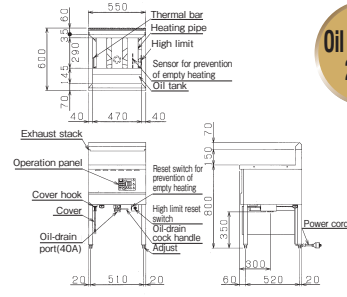


MIF-23D



JFEA

Oil amount 23ℓ

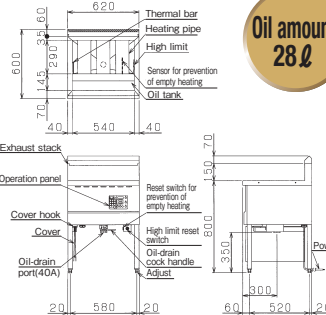


MIF-28D



JFEA

Oil amount 28ℓ



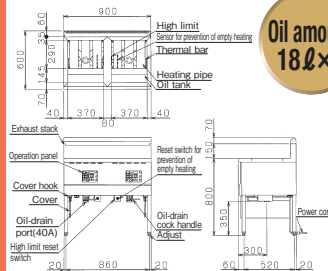
Regular type -2-tank

MIF-18WD



JFEA

Oil amount 18ℓ×2



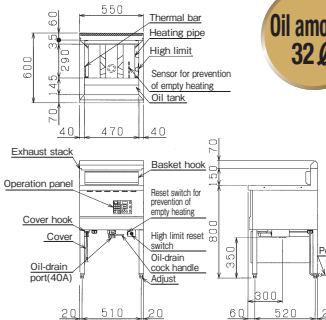
At the same time cooking of two types of deep-fried foods.

Fast Food type -1-tank

MIF-23FD



Oil amount 32ℓ



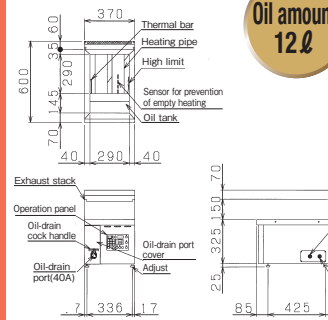
Oil tank is deeply suitable for selling on a large scale!

Tabletop type -1-tank

MIF-12TD



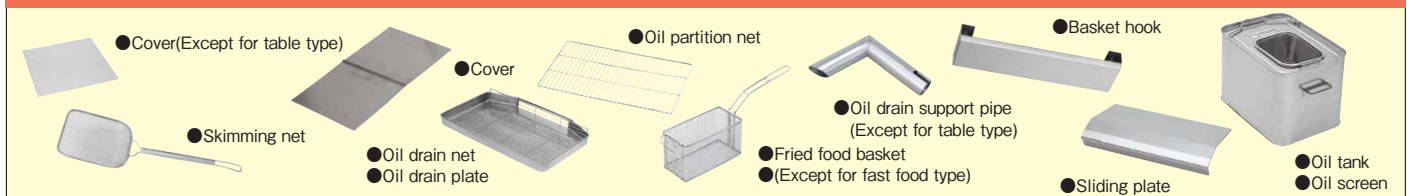
Oil amount 12ℓ



Low-frequency IH fryer Specifications Table

Model	External dimension (mm)				Oil amount	Power (50/60Hz)	Power consumption	Required local switch capacity	Power cord	Weight	Accessories													
	Width	Depth	Height	Height back							Cover	Oil partition net	Oil tank	Oil screen	Skimming net	Sliding plate	Oil drain plate	Oil drain net	Basket hook	Fried food basket	Oil drain support pipe			
Regular type	MIF-18D	450	600	800	150	18	3 φ 200V	5.3	30A	2m ground 3P 30A with hooking plug	70	1	1	L1	1	1	1	1	1	1	1			
	MIF-23D	550	600	800	150	23	3 φ 200V	7.0	30A	2m ground 3P 30A with hooking plug	88	1	1	S2	2	1	1	1	1	1	1			
	MIF-28D	620	600	800	150	28	3 φ 200V	8.5	40A	core direct connecting	104	1	1	S2	2	1	1	1	1	1	1			
	MIF-18WD	900	600	800	150	18×2	3 φ 200V	10.6	40A	core direct connecting	142	2	2	L2	2	2	2	2	2	2	2			
Fast Food type	MIF-23FD	550	600	800	150	32	3 φ 200V	7.0	30A	2m ground 3P 30A with hooking plug	90	1	1	S2	2							1	3	
Tabletop type	MIF-12TD	370	600	350	150	12	1 φ 200V	3.5	30A	2m ground 2P 30A with hooking plug	48	1	1			1	1	1	1	1				1

Accessories



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