

## Space-saving design of the easy-to-use size. Continuous and large-volume cooking can be realized.

This device has not installed equipment for getting rid of oil debris. In case of cooking to use bread crumbs, etc., a lot of oil debris will come out, so please clean the basket for receiving such oil debris frequently. Accumulation of oil debris is dangerous because it will be cause for overheating.

### Easy cooking can be realized even for large volume of fried food.

A popular deep-fried food can be cooked just by putting ingredients onto this device. The ingredients automatically conveyed by the net will be carried to the exit chute with the delicious fried timing. You can cook large amounts of ingredients without labor. This cook is ideal for delicatessen shop, a restaurant, a supermarket, and delicatessen store.

### Space-saving design that you do not have to choose the installation place.

Compact size in spite of a continuous automatic fryer. No need for choosing an installation place, making it easier to introduce in various stores in addition to a specialized store.

### Rich flavor will be realized with the extreme infrared sheathed heater.

An extreme infrared sheathed heater avoids the local overheating of oil, which will reduce the degradation of the oil. So, a delicious food can be finished without missing the flavor of the food at any time. In addition, since the heater directly heats the oil in the oil tank, there is no economic waste in thermal efficiency. Reaching to the setting temperature is also speedy.

### Accurate oil temperature, time and cooking management of the conveyor speed.

According to the menu, a microcomputer controls oil temperature, fried time and the conveyor speed. Oil temperature can be set from 60 °C to 220 °C by 1 °C.

The oil temperature can be displayed in real time.

Fried time can be adjusted from 2 minutes to 15 minutes.

### The manual of the cooking can be carried out thanks to the 30 menus registration.

30 menus such as regular menu can be registered.

A microcomputer controls oil temperature and fried time according to menu. Therefore, accurate cooking will be performed, contributing to manual of cooking and labor-saving.



### Easy-to-clean swing-up method heater.

You can swing up the heater unit, making it easy to clean and replace the oil.

In addition, if the heater unit swings up while the electricity is applied, the power is turned OFF automatically.



### Safety with overheating prevention mechanism and self-diagnosis function.

It is safety with overheating prevention mechanism including a built-in high limit switch to cut off the circuit automatically. If the oil temperature rises abnormally. In addition, it is also equipped with self-diagnosis function that error message is displayed in the case of any abnormality in the body.

### Easy for oil drain work with oil drain cock.

Oil can be drained just by turning the cock. You can drain oil easily without removing the oil tank. Oil tanks can be smoothly moved with a caster.

### ■Cooking capacity table

Cooking name	Cooking temperature	Cooking time	Cooking capacity (pcs/h)		
			MEFR-09(T)	MEFR-12	MEFR-15
Croquette (frozen 60g)	180°C	4 minutes	420	600	770
Fried fish (frozen 60g)	175°C	4 minutes and 30 seconds	370	490	720
Bite-sized deep-fried breaded pork (chilled 40g)	160°C	3 minutes and 30 seconds	620	800	1,100
fried chicken (chilled 30g)	175°C	4 minutes	460	620	900

※Cooking ability slightly differs due to the input method of ingredients and the ingredient form.

## Tabletop type

### MEFR-09TR

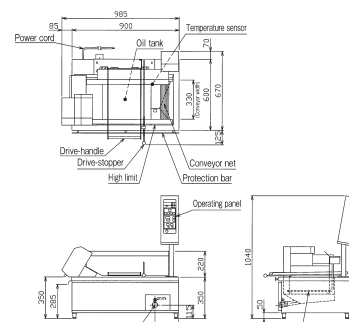


Oil amount  
28ℓ



Convenient dedicated stand is available (Please see the back cover)

- It can be also mounted on the cold table and so on thanks to the compact size, so you can utilize space effectively.

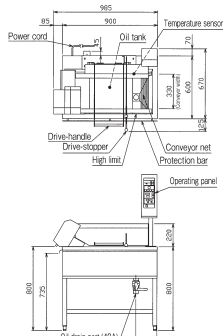


## Electric continuous automatic fryer <small>

### MEFR-09R



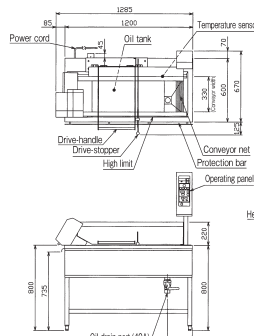
Oil amount  
29 ℓ



### MEFR-12R



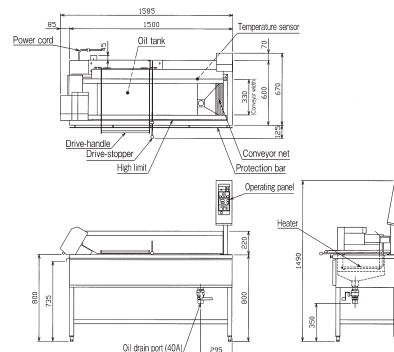
Oil amount  
42 ℓ



### MEFR-15R



Oil amount  
55 ℓ



## Electric continuous automatic fryer Specification Table

Model	External dimension (mm)			Conveyor width (mm)	Oil amount (ℓ)	Fried time (minutes)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories						
	Width	Depth	Height									Oil tank	Oil screen	Sliding plate	Sliding plate for Tempura	Cover	Oil drain support	Adjust fixed plate
MEFR-09TR(L)(Tabletop)	985	670	350(1,040)	330	28	2~15	3 φ 200V	8.5	30A	2m 5.5mm <sup>2</sup> -4 core direct connecting	81	S2	S2	1	1	1	1	4
MEFR-09R(L)	985	670	800(1,490)	330	29	2~15	3 φ 200V	8.5	30A	2m 5.5mm <sup>2</sup> -4 core direct connecting	95	S2	S2	1	1	1		
MEFR-12R(L)	1,285	670	800(1,490)	330	42	2~15	3 φ 200V	10.9	40A	2m 8mm <sup>2</sup> -4 core direct connecting	108	L2	L2	1	1	2		
MEFR-15R(L)	1,585	670	800(1,490)	330	55	2~15	3 φ 200V	13.9	50A	2m 14mm <sup>2</sup> -4 core direct connecting	127	S1, L2	S1, L2	1	1	2		

■Dimensions in ( ) include the operating unit. ■Model number end, R means that food inlet is right, while L shows that the food inlet is left.

## Accessories

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



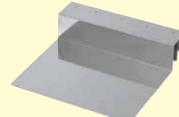
Cover



Oil tank



Oil screen



Sliding plate for Tempura



Sliding plate



Oil drain support (09T only)