

Apron type that ingredients can be turned on from any part of the conveyor, and the ingredients having different cooking time can be fried at the same moment.

Apron type of simple structure can cook efficiently.

The distance between the aprons is 133mm pitch, and effective range for fried cooking was divided into four. Further, since aprons for carrying foods move at a constant speed, the space is used without waste by changing the input location, and the foods can efficiently be fried at the time according to each characteristics of ingredients.



Table top type is easy to be combined with a working device because of compact size.

The height of the cooking surface is low, so when combined with other cooking equipment, you can make deep-fried food line in a small space.

A variety of safety devices that can prevent trouble.

In addition to a torque limiter that does not damage the conveyor by the idling of gear automatically when food is caught in the conveyor, a conveyor emergency stop button is equipped. Safety device for making flame go out and a desuperheater will shut off the supply of gas in the case of emergency. It also provides self-diagnostic function that error message is displayed when an abnormality occurs in the body.

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

Microcomputer precisely controls the oil temperature, time, and the conveyor speed. Fried time can be set from 1 to 15 minutes, while oil temperature can be set from 100 to 220°C with 1°C unit. A variety of delicious fried conditions can meet your satisfaction.



30 menus can be memorized, resulting in cooking operation in manual.

Up to 30 menus such as regular menu and popular menu can be registered. Since the oil temperature and fried time can be automatically controlled, cooking in manual can be carried out, so contributing to labor savings.

Removable conveyor and apron.

Conveyor and apron can be removed from the body with simple operation. So, daily cleaning work can be easy.

Convenient Space for placing Hotel Pan.

There is a space for placing a hotel pan (2/3 size) to receive the fried ingredients. The work progresses efficiently.

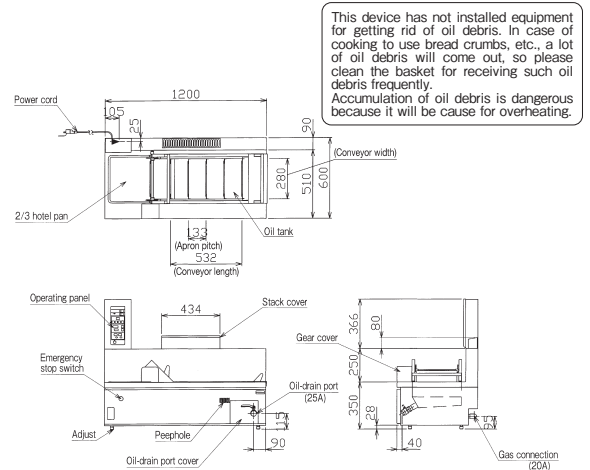


MGFR-126TRB

Oil amount
20ℓ



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



Gas tabletop apron type conveyor fryer Specifications Table.

Model	External dimension (mm)			Conveyor width (mm)	Oil amount (ℓ)	Time adjustment range	Gas consumption		Gas connection	Power consumption 1φ100V 50/60Hz (W)	Power cord	Accessories						Weight (kg)		
	Width	Depth	Height				Town gas	LP gas				Oil tank	Oil screen	2/3 Hotel pan	Oil drain pipe	Oil drain net	Oil debris receiver		Sliding plate	
MGFR-126TR(L)B	1,200	600	350	280	20	1~15	16.9kW (14,500kcal/h)	16.9kW (1,21kg/h)	20A	35	2.5m with plug (ground adapter)	L1	L1	1	1	1	1	1	1	100

■Model number end, R means that food ingredient inlet is right, while L is the inlet is left. ■The delivery time is about 1 month after receipt of order.

Accessories



Cooking capacity table [MGFR-126TR (L)B]

Cooking name	Cooked amount per area	Cooking temperature	Cooking time	Cooking capacity (pcs/h)
Fried shrimp (frozen)	4pcs	180°C	4 minutes	240
Chicken Nanban (frozen) (fried chicken with vinegar and tartar sauce)	2pcs	180°C	5 minutes	90
Fried Squid (frozen)	2pcs	180°C	6 minutes	80
The fried chicken (frozen)	8pcs	180°C	6 minutes	320

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