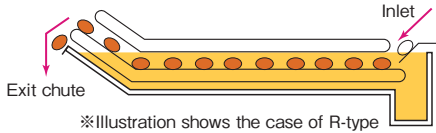


For schools, hospitals, food service and central kitchen,
it is most suitable for large volume cooking and on a large-scale kitchen.

Durable stainless oil tank is adopted!

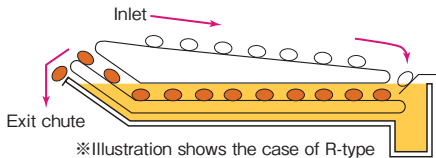
Selectable 2 types and 4 models according to workability and kitchen layout.

Standard type



Ingredients input from Inlet will be conveyed between a conveying net and a net which goes under oil. Then ingredients will be automatically conveyed out from an exit chute without damaged, resulting in delicious uniformly-fried condition. Tempura can also be cooked by using an exclusive sliding plate.

U-turn type



With this type input of ingredients is carried out on the side of exit chute and at the center of main body. Even one person can receive ingredients conveyed from the exit chute by setting the ingredients onto the conveyor.

Special combustion structure capable of continuously inputting frozen ingredients.

Maruzen original special combustion structure can realize speedy startup and excellent thermal efficiency by making effective use of exhaust heat. Frozen ingredients can also continuously be input, cooking a large volume of fried food in a short time. A burner is also placed at the exit chute side for long oil tank model (Model 20).

No-space-wasted design.

It is a compact design while keeping the necessary ability as continuous fryer for large volume cooking which is available even for a space-limited kitchen.

A device for automatically removing oil debris is equipped for all models.

So ingredients will not be attached with oil debris, which contributes to excellence in texture while suppressing oxidation of oil.



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

Microcomputer controls the oil temperature, fried time, and the conveyor speed according to menu. Oil temperature can be set from 60 to 220 °C with 1 °C unit, displaying oil temperature in real time. A fried time can be adjusted from 2 to 15 minutes.



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

30 menus such as a hot-selling menu can be registered in advance and can be operated with a single touch. The micro computer control can manually cook with accurate oil temperature and fried time, contributing to labor-saving.

A conveyor flip-up type which is easy for cleaning.

A conveyor net can easily be flipped up with special structural spring and the bottom part of oil tank is flat shape, so you can perform cleaning easily after cooking.



Comfortable working environment with concentrated exhaust system.

Special combustion structure includes a centralized exhaust system which gives comfortable working environment on kitchen by suppressing exhaust heat and by minimizing temperature rise.

Many safety features are provided.

Even if flame of a pilot burner disappears, a pilot safety device will operate and automatically shut off the supply of gas for preventing the outflow of raw gas. In addition, overheating prevention device will automatically shut off the gas when it detects an abnormal rise in the oil temperature. If an abnormal condition occurs in the body, the self-diagnostic function will display an error message.

Gas Continuous automatic fryer <Conveyor flyer> Specifications Table

Model	External dimension (mm)			Conveyor width (mm)	Oil amount (ℓ)	Fried time (minutes)	Gas consumption		Gas connection	Power consumption 1φ100V 50/60Hz (W)	Power cord	Capacity (60g frozen croquettes) (pcs/hour)	Accessories						Weight (kg)			
	Width	Depth	Height				City gas	LP gas					Oil tank	Oil screen	Sliding plate A	Sliding plate B	Input plate	Tempura plate		Special cover set		
MGFR-15R(L)C	1,595	1,375	1,310	547	62	2~15	41.9kW(36,000kcal/h)	41.9kW(3.00kg/h)	20A	67	2m with plug (ground adapter)	900	L3	L2, S1	1	1	1	1	1	1	323	
MGFR-20R(L)C	2,115	1,375	1,310	547	84	2~15	55.8kW(48,000kcal/h)	55.8kW(4.00kg/h)	20A	67		1,200	L4	L2, S2	1	1	1	1	1	1	403	
MGFR-15UR(L)C	1,765	1,375	1,310	547	62	2~15	41.9kW(36,000kcal/h)	41.9kW(3.00kg/h)	20A	67		900	L3	L2, S1							1	330
MGFR-20UR(L)C	2,270	1,375	1,310	547	84	2~15	55.8kW(48,000kcal/h)	55.8kW(4.00kg/h)	20A	67		1,200	L4	L2, S2							1	411

■Safety equipment: A pilot safety device, extreme overheating prevention device, and self failure diagnosis function with error display. ※These safety equipments have each slightly-different cooking ability according to input method and ingredient shape. ■In the Standard type R, ingredient input is on the right, while in the type L with ingredient input on the left. In the U-turn type R, ingredient input is on the left, while in the type L with ingredient input on the right.

Option



■ Combination of MIF-A7T and special table: MIF-036. ■ Combination of MGFR-126TRB and special table : MGFR-12FT

Please use the convenient special table for IH tabletop fryer, Electric continuous automatic fryer tabletop type and Gas tabletop apron type conveyor fryer.

■ For IH tabletop fryer

Model	Adequate model	External dimension(mm)
MIF-036	MIF-A(L)7T、MIF-B(L)7T	350×600×500

■ For Electric continuous automatic fryer(tabletop)/Tabletop apron type conveyor fryer

Model	Adequate model	External dimension(mm)
MEFR-09FT	MEFR-09TR(L)	1,000×600×450
MGFR-12FT	MGFR-126TR(L)B	1,200×530×450

Products listed in this catalog offer types that conform to the specification of description of Minister of Land, Infrastructure and Transport Secretariat Government Buildings Department supervision "public building construction standard specifications" (machine equipment work), and please contact us for more information.