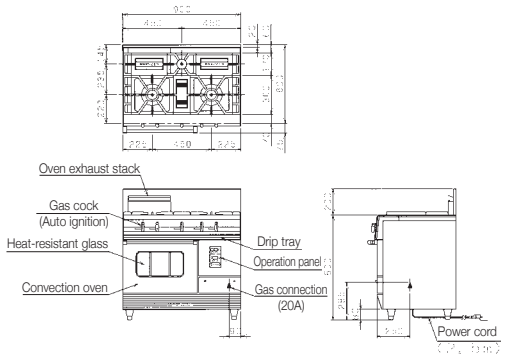
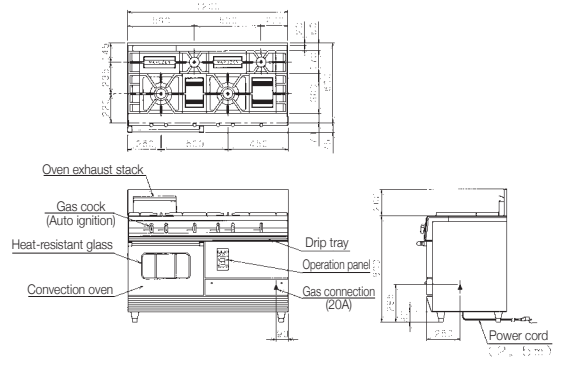


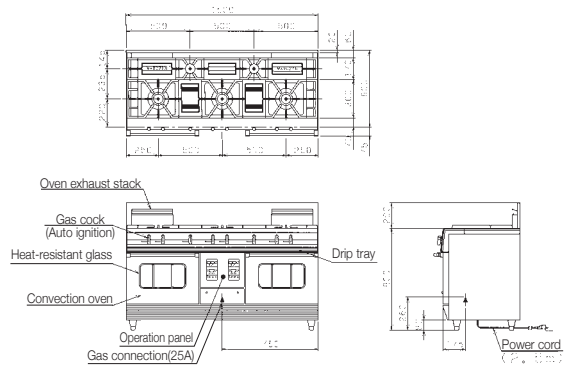
**MGRX-096F**



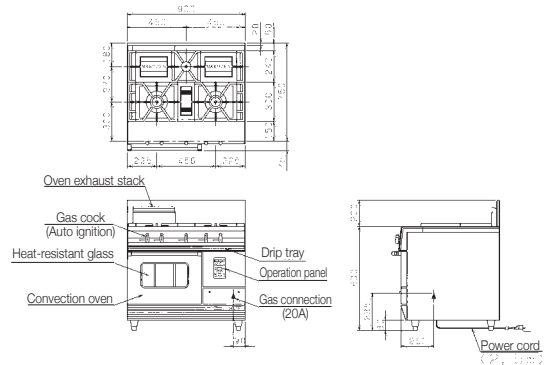
**MGRX-126F**



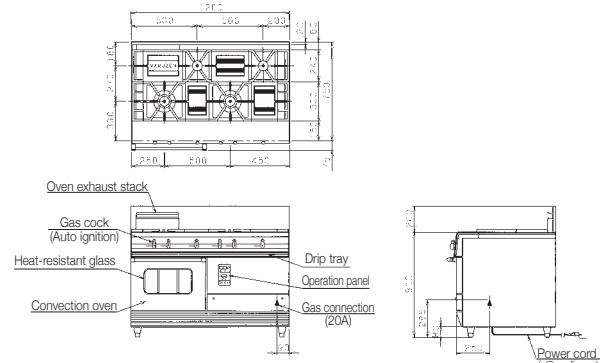
**MGRX-156F**



**MGRX-097F**



**MGRX-127F**

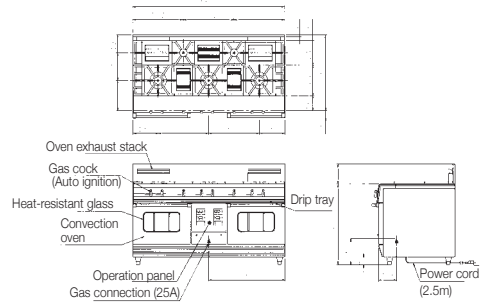


Depth  
**600**  
mm

Depth  
**750**  
mm

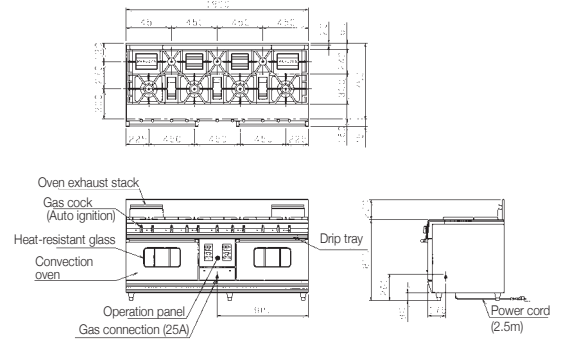
●Power Cook Gas Range series also has "No back guard" type. Please specify when placing the order. (The price is the same.)

**MGRX-157F**

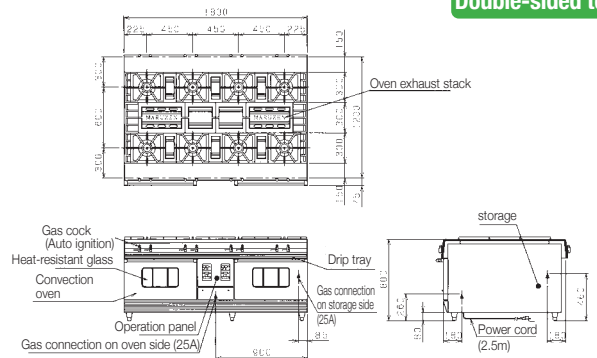


Depth  
**750**  
mm

**MGRX-187F**

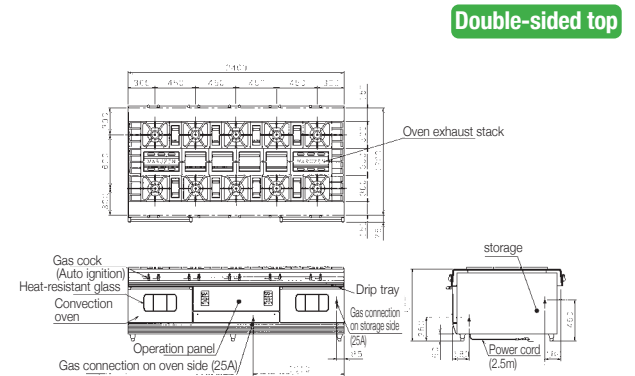


**MGRX-1812F**



Depth  
**1200**  
mm

**MGRX-2412F**

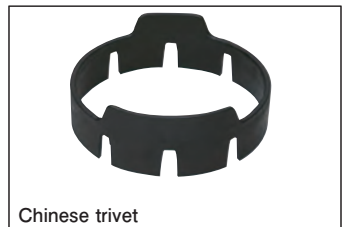


● Power Cook Gas Range series also has "No back guard" type. Please specify when placing the order. (The price is the same.)

**Power Cook Gas Range Standard Accessories**



**Option**



**“Super Burner” heats evenly the bottom of the pan.  
This realizes high thermal efficiency and low radiation.**

Jointly developed with Osaka Gas Co., Ltd.



**[Super Burner]**

The flames from the vertical flame port heat the bottom of the pan in an enveloping manner. The entire bottom of the pan can be heated evenly.

**Feature 1. Heat evenly the entire bottom of the pan.**

- The long flames from the vertical flame port heat the bottom of the pan in an enveloping manner.
- This is also suitable for cooking with a low flame.

**Feature 2. Top class high thermal efficiency in the industry.**

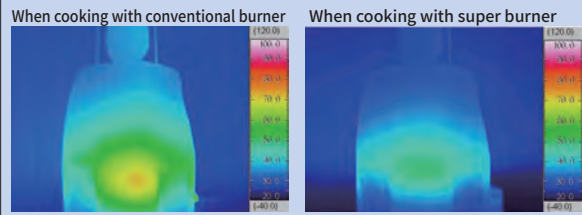
**Thermal efficiency of 40%!**

- The flame does not overflow from the bottom of the pan and heats it without waste, resulting in high thermal efficiency and energy savings.
- High thermal efficiency of 40% is achieved.

**Feature 3. Improve the work environment due to low radiation.**

- The flame does not spread from the bottom of the pan, reducing radiant heat.
- Your body temperature is also suppressed and makes your work environment comfortable.

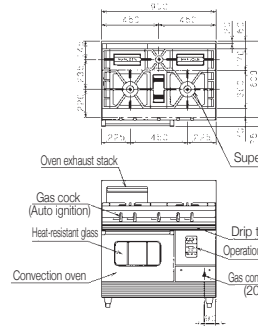
**■ Abdominal temperature thermography of chef during cooking**



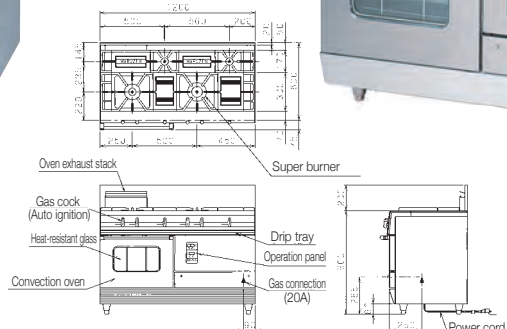
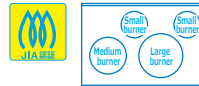
(Provided by Osaka Gas Co., Ltd.)

**Gas Range**  
Depth **600 mm**

**MGRXS-096F**

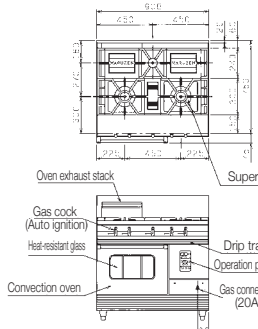


**MGRXS-126F**

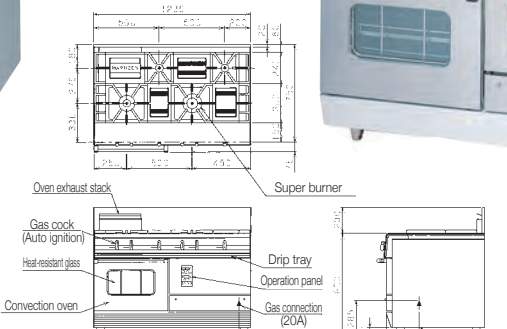
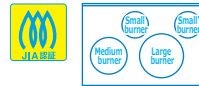


**Gas Range**  
Depth **750 mm**

**MGRXS-097F**



**MGRXS-127F**



**“Internal Port Burner” is best for stir-fry cooking due to high-temperature, concentrated heating! This improves the kitchen environment by low radiation.**

## [Internal Port Burner]

The flame concentrates in the center without spreading out, heating the center of the bottom of the pan without waste, resulting in a high thermal efficiency of 38%.

Jointly developed with  
Tokyo Gas Co., Ltd.,  
Osaka Gas Co., Ltd. &  
Toho Gas Co., Ltd.



## Feature 1. Best for stir-fry cooking due to high-temperature, concentrated heating!

- The flame is concentrated in the center, resulting in a strong and stable flame.
- Best for stir-fry cooking and so on because the center of bottom of the pan is heated intensively.

## Feature 2. Top class high thermal efficiency in the industry.

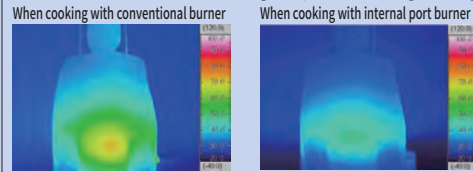
**Thermal efficiency of 38%!**

- The flame does not spread and heats the bottom of the pan without waste, resulting in high thermal efficiency and energy savings.
- High thermal efficiency of 38% is achieved.

## Feature 3. Improve the work environment due to low radiation.

- The flame does not spread from the bottom of the pan, reducing radiant heat.
- Your body temperature is also suppressed and makes your work environment comfortable.

### Abdominal temperature thermography of chef during cooking

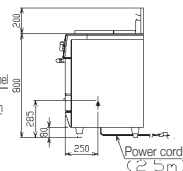
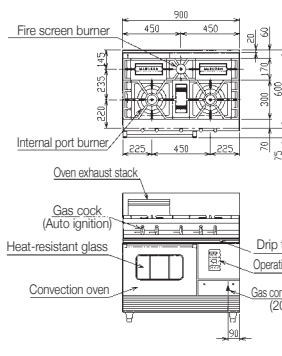


## Best for stir-fry cooking due to high-temperature, concentrated heating!

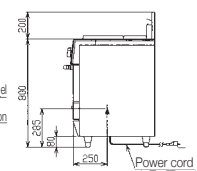
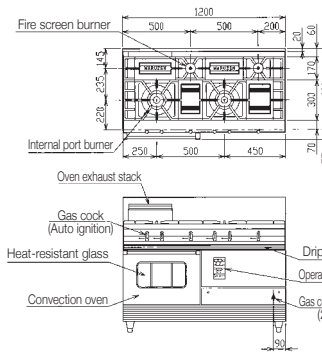
- This is suitable for stir-fry cooking because strong flame power is concentrated in the center of the pan.
- Stir-fry dishes are crisp because of the short cooking time.
- Small burner is equipped with a fire screen burner.
- Two types of burners are equipped for a wide range of cooking.

\* When baking or stewing, turn down the inner burner fully and adjust the flame power.

## MGRXU-096F



## MGRXU-126F



Gas Range

Depth

600 mm

# Specifications Table

## Cooking Time of Convection Oven Installed in Power Cook Gas Range

Name of dish	Meat					Fish			Others						
	Hamburger steak (125g)	Roast beef (1kg)			Roast chicken 1 whole chicken (1.2-1.4kg)	Meat balls	Ayu grilled with salt (150g)	Grilled sea bream (200g)	Madeleine (50g)	Pizza pie (200g)	Gratin (200g)	Frozen gratin	Chawan-mushi (savory steamed egg custard)		
Temperature (°C)	approx. 260°C		approx. 230°C			approx. 200°C	approx. 230°C	approx. 250°C	approx. 240°C	approx. 180°C	approx. 250°C	approx. 240°C	approx. 250°C	approx. 160°C	steam
Time (min)	6~8	30~40 (rare)	50 (medium)	60~70 (well-done)	18~22	8~9	7~9	13~15	14~16	13~15	10~11	13~15	13~15	5~7	

## Models and Specifications

### Power Cook Gas Range Specifications Table <MGRX>

\*Maximum pot diameter for big burner is φ400mm & for small burner is φ280mm.

Model	External dimension (mm)				Inside of oven usable dimension (mm)			Inside of storage dimension (mm)			Usable side	No. of burners			No. of ovens	Gas consumption		Gas connection (union)	Power (50/60Hz)	Power consumption (50/60Hz)	Power cord	Accessories			Weight (kg)
	Width	Depth	Height	Back height	Width	Depth	Height	Width	Depth	Height		Small	Large	Oven		Town gas	LP gas					Grill	Tray	Grill pan handle	
MGRX-096F	900	600	800	200	420	300	340	-	-	-	Single	1	2	1	1	39.6kW (34,000kcal/h)	36.0kW (2.58kg/h)	20A	1φ100V	74/84W	2.5m with plug (ground adaptor)	2	2	1	128
MGRX-126F	1,200	600	800	200	420	300	340	-	-	-	Single	2	2	1	1	44.2kW (38,000kcal/h)	40.1kW (2.87kg/h)	20A	1φ100V	74/84W	2.5m with plug (ground adaptor)	2	2	1	183
MGRX-156F	1,500	600	800	200	420	300	340	-	-	-	Single	2	3	2	2	65.8kW (56,500kcal/h)	59.9kW (4.29kg/h)	25A	1φ100V	148/168W	2.5m with plug (ground adaptor)	4	4	2	263
MGRX-097F	900	750	800	200	420	400	340	-	-	-	Single	1	2	1	1	39.6kW (34,000kcal/h)	36.0kW (2.58kg/h)	20A	1φ100V	74/84W	2.5m with plug (ground adaptor)	2	2	1	153
MGRX-127F	1,200	750	800	200	420	400	340	-	-	-	Single	2	2	1	1	44.2kW (38,000kcal/h)	40.1kW (2.87kg/h)	20A	1φ100V	74/84W	2.5m with plug (ground adaptor)	2	2	1	212
MGRX-157F	1,500	750	800	200	420	400	340	-	-	-	Single	2	3	2	2	65.8kW (56,500kcal/h)	59.9kW (4.29kg/h)	25A	1φ100V	148/168W	2.5m with plug (ground adaptor)	4	4	2	321
MGRX-187F	1,800	750	800	200	565	400	340	-	-	-	Single	3	4	2	2	83.8kW (72,000kcal/h)	76.1kW (5.45kg/h)	25A	1φ100V	148/168W	2.5m with plug (ground adaptor)	4	4	2	369
MGRX-1812F	1,800	1,200	800	-	565	400	340	805	360	390	Top double	-	8	2	2	123kW (106,000kcal/h)	113kW (8.08kg/h)	25A×2	1φ100V	148/168W	2.5m with plug (ground adaptor)	4	4	2	494
MGRX-2412F	2,400	1,200	800	-	565	400	340	1,105	360	390	Top double	-	10	2	2	150kW (129,000kcal/h)	137kW (9.83kg/h)	25A×2	1φ100V	148/168W	2.5m with plug (ground adaptor)	4	4	2	584

### Power Cook Gas Table Specifications Table <MGTX>

\*Maximum pot diameter for big burner is φ400mm & for small burner is φ280mm.

Model	External dimension (mm)				Usable side	No. of burners		Gas consumption		Gas connection (union)	Weight (kg)
	Width	Depth	Height	Back Height		Small	Large	Town gas	LP gas		
MGTX-096F	900	600	800	200	Single	1	2	31.5kW (27,000kcal/h)	28.5kW (2.04kg/h)	20A	75
MGTX-126F	1,200	600	800	200	Single	2	2	36.1kW (31,000kcal/h)	32.5kW (2.33kg/h)	20A	108
MGTX-156F	1,500	600	800	200	Single	2	3	49.5kW (42,500kcal/h)	44.7kW (3.20kg/h)	20A	131
MGTX-097F	900	750	800	200	Single	1	2	31.5kW (27,000kcal/h)	28.5kW (2.04kg/h)	20A	88
MGTX-127F	1,200	750	800	200	Single	2	2	36.1kW (31,000kcal/h)	32.5kW (2.33kg/h)	20A	110
MGTX-157F	1,500	750	800	200	Single	2	3	49.5kW (42,500kcal/h)	44.7kW (3.20kg/h)	20A	152
MGTX-187F	1,800	750	800	200	Single	3	4	67.6kW (58,000kcal/h)	61.0kW (4.37kg/h)	20A	187
MGTX-1812F	1,800	1,200	800	-	Double	-	8	107kW (92,000kcal/h)	97.6kW (6.99kg/h)	20A×2	230
MGTX-2412F	2,400	1,200	800	-	Double	-	10	134kW (115,000kcal/h)	122kW (8.74kg/h)	20A×2	257

### Power Cook Gas Range [Equipped with Internal Port Burner] Specifications Table <MGRXU>

\*Maximum pot diameter for big burner is φ360mm & for small burner is φ280mm.

Model	External dimension (mm)				Inside of oven usable dimension (mm)			Usable side	No. of burners*1			No. of ovens	Gas consumption		Gas connection (union)	Power (50/60Hz)	Power consumption (50/60Hz)	Power cord	Accessories			Weight (kg)
	Width	Depth	Height	Back height	Width	Depth	Height		Small	Large	Oven		Town gas	LP gas					Grill	Tray	Grill pan handle	
MGRXU-096F	900	600	800	200	420	300	340	Single	1	2	1	1	38.4kW (33,000kcal/h)	37.0kW (2.65kg/h)	20A	1φ100V	74/84W	2.5m with plug (ground adaptor)	2	2	1	132
MGRXU-126F	1,200	600	800	200	420	300	340	Single	2	2	1	1	43.0kW (37,000kcal/h)	41.1kW (2.95kg/h)	20A	1φ100V	74/84W	2.5m with plug (ground adaptor)	2	2	1	187

\*1 Large burner is a internal port burner.

### Power Cook Gas Table [Equipped with Internal Port Burner] Specifications Table <MGTXU>

\*Maximum pot diameter for big burner is φ360mm & for small burner is φ280mm.

Model	External dimension (mm)				Usable side	No. of burners*1		Gas consumption		Gas connection (union)	Weight (kg)
	Width	Depth	Height	Back Height		Small	Large	Town gas	LP gas		
MGTXU-096F	900	600	800	200	Single	1	2	30.2kW (26,000kcal/h)	29.5kW (2.11kg/h)	20A	79
MGTXU-126F	1,200	600	800	200	Single	2	2	34.9kW (30,000kcal/h)	33.5kW (2.40kg/h)	20A	112

\*1 Large burner is a internal port burner.

### Power Cook Gas Range [Equipped with Super Burner] Specifications Table <MGRXS>

\*Maximum pot diameter for big burner is φ420mm & for middle burner is φ360mm for small burner is φ280mm.

Model	External dimension (mm)				Inside of oven usable dimension (mm)			Usable side	No. of burners				No. of ovens	Gas consumption		Gas connection (union)	Power (50/60Hz)	Power consumption (50/60Hz)	Power cord	Accessories			Weight (kg)
	Width	Depth	Height	Back height	Width	Depth	Height		Small	Medium	Large	Oven		Town gas	LP gas					Grill	Tray	Grill pan handle	
MGRXS-096F	900	600	800	200	420	300	340	Single	1	2	-	1	1	38.7kW (33,300kcal/h)	31.4kW (2.25kg/h)	20A	1φ100V	74/84W	2.5m with plug (ground adaptor)	2	2	1	128
MGRXS-126F	1,200	600	800	200	420	300	340	Single	2	1	1	1	1	48.7kW (41,900kcal/h)	41.3kW (2.96kg/h)	20A	1φ100V	74/84W	2.5m with plug (ground adaptor)	2	2	1	183
MGRXS-097F	900	750	800	200	420	400	340	Single	1	2	-	1	1	38.7kW (33,300kcal/h)	31.4kW (2.25kg/h)	20A	1φ100V	74/84W	2.5m with plug (ground adaptor)	2	2	1	153
MGRXS-127F	1,200	750	800	200	420	400	340	Single	2	1	1	1	1	48.7kW (41,900kcal/h)	41.3kW (2.96kg/h)	20A	1φ100V	74/84W	2.5m with plug (ground adaptor)	2	2	1	212

### Power Cook Gas Table [Equipped with Super Burner] Specifications Table <MGTXS>

\*Maximum pot diameter for big burner is φ420mm & for middle burner is φ360mm for small burner is φ280mm.

Model	External dimension (mm)				Usable side	No. of burners			Gas consumption		Gas connection (union)	Weight (kg)
	Width	Depth	Height	Back Height		Small	Medium	Large	Town gas	LP gas		
MGTXS-096F	900	600	800	200	Single	1	2	-	30.6kW (26,300kcal/h)	23.8kW (1.71kg/h)	20A	75
MGTXS-126F	1,200	600	800	200	Single	2	1	1	40.6kW (34,900kcal/h)	33.7kW (2.42kg/h)	20A	108
MGTXS-097F	900	750	800	200	Single	1	2	-	30.6kW (26,300kcal/h)	23.8kW (1.71kg/h)	20A	88
MGTXS-127F	1,200	750	800	200	Single	2	1	1	40.6kW (34,900kcal/h)	33.7kW (2.42kg/h)	20A	110