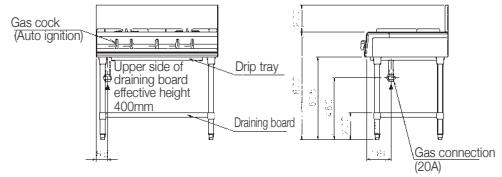
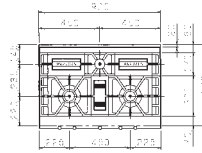
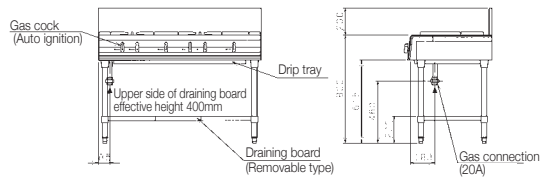
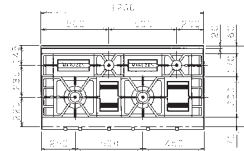


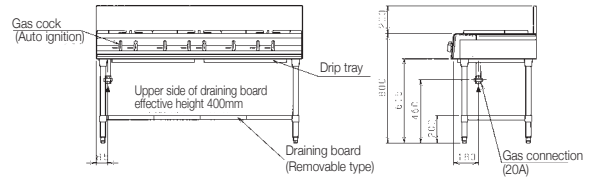
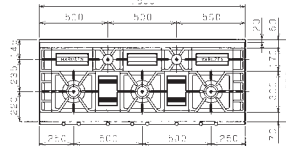
**MGTX-096F**



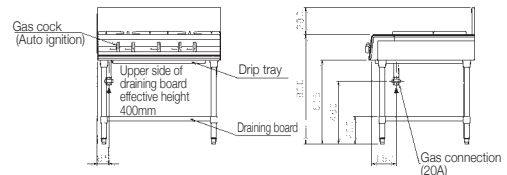
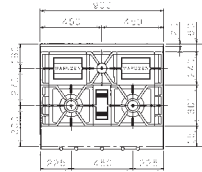
**MGTX-126F**



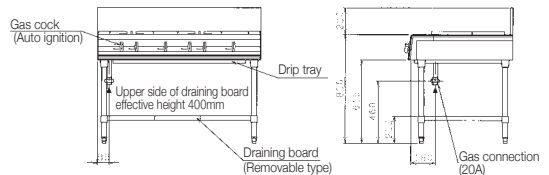
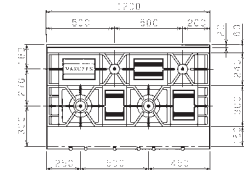
**MGTX-156F**



**MGTX-097F**



**MGTX-127F**

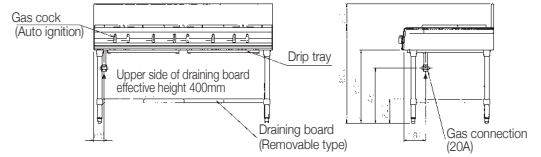
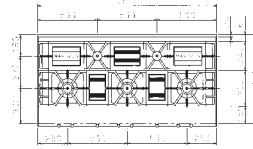


Depth  
**600**  
mm

Depth  
**750**  
mm

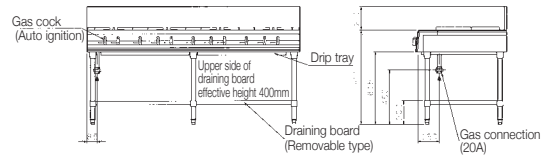
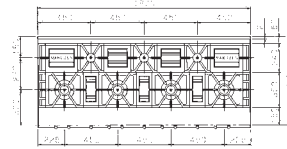
● SUS304 is used for pipe legs and adjusts for Power Cook Gas Table.

**MGTX-157F**

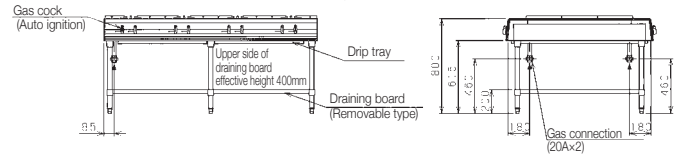
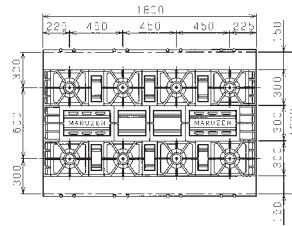


Depth  
**750**  
mm

**MGTX-187F**



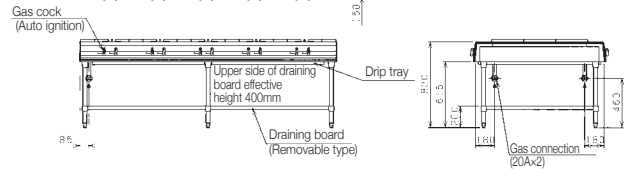
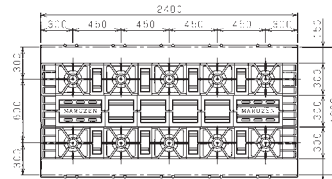
**MGTX-1812F**



**Double-sided**

Depth  
**1200**  
mm

**MGTX-2412F**



**Double-sided**

● SUS304 is used for pipe legs and adjusts for Power Cook Gas Table.

**“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%!**

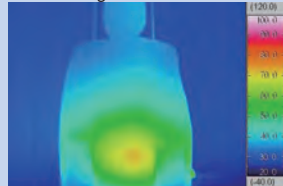
- The flame does not overflow from the bottom of the pan and heats it without waste, resulting in high thermal efficiency and energy savings.
- High thermal efficiency of 40% is achieved.

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

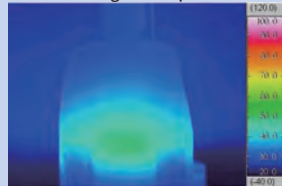
- The flame does not spread from the bottom of the pan, reducing radiant heat.
- Your body temperature is also suppressed and makes your work environment comfortable.

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

When cooking with conventional burner



When cooking with super burner



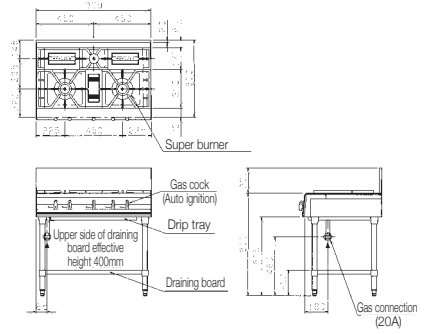
(Provided by Osaka Gas Co., Ltd.)

Gas Table

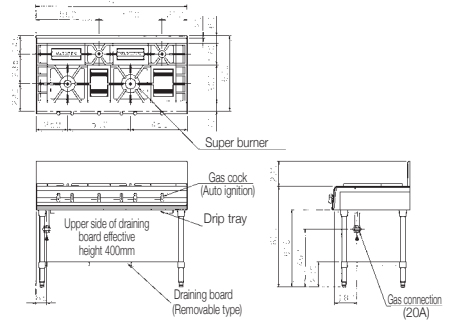
Depth

600 mm

### MGTXS-096F



### MGTXS-126F

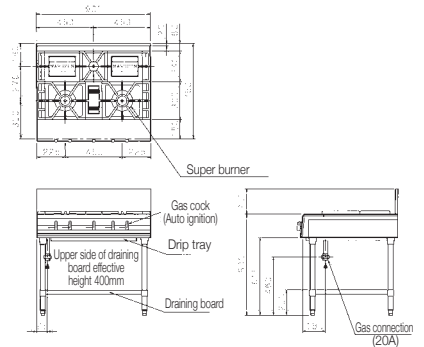


Gas Table

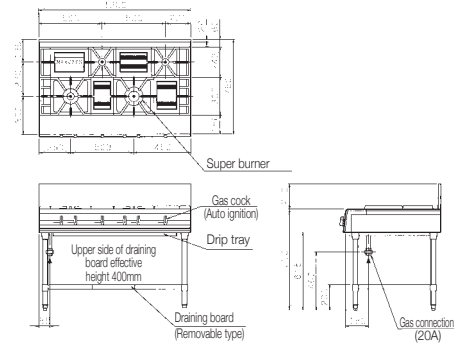
Depth

750 mm

### MGTXS-097F



### MGTXS-127F



●SUS304 is used for pipe legs and adjusts for Power Cook Gas Table.

**“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.

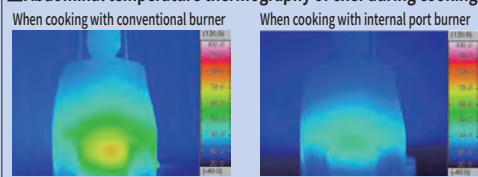
**Thermal efficiency of 38%!**

- 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

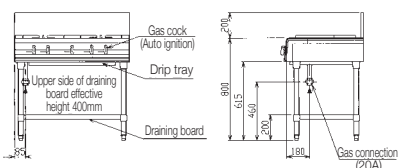
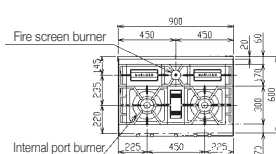
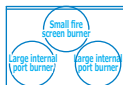


## Best for stir-fry cooking due to high-temperature, concentrated heating!

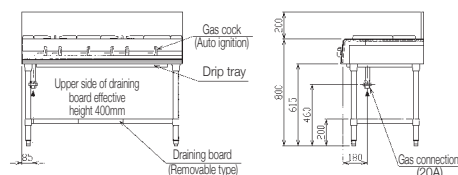
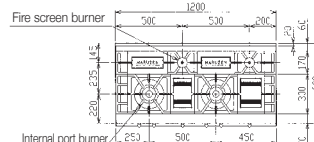
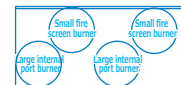
- This is suitable for stir-fry cooking because strong flame power is concentrated in the center of the pan.
- Stir-fry dishes are crisp because of the short cooking time.
- Small burner is equipped with a fire screen burner.
- Two types of burners are equipped for a wide range of cooking.

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

## MGTXU-096F



## MGTXU-126F



Gas Table

Depth

**600**  
mm

**■ Power Cook Gas Table Specifications Table <MGTX>**

 \*Maximum pot diameter for big burner is  $\phi$ 400mm & for small burner is  $\phi$ 280mm.

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 Table [Equipped with Internal Port Burner] Specifications Table <MGTXU>**

 \*Maximum pot diameter for big burner is  $\phi$ 360mm & for small burner is  $\phi$ 280mm.

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 Table [Equipped with Super Burner] Specifications Table <MGTXS>**

 \*Maximum pot diameter for big burner is  $\phi$ 420mm & for middle burner is  $\phi$ 360mm for small burner is  $\phi$ 280mm.

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