

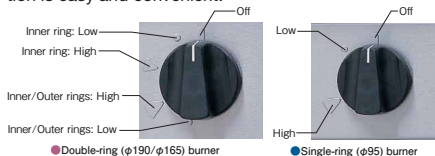
# Top grade range with high-power burner and large full-surface trivet that meets high demands of those "chefs" who work in hotels and restaurants!

Series line-up / Gas range, gas table, gas table stove, soup range

First-class ones suitable for the prestige of orthodox kitchen... that is the New Power Cook Series [equipped with New Universal Burner]. This series is made of stainless steel which is durable and beautiful equipped with high-power burner of 16.9kW (14,500kcal/h). Moreover, we adopted large full-surface trivet, strong and easy to use, which meets chefs' hard work. The product line-up includes ranges, tables, table stoves, soup ranges, as well as various tops, totaling 11 types, 80 models, which enables free layout plan to meet the needs of each kitchen.

### Simply operated top burner gas cock.

It is simple enough to adjust the fire power of the inner and outer rings of top burner with only one gas cock. Also with the fire power positions marked, the operation is easy and convenient.



### Durable and strong large full-surface trivet.

Large trivet is adopted for a hard use. The shape and design is thick and good in durability to hold pans and pots stably and make it easy to move heavy pots.



### 3 types (R20, R5 and full R) for front rail.

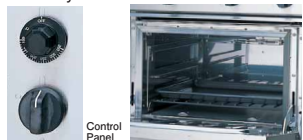
You can choose the round shape for front rail from 3 types to easily match with adjacent equipment. Standard spec is R20, however you can choose R5 or full R upon your request. (The price is the same.)



Modification of front rail to R5 or Full R may be applied to gas ranges, tables, table stoves and soup ranges. Delivery date will be about 1 week after the order received.

### Large oven of natural convection system.

The oven is designed large enough to receive big-size pans. The inside temperature is set freely from 100 to 350°C, which enables standardization of cooking process. Moreover, shelf receivers are removable and it is easy to clean inside the oven.



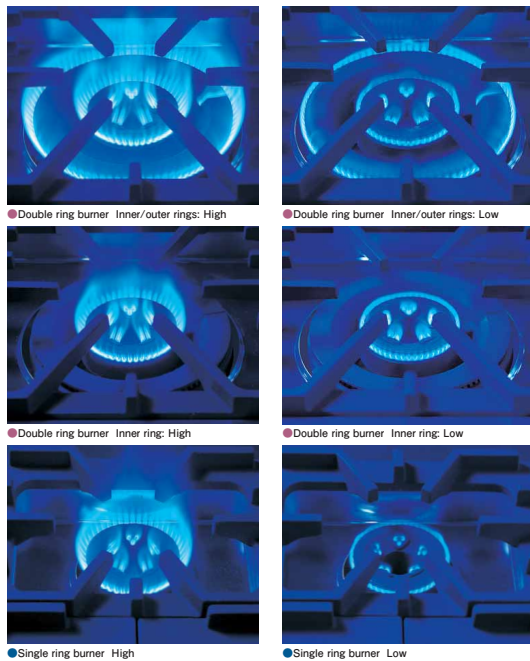
Inside part of oven is fully made of stainless steel and durable.

### One of the best high-power burners in the industry is adopted.

For the top burner, we have 3 types of fire powers, 16.9kW (14,500kcal/h) which is the most powerful in the industry, 13.4kW (11,500kcal/h) and 5.23kW (4,500kcal/h). Each type of burners has a 3D structure to equalize the gas pressure in the burner, generating well-balanced flames from the ports. This realizes lean and effective burning. Also, the burner top is newly designed in the shape hard to be clogged even when boiling over, which enables daily maintenance easy. The pilot burner is placed below the drip receiver, also protected by a protective cover to avoid clogging.

### Placement of burners just in places needed in the layout.

Effective placement of burners of 3 types to suit the size of main body. You can choose burners according to your use, fire-power or layout.



### Burner Line-up

Double ring burner	φ190 burner	16.9kW (14,500kcal/h)
	φ165 burner	13.4kW (11,500kcal/h)
Single ring burner	φ95 burner	5.23kW (4,500kcal/h)

### Piezoelectrically auto-ignited top burner.

### Oven with safety shut-off device.

We also have ranges equipped with convection oven to respond quick serving and large volume cooking by hot air circulation. (See p.5) RGR-1565XC



## Variation of tops to widen the variety of menu

#### Heat top range

This is the most suitable for cooking to heat indirectly for a long time, such as stewing stew, roux or sauce or warming soup. The center part of the plate can be heated quickly by a high-power burner.

- The dye cast top plate, which is excellent in storing heat and retaining warmth, makes the heat at the temperature ranging from 70 to 450°C extend in a radial direction and is used in different ways according to what you cook.
- Removing the top ring, an open fire cooking is possible.
- Equipped with piezoelectric auto-ignition and safety shut-off device.

#### Fry top range

The 24mm thick steel plate is heated evenly by infrared burner. Excellent in thermal distribution, steaks and hamburgers are grilled just right.

- Temperature of the top plate can be set freely at ranging from 100 to 350°C, enabling standardization of cooking process.
- Equipped with oil receiver to facilitate maintenance.
- Equipped with piezoelectric auto-ignition and safety shut-off device.

#### Charbroiler

Heat rocks are heated by high-power burner. The red-hot heat rocks serve as charcoal grilling and create authentic taste. This is also suitable for grilling seafood as well as steaks.

- Inclined grid bars prevent meat juice and fat from dripping.
- Equipped with piezoelectric auto-ignition and safety shut-off device.

※ The spec of heat rocks is available only for 097.

#### Grooved griddle

The 24mm thick steel plate has grooves on its surface and makes tasty-looking browned color on the ingredients. It is an infrared burner excellent in thermal distribution, therefore steaks and hamburgers can be grilled at its best condition.

- Equipped with piezoelectric auto-ignition and safety shut-off device.

RGG-067T

#### Fryer fast food type

The microcomputer manages the oil temperature accurately at from 100 to 240°C and keeps at a proper temperature. It serves for standardization of cooking process.

- Digital display is easy to read and enables single operation.
- Our original hole heat pipe improves thermal efficiency.
- The flow of gas is controlled at the best condition by proportional controlling. This prevents overheat and oxidation of oil.

#### Tabletop fryer

RGF-047T

While adopting middle heating system, the height is designed as low as 250mm. It just fits in the space on a drawer cold table.

- Piezoelectric auto-ignition.

#### Salamander

The infrared burner makes an even and beautiful browned color on gratins and pizzas.

- It is attachable to an upper place such as walls and helps to utilize the space effectively.
- It realizes subtle fire-power control by a vertically movable shelf.
- Equipped with Piezoelectric auto-ignition/ safety shut-off device.

#### Charbroiler

\*Model of this picture is produced by order. Refer to P14 for detail.

#### Option

Chinese trivet for New Power Cook series

RA (for φ165 burner) List price ¥4,200 (Tax-excluded)  
RB (for φ190 burner) List price ¥5,500 (Tax-excluded)

Products with this mark, has passed the type inspection of the Japan Gas Appliances Inspection Association. (LP gas, 13A)

New Power Cook gas ranges /gas tables conform to the specification described in the "Public Building Construction Standard Specifications (machinery installation work)" supervised by the Minister of Land, Infrastructure and Transport's Secretariat.