

This is the first integration of gas range and convection oven in the industry, achieving an improvement in work efficiency and shortening drastically your cooking time!

Integration of gas range and convection oven – this is user-friendly, which improves work efficiency and shortens drastically your cooking time. The convection oven equipped with microcomputer can set the temperature at 100 - 300°C and is flexibly used in various kinds of cooking. Ingredients can be cooked in a delicious way without losing their original aroma and nutrition.

Hot air circulation system that responds to quick serving and large-volume cooking.

By circulating hot air rapidly inside the oven, the inside temperature quickly rises up to the preset temperature and raises the surface temperature of ingredients instantly, shortening cooking time drastically. You can stay calm even during peak time. This really contributes to large-volume cooking.

High-power fire screen burner adopted.

We adopted fire screen burner for the gas range which boasts of powerful fire, maximum 13.4kW (11,500kcal/h), and enables stable heating with even fire. It is easily adjustable ranging from high flame to low flame. The structure is hard to get clogged, resistant to dust or boiling over, and the burner head is removable and easy to clean, which forms its forte.

Temperature controlling by microcomputer.

The temperature inside the oven can be set at the range of 100 - 300°C, useful for various kinds of cooking with the best finish. It helps to standardize the cooking process. The display can show alternatively preset temperature and temperature inside the oven.

Top is a full-surface trivet.

Range top is covered with full-surface trivet. This is Maruzen's original design which holds pots stably and makes it smooth to move heavy pots.

Top burner is automatically ignited by piezo-electric system.

Oven burner is automatically ignited by continuous spark system.

Two layers of heat-resistant glass to show the inside of oven.

Convenient cooling function to cool down the temperature inside the oven.

All models with timer.

The oven has a timer up to 99 minutes and a buzzer alarm sounds at the preset time. While cooking with the timer on, the preset time can be extended, enabling to improve work efficiency.



Control panel

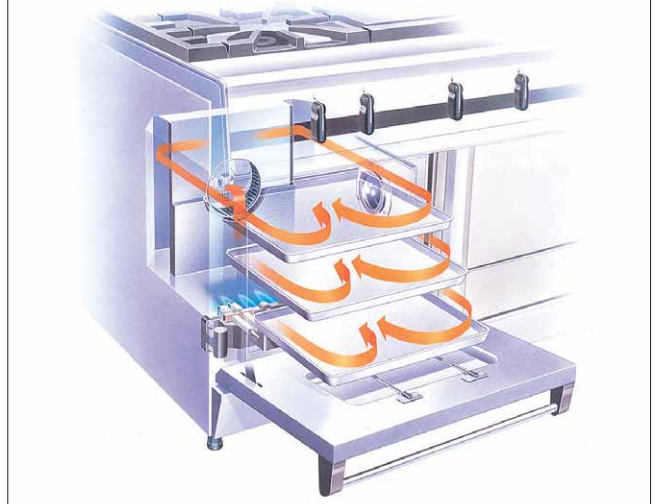
More safe with perfect safety devices. **NEW**

The fan is stopped and the fire turns off automatically, when you open the oven. Besides, in addition to pilot safety shut off device and overheating prevention device, the 2nd overheating prevention device was equipped. Safety was more improved.



Inside of oven fully made of stainless steel and durable.

Hot air circulation system



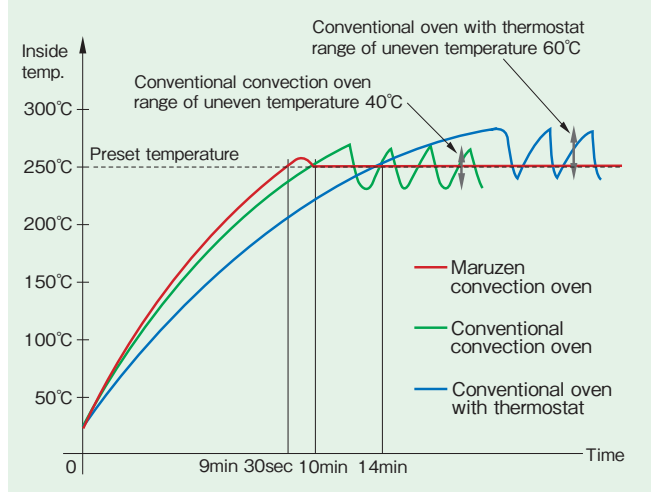
Double ring burner 13.4kW (11,500kcal/h)



High flame

Low flame

Oven Performance Curve



Power Cook Gas Range / Gas Tables are in conformity to the specifications described in "the Public Building Construction Standard Specifications (machinery installation work)" supervised by the Minister of Land, Infrastructure and Transport's Secretariat Government Buildings Department.