

“Noodle Boiler” that makes improvement both in kitchen environment and cost.

3 major characteristics created from “Collection and Utilization of Steam”

Limited steam exhaustion prevents the kitchen from getting hotter— Comfortable.

The steam reducing device installed in the top part of “Rotary Noodle Boiler” reduces 80% of the steam generated into water. Steam exhaustion is limited greatly, suppressing the increase of temperature and humidity in the kitchen, which is definitely effective in improvement of working environment. In addition, by using “Noodle Draining Machine” together, the kitchen floor is no longer wet due to draining hot water from the noodles.

Saving in equipment cost such as for exhaust hood or water boiler.

As the steam exhaustion is limited, it is unnecessary to install an exhaust hood (saving of approx. 250,000 yen). The steam reducing device works as a water boiler as well. Big energy of the steam enables adding of water of 1.5ℓ – 1.8ℓ every minute at a temperature of about 90°C, which means water boiler becomes unnecessary (saving of approx. 80,000 yen).

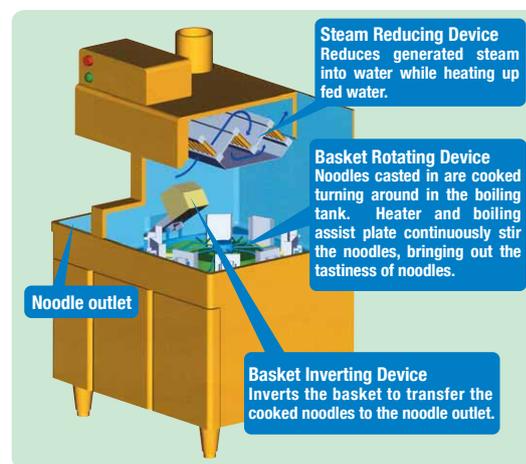
Big cut in running cost.

“Rotary Noodle Boiler” greatly cuts down various costs related to hot water supply, boiler heating and air-conditioning (Saving of approx. 500,000 yen annually).



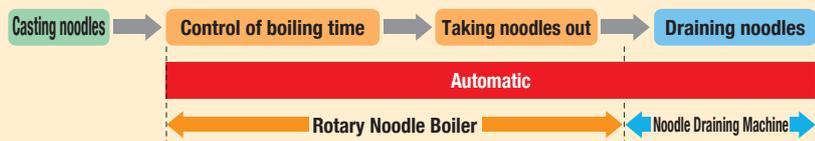
Maruzen's “Noodle Boiler” which has a reputation for its strong boiling power makes noodles tasty!

MREA-087L + MREY-037L
Set List price ¥2,200,000 (Tax-excluded)

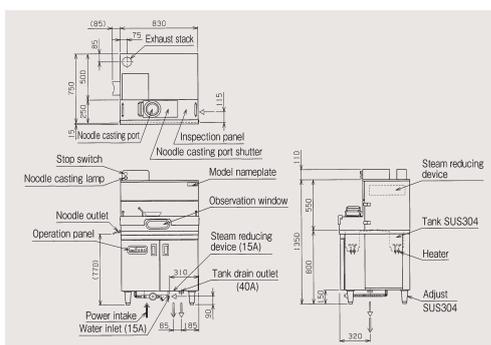


Moreover Automation of work improves productivity!

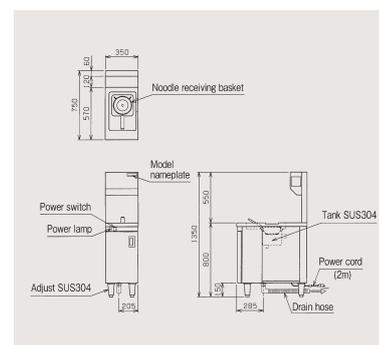
By using the “Noodle Draining Machine” together, a series of work from boiling noodles to draining can be automated with a simple operation, which is greatly effective in standardization of cooking process and improvement of productivity. Especially, “Noodle Draining Machine” helps to reduce workload of the worker and prevent tenosynovitis. ※Boiling time can be set in a unit of 1sec from 36 seconds to 19min 59sec.



● Rotary Noodle Boiler
MREA-087L(R)
List Price : ¥1,900,000 (tax-excluded)



● Noodle Draining Machine
MREY-037L(R)
List Price : ¥300,000 (tax-excluded)



Specifications Table

Product Name	Model	External Dimension (mm)			No. of baskets	Tank water amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Feed water connection	Drain connection	Accessories	Weight (kg)
		Width	Depth	Height										
Rotary Noodle Boiler	MREA-087L (R)	830	750	1,350 (1,460)	10	38.0	3φ200V	10.5	40A	2m 8mm ² -4cores direct connecting	15A	40A	Pressure reducing valve (1), Y-shape strainer (1)	171
Noodle Drain Machine	MREY-037L (R)	350	750	1,350	1	—	1φ100V	0.7	—	2m with plug (ground adaptor) Ⓢ	—	25A	Noodle receiving basket (1)	48

※Letter L at the end of model name of “Rotary Noodle Boiler” means noodle outlet on the left side, R means on the right side. Letters L and R at the end of model name of “Noodle Draining Machine” correspond to the L type and R type of “Rotary Noodle Boiler” respectively. ●Please contact us for delivery date.

Cooking Capacity

Menu	Cooking time	Boiling interval	Cooking Capacity/h	Cooking Mode
Ramen (Raw 120g)	3min	22.5sec	160 servings	10 basket mode
Udon (Raw 250g)	2min	15sec	240 servings	10 basket mode
Soba (Raw 180g)	1min	15sec	240 servings	5 basket mode
Raw spaghetti (150g)	3min	22.5sec	160 servings	10 basket mode

※Cooking time can be set ranging from 36sec to 19min 59sec in a unit of 1sec.
 ※If cooking time is less than 1min 30sec, cooking mode will be 5 basket mode.
 Normal mode is 10 basket mode.
 ※The values shown on the left are in the case of using cooking ingredients normally sold in supermarkets, etc. Not applicable for cooking dried noodles or frozen noodles.