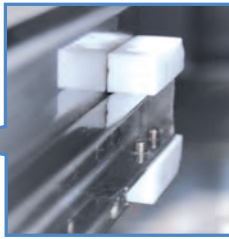


# Drawer type

Drawer type to facilitate putting food in and out for steaming.  
Ideal for steaming of a large variety but small portion of food.

- 2-tank type (MUD-23C, 24C, MUDE-23, 24) can cook using the left part and right part independently.
- Continuous automatic water feeding system installed.
- All stainless steel exterior - durable and hygienic.

- Piezoelectric lighting system, with pilot light safety device. (Gas)
- Energy-saving with an one-touch operation to switch Keep Warm mode during idle time. (Electric)



● Resin rail spec  
Enables to open/close the drawer slowly and surely to prevent the steamed food inside from collapsing or being spilt easily. (Models of type J)

## Drawer type cooking capacity (capacity per drawer)

Menu	Weight of ingredient/piece	Quantity	Cooking time
Frozen shumai	30g	105	20min
Frozen Chinese Bun	80g	30	30min
Chawanmushi (savory steamed egg custard)	120g	30	20min

Make sure a water softener is attached when installed. If the hardness of raw water is high or the water consumption is large, fully automatic water softener is recommended.

**Gas**



Drawer type steamer has passed the type inspection of Japan Gas Appliances Inspection Association (LP gas, 13A).

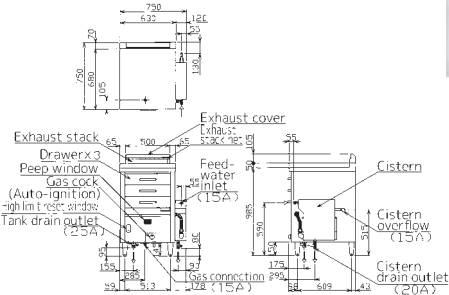
**With dry-heating preventive device**

Standard spec - 1 tank type, 3 drawers

MUD-13C

Resin rail spec - 1 tank type, 3 drawers

MUD-J13C

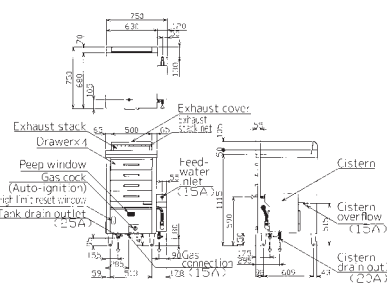


Standard spec - 1 tank type, 4 drawers

MUD-14C

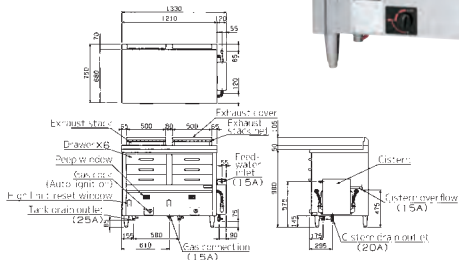
Resin rail spec - 1 tank type, 4 drawers

MUD-J14C



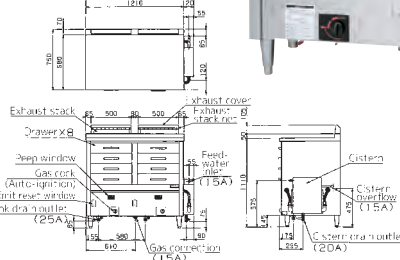
Standard spec - 2 tank type, 6 drawers

MUD-23C



Standard spec - 2 tank type, 8 drawers

MUD-24C



## Drawer Type <Gas> Specifications

Model	External dimensions(mm)			Drawer effective dimensions (mm)			Gas consumption		Gas connection	Feed-water inlet	Tank drain outlet	Cistern overflow	Cistern drain outlet	Weight (kg)
	Width	Depth	Height (Back)	Width	Depth	Height	Town gas	LPG						
MUD-(J)13C	750	750	985 (50)	470	560	115	15.1kW (13,000kcal/h)	14.5kW (1.04kg/h)	15A	15A	25A	15A	20A	106
MUD-(J)14C	750	750	1,115 (50)	470	560	115	15.1kW (13,000kcal/h)	14.5kW (1.04kg/h)	15A	15A	25A	15A	20A	118
MUD-23C	1,330	750	985 (50)	470	560	115	30.2kW (26,000kcal/h)	29.1kW (2.08kg/h)	20A	15A	25A×2	15A	20A	191
MUD-24C	1,330	750	1,115 (50)	470	560	115	30.2kW (26,000kcal/h)	29.1kW (2.08kg/h)	20A	15A	25A×2	15A	20A	219

※Models (J) are resin rail spec.

## Electric

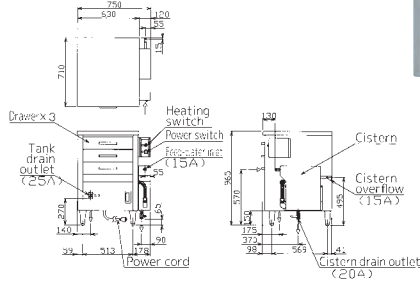
With dry-heating preventive device

Standard spec - 1 tank type, 3 drawers

### MUDE-13

Resin rail spec - 1 tank type, 3 drawers

### MUDE-J13

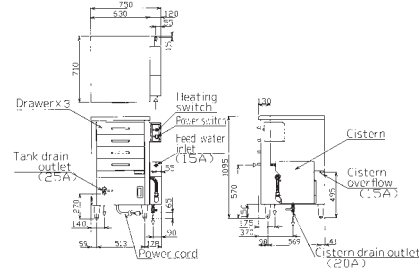


Standard spec - 1 tank type, 4 drawers

### MUDE-14

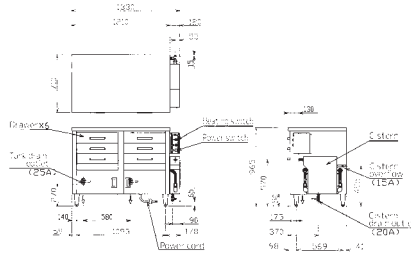
Resin rail spec - 1 tank type, 4 drawers

### MUDE-J14



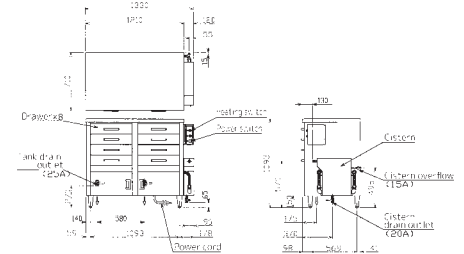
Standard spec - 2 tank type, 6 drawers

### MUDE-23



Standard spec - 2 tank type, 8 drawers

### MUDE-24



#### Drawer Type <Electric> Specifications

Model	External dimensions(mm)			Drawer effective dimensions (mm)			Power (50/60Hz)	Power consumption	Necessary hand switch capacity	Power cord	Feed-water inlet	Tank drain outlet	Cistern overflow	Cistern drain outlet	Cistern drain inlet	Weight (kg)
	Width	Depth	Height	Width	Depth	Height										
MUDE-(J)13	750	710	965	470	560	115	3φ200V	6.0kW	20A	2m Ground 3P 20A with hook plug	15A	25A	15A	20A		103
MUDE-(J)14	750	710	1,095	470	560	115		6.0kW	20A	2m Ground 3P 20A with hook plug	15A	25A	15A	20A		115
MUDE-23	1,330	710	965	470	560	115		12.0kW	40A	2m 8mm-4cores direct connecting	15A	25A×2	15A	20A		185
MUDE-24	1,330	710	1,095	470	560	115		12.0kW	40A	2m 8mm-4cores direct connecting	15A	25A×2	15A	20A		213

\*Models (J) are resin rail spec.

## Drawer type - Multifunctional spec <Electric>

### New multifunctional spec that allows individual cooking in each drawer!

Two top and bottom drawers for individual cooking and heat retention for outstanding ease of use.

It can be used to cook different foods at the same time, or use one of them as a heat-retaining space, depending on the operation.

A wide range of cooking temperatures is possible, and a 9-menu registration function is also equipped.



Operation panel

A wide range of cooking temperatures (50-100°C) and up to 9 menus can be registered for combinations of ① heat-retention temperature, ② cooking temperature, and ③ cooking time.

The two-part tray makes it easy to put in and take out foods.

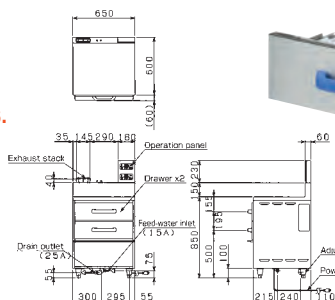


A two-part tray is used. Foods can be put in and take out together, which not only improves work efficiency but also prevents the temperature inside the drawer from decreasing.

A two-part tray exclusively for Chawan-mushi (savory steamed egg custard) is also available as an option. Please contact us for details.

### MUDE-X12

The top panel can be used as a work space due to the 850mm height of the main unit and low heat radiation specifications!



#### Drawer type <Electric> - Multifunctional spec Specifications

Model	External dimensions(mm)			Drawer effective dimensions (mm)			Power (50/60Hz)	Power consumption	Required local switch capacity	Power cord	Feed-water inlet	Drain outlet	Weight (kg)
	Width	Depth	Height	Width	Depth	Height							
MUDE-X12	650	600	850	540	490	95	3φ200V	3.6kW	15A	2m Ground 3P 20A with hook plug	φ16 hose nipple	25A	110