



**Maruzen**

# Electric / IH Noodle Boiler

Electric Noodle Boiler

IH Noodle Boiler

IH Udon Boiler

Electric Udon / Soba Boiler



Watch the video.



General commercial kitchen Appliances & Equipment



**MARUZEN Co., Ltd.**

December 2025 edition

*Outstanding thermal efficiency realizes a quick start!*  
*Reduces cost in the kitchen and improves kitchen environment.*

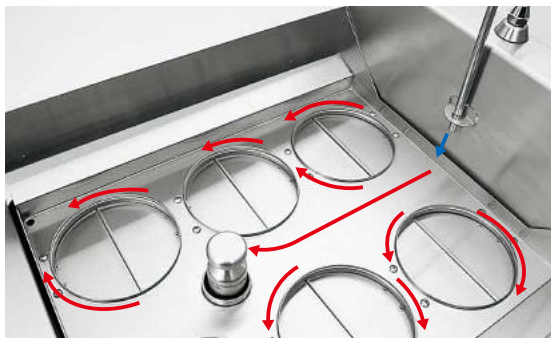
## Electric, but powerful and clean!

**“Steam heat reusing basket holder” excels in cost reduction and kitchen environment improvement.**

**PATENTED**

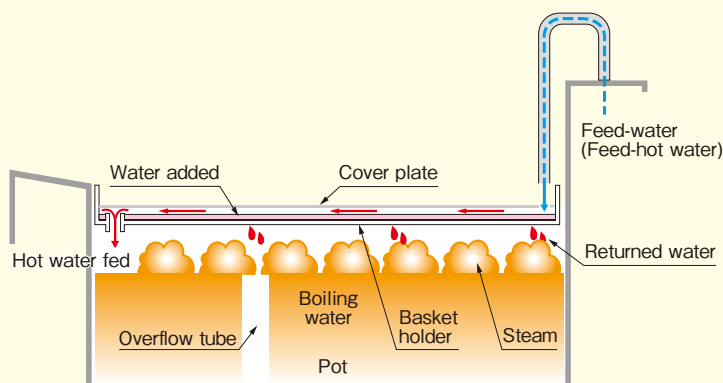
**MREY(K) series**

A steam heat reusing basket holder system is provided where water fed travels around the basket holder and heat exchange is realized by steam heat. This Maruzen's original system returns the heat energy of the steam to the heating energy of water fed and uses the water to add into the boiler. For example, for Ramen Boiler with 6 baskets, heat exchange corresponding to No. 0.4 is realized, contributing to reduction in running cost. Also, since the steam used in heat exchange goes back to the pot as hot water drops inside the basket holder, no excess steam comes out, which is effective to improve the kitchen environment. Needless to say, hot water connection is also possible. (\*No.0.4= capacity of increasing the temperature of 400cc by 25°C every minute)



The water fed travels through the basket holder part as the arrows show, heated by the steam heat from below and used as hot water to be added.

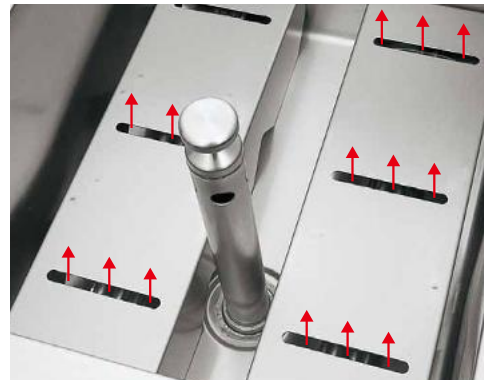
### ■Mechanism of Steam Heat Reusing Basket Holder



**Noodles move around vigorously in the basket! That's why it is tasty. “Shape of the holes in Boiling Assist Plate”**

**MREY(K) series**

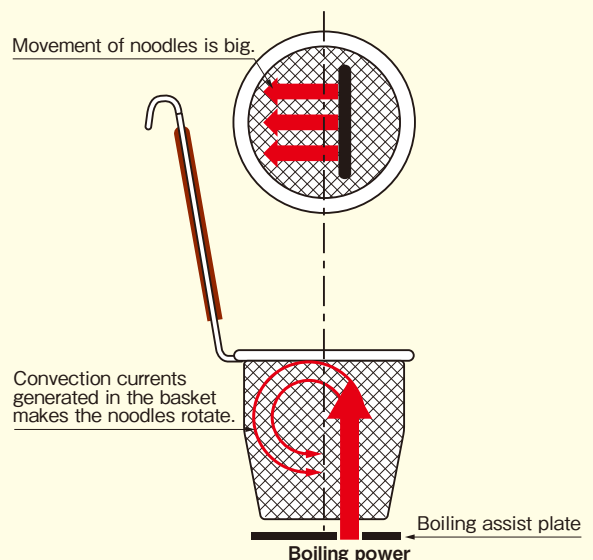
Maruzen's original Boiling Assist Plate which enabled to make noodles move around in the boiling basket – We made the holes where the bubbles of boiling water spout out in a slit shape, and also displaced the holes from the center of the baskets (off-set). This promotes convection currents inside the basket and untangles noodles by making them move around. The noodles are evenly heated and boiled deliciously.



The slit-shaped holes in the picture are the holes which the bubbles spout out through.

### ■Mechanism of convection of noodles

Movement of noodles is big.



**Quick and tasty thanks to high thermal efficiency!  
Also it suppresses costs.**

MREY(K) series MREF series  
MREP series MREU series

Sheath heater is mounted inside the boiling tank, realizing high thermal efficiency. It comes to a boil fast and boils noodles at once without impairing the taste of noodles as well as suppressing running cost.

**“Cook/Keep Warm switching system” which is both energy-saving and easy-to-use.**

MREY(K) series MREF series  
MREP series MREU series

A single operation can switch the fire power between Cook and Keep Warm. During the idle-time, the water temperature is kept at 95°C, which contributes to energy-saving, and by switching to “Cook” it comes to a boil quickly.



By pressing “Switch” button, the lamp shows Cook or Keep Warm.

**Safe and easy-to-operate  
“Water Supply Cock”**

MREY(K) series MREF series  
MREP series MREU series

All the models have water inlet and the water supply cock can be operated on the operation panel on the front side. There is no danger of getting burned by the steam placing your hand over the hot tank. We adopted a cock which is smooth in opening/closing and good in design.

**Material of tank and “rounding edge processing of inner corners of tank” which makes cleaning easier and hygienic.**

MREY(K) series MREF series  
MREP series MREU series

We use SUS304 stainless steel for the tank which is excellent in durability and hygienic. Also, inner corners of the tank are rounded for easy-cleaning and hygiene. The front and side rails are in a slope shape to return splattered water into the tank. (SUS316L for Spaghetti Boiler)

**“Hot Water Scatter Prevention Overflow Tube” to prevent from burn injury during drain work.**

MREY(K) series  
MREF-LT

Generally, when pulling out the overflow stopper when draining from the tank, there was a danger of hot water spouting out from upper hole of overflow tube, causing a danger of getting burned to a worker. To prevent this, we improved the shape of the terminal end of overflow stopper to suppress spouting out of the water. (For MREY(K) series and MREF-L045T and L055T)

**The front door of standard product is left side opening.  
We accept orders for right side opening.**

(Except for tabletop type)

MREY series MREF series  
MREP series MREU series

※Please contact us for the price.

**Increase in thermal efficiency and safety by automatic switch. “Steam Shutter”**

MREY(K) series

The shutter is automatically closed when boiling baskets are not in use, which improves thermal efficiency, shortens boiling time and is effective for energy saving. Also, it prevents the hot water from splattering, which is safe.



Just push in the boiling basket; it’s a simple operation.

**Safe and clean “Hot Water Splatter Guard” that prevents hot water from splattering.**

MREY(K) series MREF series  
MREP series MREU series

Side guards are installed in all models, and in addition, a front guard is provided for MREY(K) series. It prevents from getting burned or the floor from getting wet by splattered hot water. When cleaning, you can remove and install it without any tools.



Hot water splatter guard is freely removed and installed at your convenience. (The picture on the left shows the tank without the right side guard. The picture on the right shows the tank without the right side guard and the front guard.)

**Lift-down automatically when you push the Lift Cap of basket! “Automatic Lift Mechanism” which lifts up after boiled.**

MREY-L

Lift-down automatically when you push the Lift Cap. Buzzer & Lift-up automatically when the set time comes. You do not need to check the status of boiled noodle. Everybody can boil delicious noodles. It is useful at peak times as well as laborsaving. Timer is touch-panel method which is easy to be used. The time can be set in 1 second increments. When you push the Lift Cap during cooking, the boiling stops and lift goes up automatically. Baskets can be lifted up and down by Touch-panel too.

(For MREY-L04W, it is controlled by Touch-Panel only.)



Lift down when you push the Lift Cap.

Touch-panel

# Auto Noodle Boiler

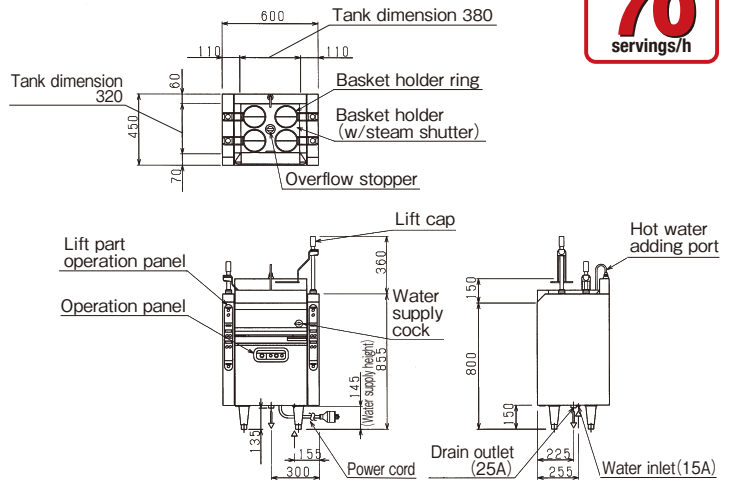
Baskets lifted up at an accurate boiling time.  
Not troublesome even in a peak time.

**PATENTED**

## MREY-L04



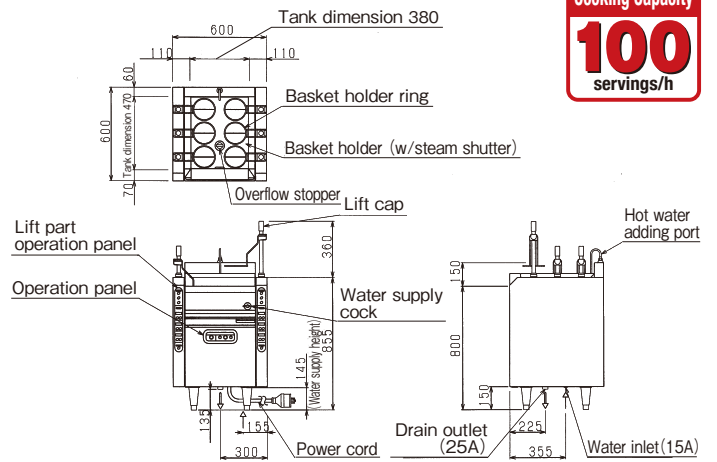
Cooking Capacity  
**70**  
servings/h



## MREY-L06



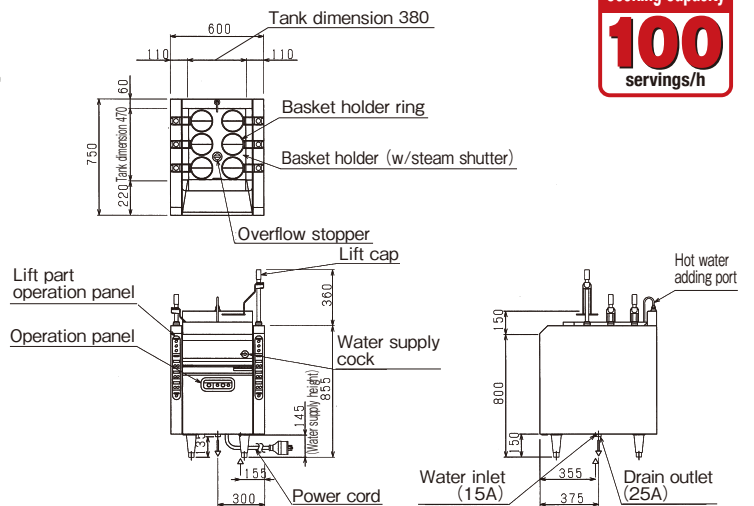
Cooking Capacity  
**100**  
servings/h



## MREY-L06D



Cooking Capacity  
**100**  
servings/h

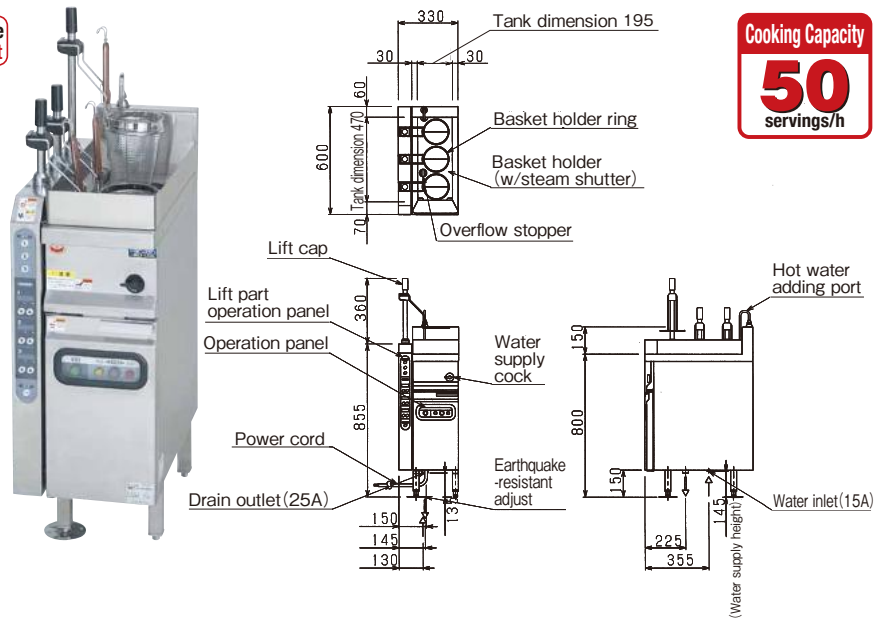


# MREY-L03L

Lift device on the left

- To add 3 more boiling baskets for backup during peak time.
- To introduce noodle menu in a limited space.

We also have types with the lift device on the right.



Cooking Capacity  
**50**  
servings/h

2 baskets lifted up at the same time

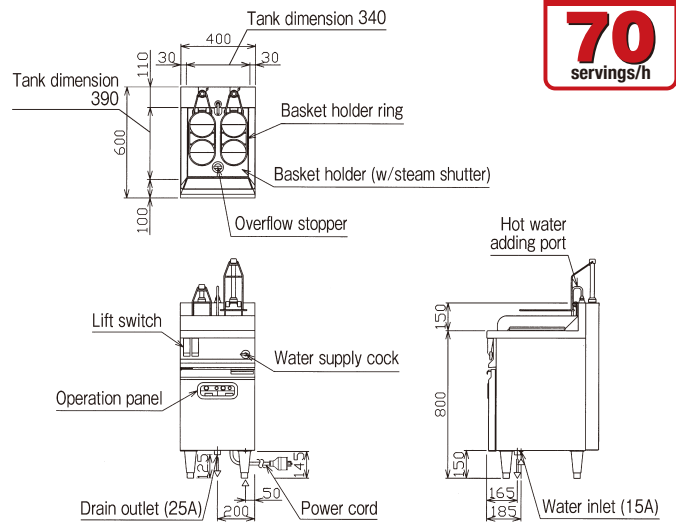
**Back side lift type**

Auto lift system is installed on the back side of the main body. This model is space saving and cost effective easy to introduce.

# MREY-L04W



Control panel



Cooking Capacity  
**70**  
servings/h

## Auto Noodle Boiler Specifications Table

| Model         | External Dimension (mm) |       |        |      | No. of baskets | Tank capacity (ℓ) | Power (50/60Hz) | Power consumption (kW) | Necessary hand switch capacity | Power cord (2m)                            | Feed water connection (Feed hot water connection) | Drain connection | Safety device                              | Accessories                                 | Weight (kg) |
|---------------|-------------------------|-------|--------|------|----------------|-------------------|-----------------|------------------------|--------------------------------|--|---|------------------|--|---|-------------|
|               | Width                   | Depth | Height | Back |                |                   |                 |                        |                                |  |   |                  |  |   |             |
| MREY-L04      | 600                     | 450   | 800    | 150  | 4              | 28                | 3φ200V          | 6.5                    | 30A                            | Ground 3P 30A with hook plug               | 15A   | 25A              | Dry-heating prevention device (high limit) | Boiling basket /side guards(※) /front guard | 73          |
| MREY-L06      | 600                     | 600   | 800    | 150  | 6              | 40                | 3φ200V          | 9.1                    | 30A                            | Ground 3P 30A with hook plug               | 15A   | 25A              |  |   | 85          |
| MREY-L06D     | 600                     | 750   | 800    | 150  | 6              | 40                | 3φ200V          | 9.1                    | 30A                            | Ground 3P 30A with hook plug               | 15A   | 25A              |  |   | 100         |
| MREY-L03L (R) | 330                     | 600   | 800    | 150  | 3              | 20                | 3φ200V          | 4.6                    | 15A                            | 2mm <sup>2</sup> -4cores direct connecting | 15A   | 25A              |  |   | 57          |
| MREY-L04W     | 400                     | 600   | 800    | 150  | 4              | 28                | 3φ200V          | 6.5                    | 30A                            | Ground 3P 30A with hook plug               | 15A   | 25A              |  |   | 56          |

●Letter L (R) at the end of model name: L means lift mounted on the left side of main body, R means lift mounted on the right side of main body.

※MREY-L03L(R) has basket holder with splash guard. Therefore, side guards are not attached.

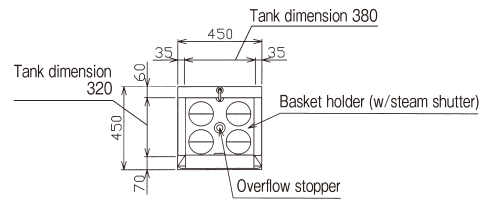
# Noodle Boiler

Tasty noodles by Maruzen's "Noodle Boiler" which has a good reputation for its strong boiling power!

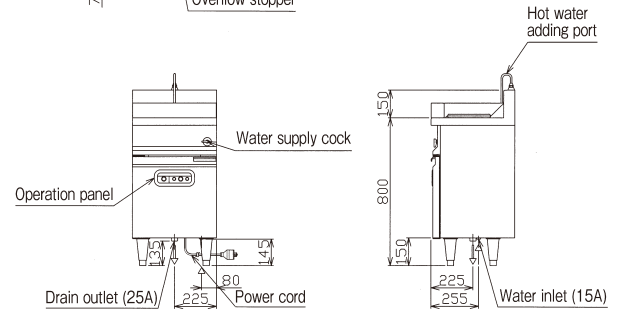
**PATENTED**

## MREY-04

JFEA

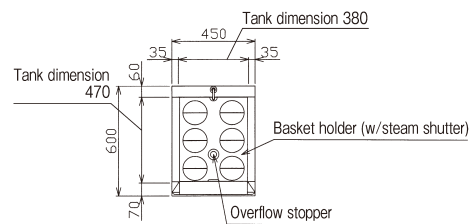


**Cooking Capacity**  
**70**  
servings/h

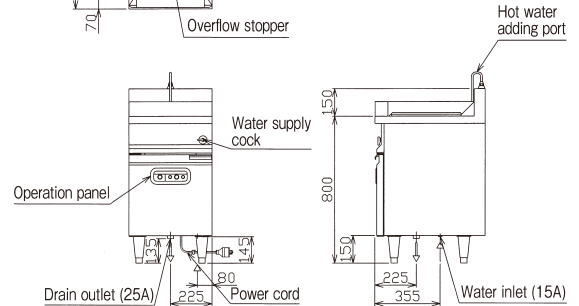


## MREY-06

JFEA

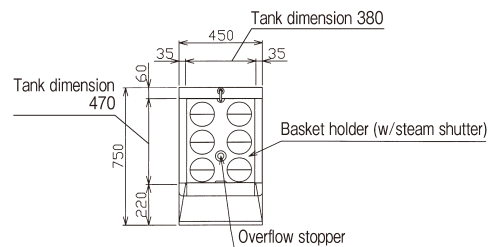


**Cooking Capacity**  
**100**  
servings/h

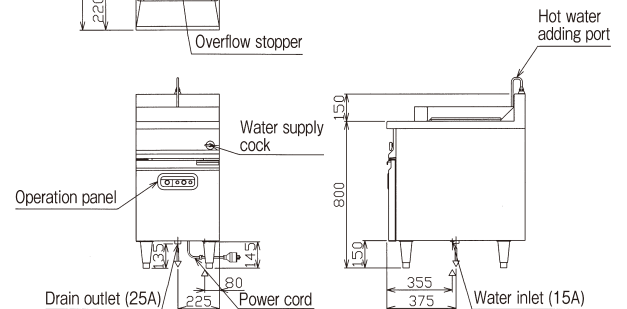


## MREY-06D

JFEA

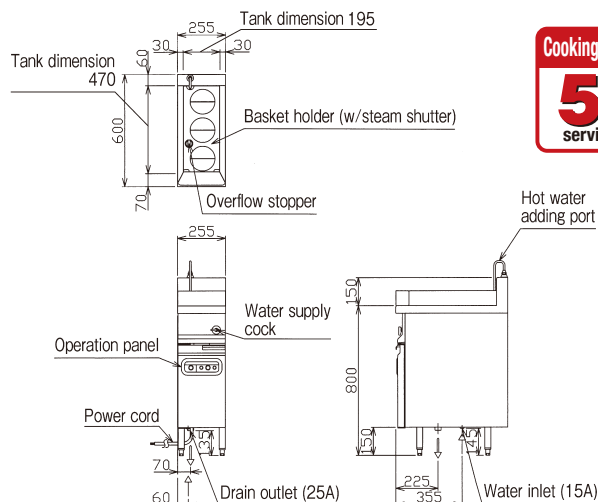


**Cooking Capacity**  
**100**  
servings/h



## MREY-03

- To add 3 more boiling baskets for backup during peak time.
- To introduce noodle menu in a limited space.



**Cooking Capacity**  
**50**  
servings/h

### ■ Noodle Boiler Specifications Table

| Model    | External Dimension (mm) |       |        |      | No. of baskets | Tank capacity (ℓ) | Power (50/60Hz) | Power consumption (kW) | Necessary hand switch capacity | Power cord (2m)                            | Feed water connection (Feed hot water connection) | Drain connection | Safety device                              | Accessories                                 | Weight (kg) |
|----------|-------------------------|-------|--------|------|----------------|-------------------|-----------------|------------------------|--------------------------------|--|---|------------------|--|---|-------------|
|          | Width                   | Depth | Height | Back |                |                   |                 |                        |                                |  |   |                  |  |   |             |
| MREY-04  | 450                     | 450   | 800    | 150  | 4              | 28                | 3φ200V          | 6.4                    | 30A                            | Ground 3P 30A with hook plug               | 15A   | 25A              | Dry-heating prevention device (high limit) | Boiling basket /side guards(*) /front guard | 44          |
| MREY-06  | 450                     | 600   | 800    | 150  | 6              | 40                | 3φ200V          | 9.0                    | 30A                            | Ground 3P 30A with hook plug               | 15A   | 25A              |  |   | 52          |
| MREY-06D | 450                     | 750   | 800    | 150  | 6              | 40                | 3φ200V          | 9.0                    | 30A                            | Ground 3P 30A with hook plug               | 15A   | 25A              |  |   | 57          |
| MREY-03  | 255                     | 600   | 800    | 150  | 3              | 20                | 3φ200V          | 4.5                    | 15A                            | 2mm <sup>2</sup> -4cores direct connecting | 15A   | 25A              |  |   | 37          |

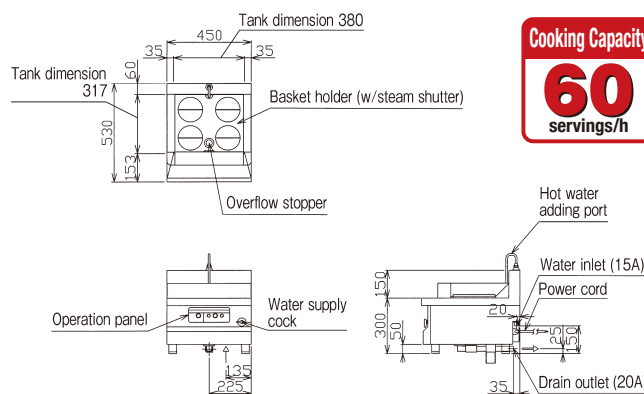
※MREY-03 has basket holder with splash guard. Therefore, side guards are not attached.

## Tabletop Ramen Boiler

Installed in everywhere to start popular ramen business!

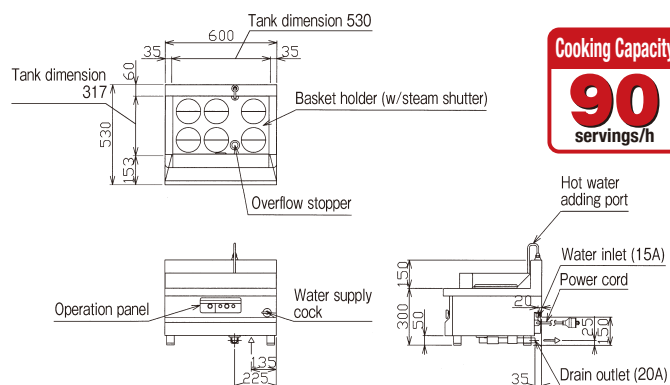
**PATENTED**

## MREK-045T



**Cooking Capacity**  
**60**  
servings/h

## MREK-065T



**Cooking Capacity**  
**90**  
servings/h

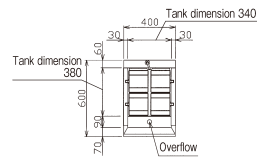
### ■ Tabletop Ramen Boiler Specifications Table

| Model     | External Dimension (mm) |       |        |      | No. of baskets | Tank capacity (ℓ) | Power (50/60Hz) | Power consumption (kW) | Necessary hand switch capacity | Power cord (2m)                            | Feed water connection (Feed hot water connection) | Drain connection | Safety device                              | Accessories                              | Weight (kg) |
|-----------|-------------------------|-------|--------|------|----------------|-------------------|-----------------|------------------------|--------------------------------|--|---|------------------|--|--|-------------|
|           | Width                   | Depth | Height | Back |                |                   |                 |                        |                                |  |   |                  |  |  |             |
| MREK-045T | 450                     | 530   | 300    | 150  | 4              | 21                | 3φ200V          | 4.6                    | 15A                            | 2mm <sup>2</sup> -4cores direct connecting | 15A   | 20A              | Dry-heating prevention device (high limit) | Boiling basket /side guards /front guard | 29          |
| MREK-065T | 600                     | 530   | 300    | 150  | 6              | 30                | 3φ200V          | 6.9                    | 30A                            | Ground 3P 30A with hook plug               | 15A   | 20A              |  |  | 36          |

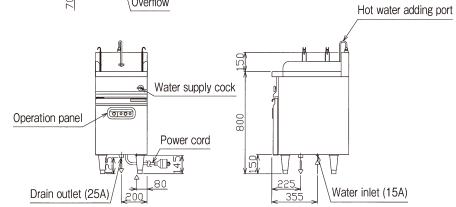
## Frozen Noodle Boiler

Remarkable boiling power to boil frozen noodles quickly.

### MREF-046

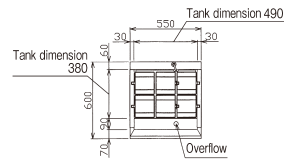


Cooking Capacity  
**180**  
servings/h

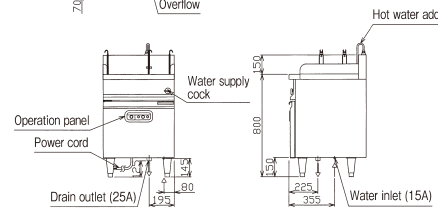


Ready cooked frozen noodles can be easily boiled evenly and useful to cook noodle menus. After one boiling is done, it quickly comes to a boil again, which makes the series of work faster.

### MREF-056



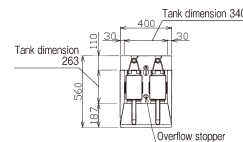
Cooking Capacity  
**270**  
servings/h



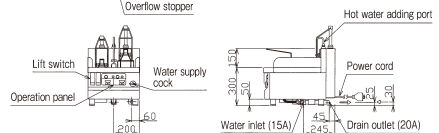
## Tabletop Auto Frozen Noodle Boiler

Auto-lift enables anyone to boil just at the right time.

### MREF-L045T

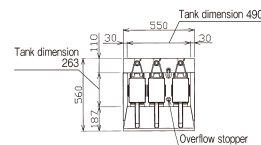


Cooking Capacity  
**90**  
servings/h

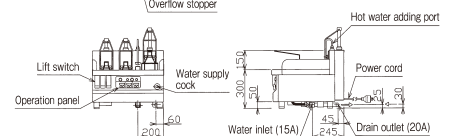


Auto lift system finishes boiling at the time of your choice. The cooking process can be standardized so that even part time workers can cook noodle menus. This is a tabletop type which can fit in any place.

### MREF-L055T



Cooking Capacity  
**135**  
servings/h



Control Panel

### Frozen Noodle Boiler / Tabletop Automatic Frozen Noodle Boiler Specifications Table

| Model      | External Dimension (mm) |       |        |      | No. of baskets | Tank capacity (ℓ) | Power (50/60Hz) | Power consumption (kW) | Necessary hand switch capacity | Power cord (2m)                            | Feed water connection (Feed hot water connection) | Drain connection | Safety device                              | Accessories                                 | Weight (kg) |
|------------|-------------------------|-------|--------|------|----------------|-------------------|-----------------|------------------------|--------------------------------|--|---|------------------|--|---|-------------|
|            | Width                   | Depth | Height | Back |                |                   |                 |                        |                                |  |   |                  |  |   |             |
| MREF-046   | 400                     | 600   | 800    | 150  | 4              | 22                | 3φ200V          | 8.0                    | 30A                            | Ground 3P 30A with hook plug               | 15A   | 25A              | Dry-heating prevention device (high limit) | Frozen noodle basket / side guards          | 45          |
| MREF-056   | 550                     | 600   | 800    | 150  | 6              | 32                | 3φ200V          | 12.0                   | 40A                            | 8mm <sup>2</sup> -4cores direct connecting | 15A   | 25A              |  | Tabletop frozen noodle basket / side guards | 54          |
| MREF-L045T | 400                     | 560   | 300    | 150  | 2              | 13                | 3φ200V          | 4.9                    | 20A                            | Ground 3P 20A with hook plug               | 15A   | 20A              |  | 31  |             |
| MREF-L055T | 550                     | 560   | 300    | 150  | 3              | 19                | 3φ200V          | 7.3                    | 30A                            | Ground 3P 30A with hook plug               | 15A   | 20A              | 38   |   |             |

● Frozen noodle basket external dimension (mm): W175×D150×H130

● Tabletop frozen noodle basket external dimension (mm): W128×D190×H90

# Spaghetti Boiler

Noodles move around effectively in the pot. Al-dente is its forte!

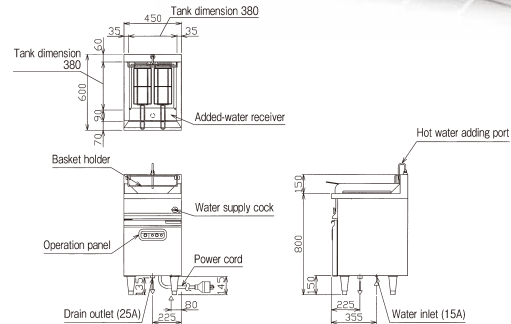
**“Steam heat reusing added-water receiver” contributes to cost reduction in the kitchen.**



The water (hot water) fed travels through the added-water receiver part as the arrows show, heated by the steam heat from below during the travel and is utilized as hot water to be added in the pot.

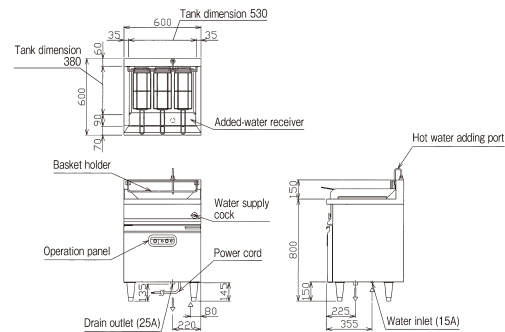


## MREP-046



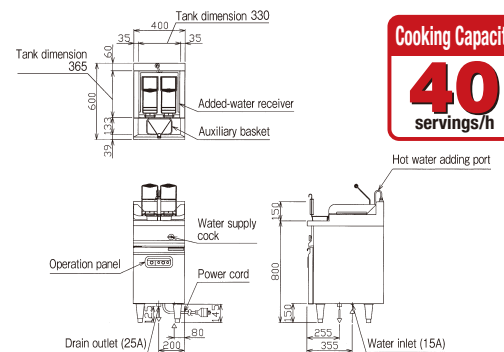
**Cooking Capacity**  
**40**  
servings/h

## MREP-066



**Cooking Capacity**  
**60**  
servings/h

## MREP-H046



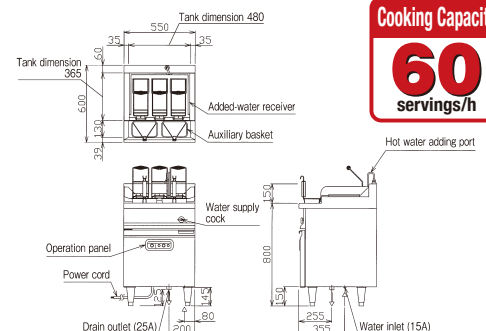
**Cooking Capacity**  
**40**  
servings/h

**Easy boiling work**  
**Inverting basket type**



It reduces the burden of worker when turning the boiling baskets over.

## MREP-H056



**Cooking Capacity**  
**60**  
servings/h

### Spaghetti Boiler Specifications Table

| Model     | External Dimension (mm) |       |        |      | No. of baskets | Tank capacity (ℓ) | Power (50/60Hz) | Power consumption (kW) | Necessary hand switch capacity | Power cord (2m)                            | Feed water connection (Feed hot water connection) | Drain connection | Safety device                              | Accessories   | Weight (kg) |
|-----------|-------------------------|-------|--------|------|----------------|-------------------|-----------------|------------------------|--------------------------------|--|---|------------------|--|---|-------------|
|           | Width                   | Depth | Height | Back |                |                   |                 |                        |                                |  |   |                  |  |   |             |
| MREP-046  | 450                     | 600   | 800    | 150  | 2              | 37                | 3φ200V          | 8.0                    | 30A                            | Ground 3P 30A with hook plug               | 15A   | 25A              | Dry-heating prevention device (high limit) | Spaghetti basket / side guards                              | 50          |
| MREP-066  | 600                     | 600   | 800    | 150  | 3              | 52                | 3φ200V          | 12.0                   | 40A                            | 8mm <sup>2</sup> -4cores direct connecting | 15A   | 25A              |  | Spaghetti inversion basket / auxiliary basket / side guards | 61          |
| MREP-H046 | 400                     | 600   | 800    | 150  | 2(1)           | 34                | 3φ200V          | 8.0                    | 30A                            | Ground 3P 30A with hook plug               | 15A   | 25A              |  | 48  |             |
| MREP-H066 | 550                     | 600   | 800    | 150  | 3(2)           | 49                | 3φ200V          | 12.0                   | 40A                            | 8mm <sup>2</sup> -4cores direct connecting | 15A   | 25A              | 58   |   |             |

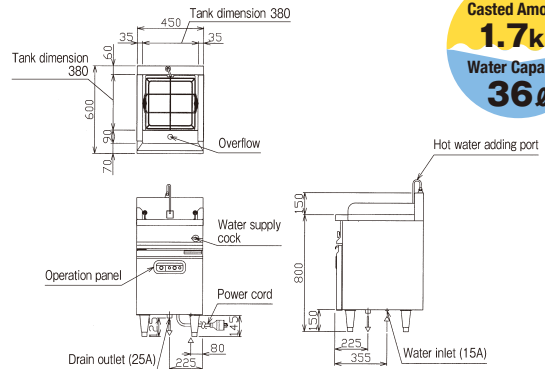
● Spaghetti basket external dimension (mm): W140 × D285 × H145 ● Spaghetti inversion basket external dimension (mm): W115 × D290 × H188  
● Auxiliary basket external dimension (mm): W200 × D130 × H90

## Udon Boiler

Powerful boiling with plenty of water  
to move noodles well around!

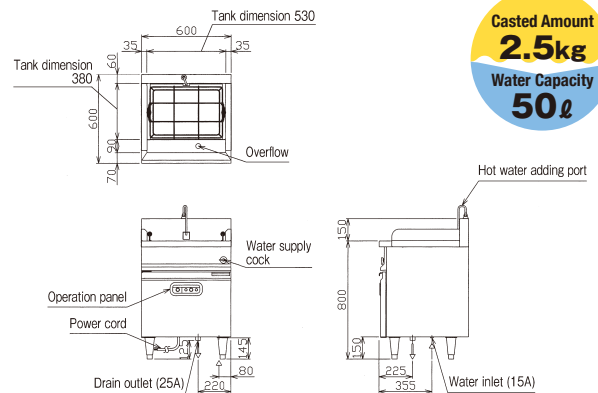
※Please make sure the accessory basket  
is attached when using.

### MREU-046



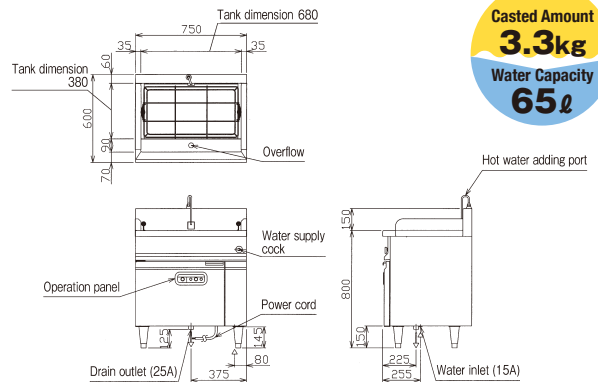
Casted Amount  
**1.7kg**  
Water Capacity  
**36ℓ**

### MREU-066



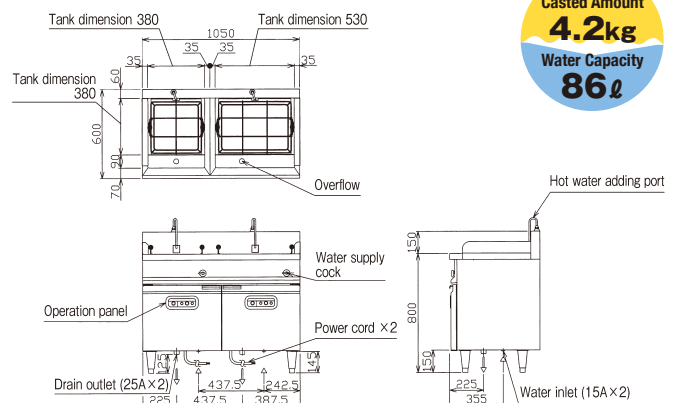
Casted Amount  
**2.5kg**  
Water Capacity  
**50ℓ**

### MREU-076



Casted Amount  
**3.3kg**  
Water Capacity  
**65ℓ**

### MREU-106

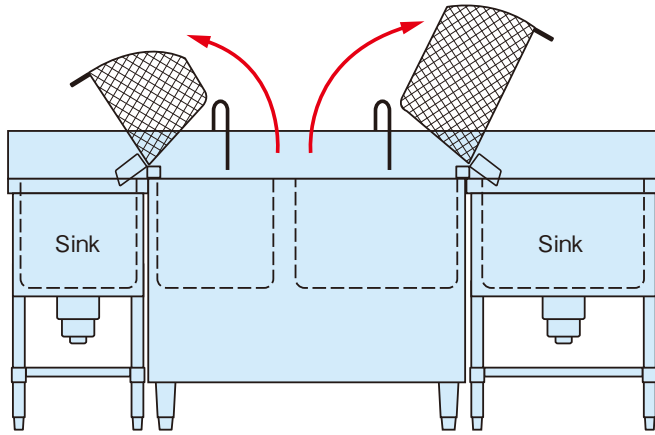


Casted Amount  
**4.2kg**  
Water Capacity  
**86ℓ**

If you use the inverting basket next to a sink, working time can be reduced drastically!

OPTION

For udon cooking, it is very convenient to have a sink next to pot, such as to remove the sliminess or to soak in cold water. Using inverting basket (option) improves work efficiency as it enables to turn the boiled noodles over into the sink.

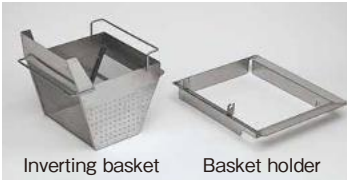


When stored (The picture shows MREU-046.)



Can be inverted at one time toward the sink

■ Inverting basket set  
For MREU046/066/076



Inverting basket    Basket holder

For MREU-106, inverting baskets for MREU-046 and for MREU-066 are used in combination.

※Inverting basket set has 2 (left/right) types. Please specify when placing order.

■ Udon Boiler Specifications Table

| Model    | External Dimension (mm) |       |        |      | No. of baskets | Tank capacity (ℓ) | Power (50/60Hz) | Power consumption (kW) | Necessary hand switch capacity | Power cord (2m)   | Feed water connection (Feed hot water connection) | Drain connection | Safety device                              | Accessories                    | Weight (kg) |
|----------|-------------------------|-------|--------|------|----------------|-------------------|-----------------|------------------------|--------------------------------|---|---|------------------|--|--------------------------------|-------------|
|          | Width                   | Depth | Height | Back |                |                   |                 |                        |                                |   |   |                  |  |                                |             |
| MREU-046 | 450                     | 600   | 800    | 150  | 1              | 36                | 3φ200V          | 8.0                    | 30A                            | Ground 3P 30A with hook plug  | 15A   | 25A              | Dry-heating prevention device (high limit) | Net basket / side guards / lid | 51          |
| MREU-066 | 600                     | 600   | 800    | 150  | 1              | 50                | 3φ200V          | 12.0                   | 40A                            | 8mm <sup>2</sup> -4cores direct connecting  | 15A   | 25A              |  |                                | 60          |
| MREU-076 | 750                     | 600   | 800    | 150  | 1              | 65                | 3φ200V          | 16.0                   | 60A                            | 14mm <sup>2</sup> -4cores direct connecting   | 15A   | 25A              |  |                                | 70          |
| MREU-106 | 1050                    | 600   | 800    | 150  | 2              | 36+50             | 3φ200V          | 8.0+12.0               | 30A+40A                        | 30A: 5.5mm <sup>2</sup> -4cores direct connecting+<br>40A: 8mm <sup>2</sup> -4cores direct connecting | 15A×2   | 25A×2            |  |                                | 98          |

●Net basket external dimension (mm): for MREU-046 W340×D350×H225/ for MREU-066 W490×D350×H225/ forMREU-076 W640×D350×H225  
For MREU-106 (Left) W340×D350×H225 (Right) W490×D350×H225

■ Cooking Capacity Table

| Cooking Capacity (serving/h) |  |                       |                      |  |                  |             |  |            |     |             | Casted Amount (kg) |          |     |
|------------------------------|--|-----------------------|----------------------|--|------------------|-------------|--|------------|-----|-------------|--------------------|----------|-----|
| Auto Noodle Boiler           | Square Tank Ramen Boiler                                 | Tabletop Ramen Boiler | Frozen Noodle Boiler | Tabletop Auto Frozen Noodle Boiler                     | Spaghetti Boiler | Udon Boiler |  |            |     |             |                    |          |     |
| MREY-L04                     | 70   | MREY-04               | 70                   | MREK-045T  | 60               | MREF-046    | 180  | MREF-L045T | 90  | MREP-046    | 40                 | MREU-046 | 1.7 |
| MREY-L06                     | 100  | MREY-06               | 100                  | MREK-065T  | 90               | MREF-056    | 270  | MREF-L055T | 135 | MREP-066    | 60                 | MREU-066 | 2.5 |
| MREY-L06D                    | 100  | MREY-06D              | 100                  |  |                  |             |  |            |     | MREP-H046   | 40                 | MREU-076 | 3.3 |
| MREY-L03L (R)                | 50   | MREY-03               | 50                   |  |                  |             |  |            |     | MREP-H056   | 60                 | MREU-106 | 4.2 |
| MREY-L04W                    | 70   |                       |                      |  |                  |             |  |            |     |             |                    |          |     |
| Calculation basis            | •Raw noodle 1serving (130g)<br>•1boiling time=3min 30sec |                       |                      | •Frozen noodle 1serving (250g)<br>•1 boiling time=1min |                  |             | •Dry noodle 1serving (100g)<br>•1boiling time=12min<br>•4servings casted per basket (400g) |            |     | •Raw noodle |                    |          |     |

Cooking capacity differs depending on the kind or state of noodle, or cooking time.

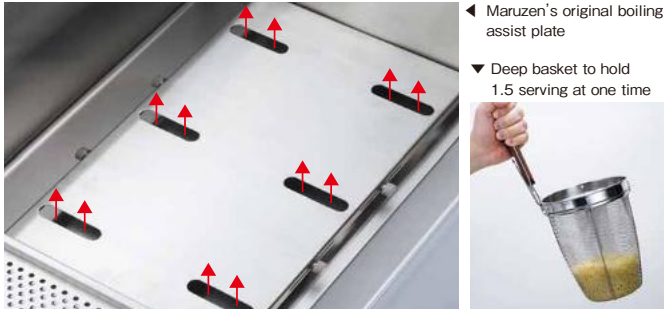
# IH Noodle Boiler PATENTED

*High thermally effective IH, boiling assist plate and high-performance hot water storage tank realize high level in tasty noodle cooking and low cost!*

**Prominent boiling power of thermal efficiency more than 90% and easy to use!**

**Noodle boiled at high fire power and moved around in the pot is tasty! Even thick noodles or big portion are completely boiled evenly.**

High thermal efficient IH system is adopted for heat source, which realized boiling power of thermal efficiency at more than 90%. As it is also high in recovery power, the water temperature recovers quickly when shifting from idle time to peak time or casting noodles in succession. Moreover, the bubbles spurting from the holes in the boil assist board which is suitable to IH system make the noodles, regardless of thick ones or big portion, move around in the boiling basket vigorously. Also, our deep boiling basket makes noodles move further more. It suppresses uneven boiling of the noodles and makes the heat go into the center of each string of noodles evenly to boil deliciously.



◀ Maruzen's original boiling assist plate

▼ Deep basket to hold 1.5 serving at one time

**Triple safety devices such as dry-heating preventive device relieve you.**

Dry-heating preventive device, overheating preventive device and inverter protective function prevent seizure of IH coil and dry-heating of the tank.

**Outstanding operability in adjusting fire power. IH facilitates fire power adjustment for anyone!**

Fire power is adjusted in a unit of 1%. If you set the value according to the condition such as when turning on the pot, idle time or when boiling noodles, cooking process can be standardized and even a part-time worker can boil just right.



**While a compact body to allow space-saving, effective water capacity is dramatically improved!**

With IH system that makes the water tank itself heat up, there is no extra part such as heater in the tank, which realized, being a compact body, a big improvement in water capacity compared to other noodle boilers. The noodles can be boiled in plenty of hot water.



**SUS304 stainless steel tank of excellent durability and cleanness.**

The tank with a flat surface has rounded corners, which makes it obvious that it is easy to clean. Garbage receiving basket is installed for drain outlet and so is a scum receiver for overflow part, so that broken pieces of noodles or scum is easily collected and reduces the burden during cleaning.

**Running cost is almost 1/2 of gas heating! Water bill and air-conditioning expenses also can be reduced.**

**High thermal efficient IH makes its low running cost remarkable.**

Since the hot water tank itself generates heat, it does not waste the heat such as the gas heating system where the tank is heated up by the flame from below and the flame escapes from the bottom of the pot. Also with an 80% of the maximum output the noodles are stirred and boiled deliciously enough, which needs almost half of running costs of the conventional gas heating types.

■Running Cost Comparison Table (when boiling noodles in Noodle Boiler 12 hours/day×365days)

| Product Name                  | Maruzen Gas Noodle Boiler | IH Noodle Boiler |
|-------------------------------|---------------------------|------------------|
| Model                         | MRIY-06 equivalent model  | MRIY-06          |
| Output                        | 18.0kW                    | 10.0kW           |
| Normal operating output       | 18.0kW                    | 8.0kW            |
| Annual running cost (365days) | ¥803,000                  | ¥403,000         |
|                               |                           | ¥400,000         |

※As IH Noodle pot works well stirring noodles effectively at the output of 8kW, we set this value as a proper output.

※Running costs are calculated based on the following assumptions.  
Gas rate: 270 (yen/m<sup>3</sup>) Electricity rate: 11.5 (yen/kWh)

※Basic electricity rate is charged separately, however, each electric power company has discount rate for electrified kitchen.

**Advantage in annual costs**

**Hot water storage tank of high heat exchanger effectiveness reduces water bill for added-water and water supply.** PATENTED

If water is fed into the hot water storage tank inside the boiling tank, by heat exchange which directly uses the heat energy of the large amount of boiling hot water, the water can be used as added-water. Since it does not need continuous water feeding during the heating as it did conventionally, it reduces water bill. The storage tank is easily removable for cleaning.



**Initial costs can be speedily depreciated.**

Comparing IH Noodle pot and equivalent model of gas heating system, though initial cost of IH ramen pot looks relatively expensive, it is much lower in running costs. The initial cost at the purchase is speedily depreciated by this variance. After that, it turns to a positive figure.

**Further more economical by reducing air-conditioning expense and labor cost**

As it does not have combustion exhaust, it maintains the air in the kitchen clean; moreover, as it realized low radiation heat, the kitchen does not become like a sauna, which leads to reduction in air-conditioning expense. Also, easy operability, which is characteristic of IH, contributes to labor saving in the kitchen.

## Eco-friendly design aiming not only at good function but also at improvement of environment!



Maruzen's IH Noodle Boiler is a product which improved the function and operability as kitchen equipment drastically while took improvement of environment into consideration. Clean IH produces less exhaust and reduces radiation heat drastically, which improves work environment in the kitchen and mitigates the load of the worker. Also, this product is highly effective in energy-saving. Therefore, it succeeded in reduction of electricity consumption compared to conventional models, substantially reducing environmental influences.

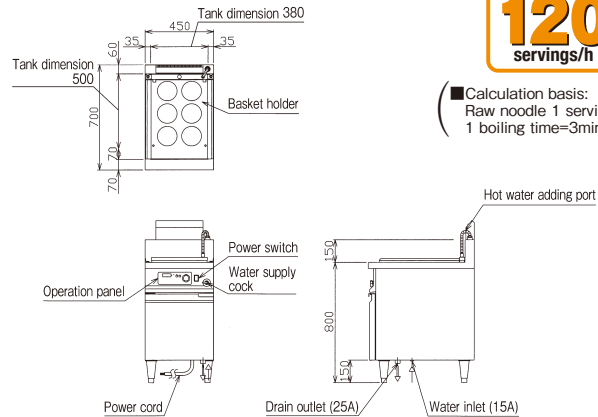
### IH Noodle Boiler

Realizing high level in tasty noodle cooking and low cost!

## MRIY-06



MRIY-06



**Cooking Capacity**  
**120**  
 servings/h

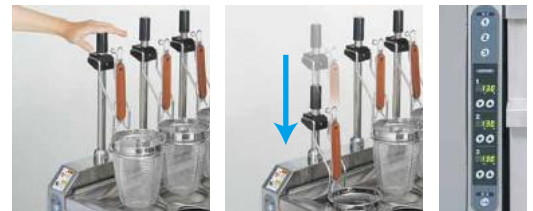
■ Calculation basis:  
 Raw noodle 1 serving=120g  
 1 boiling time=3min

#### ■IH Noodle Boiler Specifications Table

| Model   | External Dimension (mm) |       |        |      | Water amount (L) | Power (50/60Hz) | Power consumption (kW) | Necessary hand switch capacity | Power cord                                    | Water inlet | Drain outlet | Safety device                 | Accessories               | Weight (kg) |
|---------|-------------------------|-------|--------|------|------------------|-----------------|------------------------|--------------------------------|---|-------------|--------------|-------------------------------|---------------------------|-------------|
|         | Width                   | Depth | Height | Back |                  |                 |                        |                                |   |             |              |                               |                           |             |
| MRIY-06 | 450                     | 700   | 800    | 150  | 43               | 3φ200V          | 10.2                   | 40A                            | 2m 8mm <sup>2</sup> -4cores direct connecting | 15A         | 25A          | Dry-heating prevention device | Noodle boiling basket (6) | 45          |

## Lift-down automatically when you push the Lift Cap of basket! "IH Automatic Noodle Boiler" which lifts up after boiled.

Lift-down automatically when you push the Lift Cap. Buzzer & Lift-up automatically when the set time comes. You do not need to check the status of boiled noodle. Everybody can boil delicious noodles. It is useful at peak times as well as laborsaving. Timer is touch-panel method which is easy to be used. The time can be set in 1 second increments. When you push the Lift Cap during cooking, the boiling stops and lift goes up automatically. Baskets can be lifted up and down by Touch-panel too.



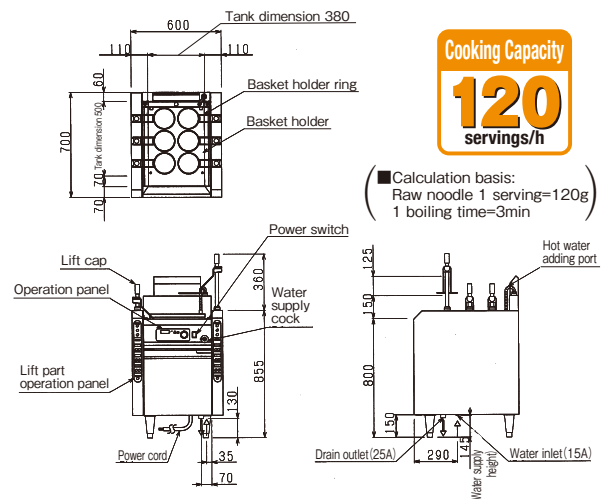
Lift down when you push the Lift Cap.

Touch-Panel

## MRIY-L06



MRIY-L06



**Cooking Capacity**  
**120**  
 servings/h

■ Calculation basis:  
 Raw noodle 1 serving=120g  
 1 boiling time=3min

#### ■IH Automatic Noodle Boiler Specifications Table

| Model    | External Dimension (mm) |       |        |      | Water amount (L) | Power (50/60Hz) | Power consumption (kW) | Necessary hand switch capacity | Power cord                                    | Water inlet | Drain outlet | Safety device                 | Accessories               | Weight (kg) |
|----------|-------------------------|-------|--------|------|------------------|-----------------|------------------------|--------------------------------|---|-------------|--------------|-------------------------------|---------------------------|-------------|
|          | Width                   | Depth | Height | Back |                  |                 |                        |                                |   |             |              |                               |                           |             |
| MRIY-L06 | 600                     | 700   | 800    | 150  | 43               | 3φ200V          | 10.4                   | 40A                            | 2m 8mm <sup>2</sup> -4cores direct connecting | 15A         | 25A          | Dry-heating prevention device | Noodle boiling basket (6) | 85          |

## Strong convection currents boil noodles deliciously and high thermal efficiency of IH greatly reduces running costs!

Joint development with Tokyo Electric Power Company, Incorporated

### World's first! Square tank Udon Boiler adopting IH system.

#### Strong convection currents by Maruzen's original hot water tank structure boil deliciously without trouble.

Strong convection currents in the hot water tank generated by Maruzen's original structure make the heat go through every single string of noodle and boil deliciously. Also, as there is no extra part such as heater inside the tank, surface of the noodle does not become rough and the noodle does not lose its original texture. Moreover, the bunch of noodles loosens without gathering in one place; therefore it reduces the trouble of that the worker has to be present at all time to stir the pot. Tasty udon can be boiled without much trouble.



#### Simple hot water tank which is easily cleaned.

Thanks to IH system by which the hot water tank itself generates heat, there is no extra part such as heater inside the tank; and also with the rounded corners it is excellent in cleanness. Garbage receiving basket is installed for drain port and so is a scum receiver for overflow part, so that broken pieces of noodles or scum is easily collected and the daily cleaning becomes easy.

#### Hot water tank of high durability

SUS316L, the most resistant stainless steel against corrosion, is used for the hot water tank. It is excellent in durability even against udon for business purpose which contains relatively much salt.

#### Delicate adjustment of heating power can be made by IH with an easy operation.

Unlike conventional gas pot (combustion type) whose fire power adjustment relied on the worker's sense, IH enables adjustment of output in a unit of 1%. By controlling the value setting of output, the cooking process can be standardized realizing a perfect boiling even by a part-time worker.



■ Simple control panel

#### Space-saving compact body, easy to use according to the kitchen layout.

As there is nothing inside the tank, it secures plenty amount of water which is indispensable for a tasty boiling. Together with further stronger convection currents, turning force of a round pot is realized in a compact square tank. It made it possible to serve orthodox udon even in a small space.

#### Triple safety devices such as dry-heating preventive device relieve you.

Equipped with dry-heating preventive device, overheating preventive device and inverter protective function, it prevents seizure of IH coil and dry-heating of the tank, which makes you relieve even in case of occurrence.

### Running cost is almost 1/2 of gas heating! Reduction in air-conditioning expenses makes it more economical.

#### High thermal efficient IH marks the lowest running cost in the industry.

IH system, which is high in thermal efficiency, is adopted for heating the hot water tank. Unlike the gas system which heats up the tank from below, the tank itself generates heat; therefore, there is little loss of heat, realizing more than 90% of thermal efficiency. Also, by Maruzen's original structure of hot water tank which promotes convection currents in the tank, noodles can be boiled deliciously with 60 – 80% of the maximum operating output. As a result, it became successful to suppress running cost at almost the half of that of gas system.

■ Running Cost Comparison Table  
(when boiling noodles in Udon Pot 10 hours/day x 365days)

| Product Name                  | Maruzen Gas Udon Boiler  |                          | IH Udon Boiler |          |
|-------------------------------|--------------------------|--------------------------|----------------|----------|
|                               | MIU-066 equivalent model | MIU-067 equivalent model | MIU-066        | MIU-067  |
| Output                        | 21.4kW                   | 25.6kW                   | 10kW           | 12kW     |
| Normal operating output       | 21.4kW                   | 25.6kW                   | 7kW            | 8.4kW    |
| Annual running cost (365days) | ¥794,000                 | ¥950,000                 | ¥294,000       | ¥350,000 |
|                               |                          |                          | ¥500,000       | ¥600,000 |

※Normal operating output of IH Udon Boiler is set as 70% of its power consumption, since the output is adjustable.

※Running costs are calculated based on the following assumptions:  
Gas rate: 270 (yen/m<sup>3</sup>), Electricity rate (average): 11.5 (yen/kWh)

※Basic electricity rate is charged separately, however, each electric power company has discount rate for electrified kitchen.

Advantage in annual costs

#### Initial costs can be speedily depreciated.

Gas pot (combustion type) is more reasonable compared to IH, but its running cost is expensive. On the other hand, IH Udon Boiler look more expensive than gas models, but its running cost is remarkably low. With the variance of running cost between gas system and IH system, the initial cost is speedily depreciated. After that, it turns to a positive figure.

#### By reducing air-conditioning expense and labor cost, total cost is more economical!

Reduction in running cost can be made not only in the area of energy expense. As IH produces no combustion exhaust and its low radiation heat prevents the kitchen from becoming like a sauna, air-conditioning expense can be also reduced. Simple output adjustment and control of boiling time which is characteristic of IH allow even a part-time worker to cook deliciously, leading to labor-saving in the kitchen and reduction in labor cost.

Eco-friendly design taking not only the function but also improvement of environment into consideration!



Maruzen's IH Udon Boiler is a product which improved the function and operability as kitchen equipment drastically while took improvement of environment into consideration. Clean IH produces less exhaust and reduces radiation heat greatly, which improves work environment in the kitchen and mitigates the load of the worker. Also, this product is highly effective in energy-saving. Therefore, it achieved a big reduction of electricity consumption compared to conventional models, substantially reducing environmental influences.

## IH Noodle Boiler

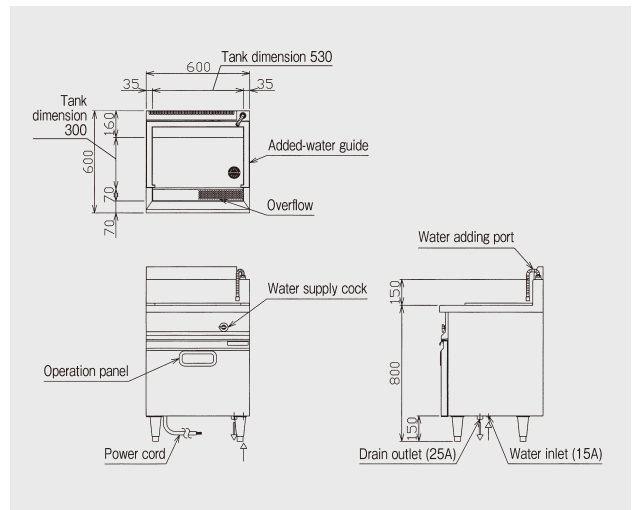
Boil up deliciously by strong convection!!

### ● MIU-066 (Udon)



Casted Amount  
**1.8kg**  
Water Capacity  
**45ℓ**

General Specification



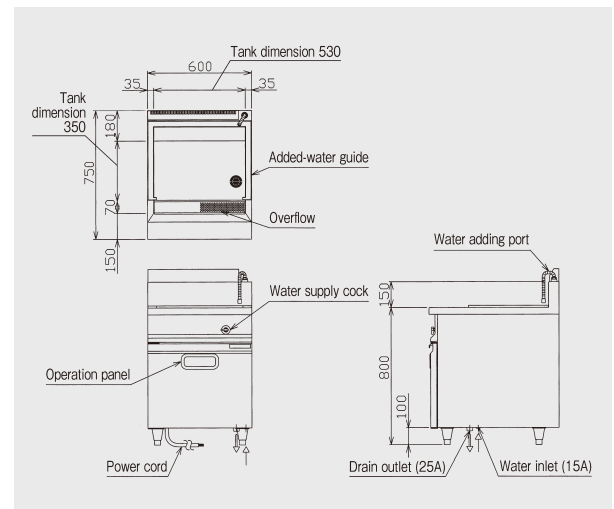
Specification suitable for large-volume boiling with plenty of water  
Long noodles such as tenobe-udon can be boiled in a tasty manner.

### ● MIU-067 (Udon)



Casted Amount  
**3.0kg**  
Water Capacity  
**70ℓ**

Large Volume Specification



■ IH Udon / Soba Boiler Specifications Table

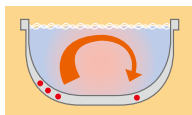
| Model   | External Dimension (mm) |       |        |      | Water amount (ℓ) | Power (50/60Hz) | Power consumption (kW) | Necessary hand switch capacity | Power cord (2m)                            | Water inlet | Drain outlet | Safety device                 | Accessories                      | Weight (kg) |
|---------|-------------------------|-------|--------|------|------------------|-----------------|------------------------|--------------------------------|--|-------------|--------------|-------------------------------|----------------------------------|-------------|
|         | Width                   | Depth | Height | Back |                  |                 |                        |                                |  |             |              |                               |                                  |             |
| MIU-066 | 600                     | 600   | 800    | 150  | 45               | 3φ200V          | 10.2                   | 40A                            | 8mm <sup>2</sup> -4cores direct connecting | 15A         | 25A          | Dry-heating prevention device | Lid (1)<br>Added-water guide (1) | 57          |
| MIU-067 | 600                     | 750   | 800    | 150  | 70               | 3φ200V          | 12.0                   | 40A                            | 8mm <sup>2</sup> -4cores direct connecting | 15A         | 25A          | Dry-heating prevention device | Lid (1)<br>Added-water guide (1) | 62          |

- If the water in the tank becomes too turbid, please change the water.
- ※ It is recommended right after peak time and every operation of 2-3 hours.
- ※ If there is any remainder sticking to the bottom of the tank, please clean and remove it carefully with a washing agent.
- Please make sure that the added-water is always fed while boiling.

# Electric Udon / Soba Boiler Round Pot Type

Strong boiling power and turning force pull out the tastiness of noodles.

**Generates strong boiling power and turning force!**  
**Built-in heaters adopted in the pot.**



Heaters are casted inside the pot. This makes good use of the heat during heating, coming to a boil quickly and no waste in the cost. Casted-in heaters concentrated especially in the front side focus on heating up the front side of the pot, generating strong convection currents from front side toward back side. This makes noodles turn around in the pot vigorously and boil in a delicious manner.

**Operability makes difference in peak time.**  
**Also contributes to energy-saving!**

Water-bath pot is installed to use for warming the bowls (MES-DL). In the front side of the pot there is an enough space for arrangement to enable speedy serving.

**Perfect for cleaning nothing in the pot.**

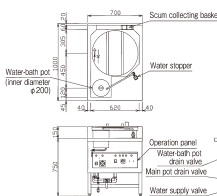
**High limit switch assures prevention of overheating.**

## Electric Udon / Soba Boiler Specifications Table

| Model                      | External Dimension (mm) |       |        |      | Main pot water amount (ℓ) | Water bath pot water amount (ℓ) | Power (50/60Hz) | Power consumption (kW) | Necessary hand switch capacity | Power cord | Water inlet                                   | Drain outlet | Accessories   | Weight (kg) |
|----------------------------|-------------------------|-------|--------|------|---------------------------|---------------------------------|-----------------|------------------------|--------------------------------|------------|---|--------------|---|-------------|
|                            | Width                   | Depth | Height | Back |                           |                                 |                 |                        |                                |            |   |              |   |             |
| Deluxe Type (w/water-bath) | MES-DL                  | 700   | 1000   | 750  | 150                       | 40                              | 1               | 3φ200V                 | 11.0                           | 40A        | 2m 8mm <sup>2</sup> -4cores direct connecting | 15A 32A      | Wooden lid (1),<br>Water-bath pot lid (1),<br>Drain pulling rod (1) | 108         |
|                            | MES-DR                  | 700   | 1000   | 750  | 150                       |                                 |                 | 3φ200V                 | 11.0                           | 40A        |   | 15A 32A      | 108   |             |
| Standard Type              | MES-SL                  | 700   | 1000   | 750  | 150                       | 40                              | —               | 3φ200V                 | 10.5                           | 40A        |   | 15A 32A      | Wooden lid (1),<br>Drain pulling rod (1)                            | 103         |
|                            | MES-SR                  | 700   | 1000   | 750  | 150                       |                                 |                 | 3φ200V                 | 10.5                           | 40A        |   | 15A 32A      | 103   |             |

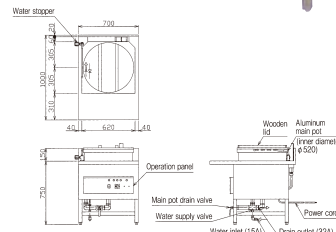
Deluxe Type  
**MES-DL** (w/water-bath pot)

Casted Amount  
**2.0kg**  
 Water Capacity  
**40ℓ**



Standard Type  
**MES-SL**

Casted Amount  
**2.0kg**  
 Water Capacity  
**40ℓ**



## ⚠ Safety Precautions

- Please receive "instruction manual" when purchasing equipments, and read carefully the "instruction manual" before using it. Please do not use for a purpose not described in "instruction manual" and for prohibited matter. Further, please do not use for purpose other than the intended use. Otherwise misuse will cause accidents such as carbon monoxide poisoning, fire and burn and will be cause of breakdown.
- Please do not use gaseous species and a power source (phase, voltage, frequency) not displayed in the main body. Otherwise, it will cause accident and will be cause of breakdown.
- Please do not disassemble or modify the equipment by all means. Otherwise, it will cause the accident or breakdown.

## ⚠ Precaution for Installation

- Equipment installing/moving work and ancillary facility works for such as gas, electricity, steam and water should be in accordance with Fire Service Act, Fire prevention ordinance and "Standards and Practical Guidelines for installing gas equipment". And please thoroughly read the manual instruction or working instruction and ask your dealer that you purchased or a specialized facility management company to properly install your product onto a safety place.
- In a place where a thermal equipment and an exhaust duct with an exhaust hood are installed, please use non-combustible materials such as concrete, brick and mortar for finishing and grounding (inside part of finishing) of equipment body's surrounding area and the upper surrounding area (backward, lateral, upper, floor face and ceiling)
- Where the finishing and grounding of the equipment body's surrounding area and the upper surrounding area are made by other material than non-combustible material when installing a thermal equipment and the exhaust duct with an exhaust hood, please install the equipment with offset distance specified for each equipment. Otherwise, it will cause a fire. Please carefully read "instruction manual" and "working instruction" for non-combustible material and installation standards.
- Be sure to install a heat-resistant/non-combustible exhaust duct with an exhaust hood upon the thermal equipment. As to equipments for generating oil smoke and steam, please install an exhaust duct with an exhaust hood which includes grease removing device. An exhaust fan of an exhaust duct should be operated while an air supply opening is absolutely necessary to be provided at an equipment-installed place.
- Please be sure so as not to extend an exhaust stack of the equipment using gas. Otherwise, it will lead to insufficient performance of equipment, accidents such as carbon monoxide poisoning, fire and burn, or breakdown.
- As to power source of equipment using electricity, please use a correctly-wired dedicated plug or a breaker separately. Be sure to install an earth for the prevention of electric shock (Third-class installation work)
- Please install not to be directly affected by the wind. Otherwise, it may cause insufficient performance or an accident such as fire by the flow of wind from an air conditioner.

## ⚠ CAUTION

- Please carry out adequate ventilation, i.e. by turning an exhaust fan when using the thermal equipment. It must be noted that insufficient ventilation will cause accident such as carbon monoxide poisoning due to incomplete combustion.
- Please do not leave the device when using because it is dangerous. Be sure to extinguish fire, close the gas main and turn off the power switch when you leave out from the equipment and do not use the equipment. Otherwise, it can cause a fire due to abnormal overheating.
- There is a possibility of causing fire if oil debris and dirt are accumulated too much at the equipment body's surrounding area, a gravy tray/waste oil receiver and a water tray. Please keep it clean.
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General commercial kitchen Appliances & Equipment



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### Overseas Division

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### contact

For professional use

# Complete automation realizes “Authentic Gyoza” and “Easy cooking”!

## How to cook Gyoza

There are 2 processes to cook Gyoza; “Steaming” and “Grilling”. Basically, steaming process is for cooking and grilling process is for browning the surface of Gyoza. The key point of tasty Gyoza is “Crispy outside and Juicy inside”.

## Gyoza is difficult to cook

Cooking Gyoza requires many kinds of adjustment depending on the ingredients, quantity, and so on. Therefore, experience and skills are needed to cook delicious Gyoza every time.



## Experience is not necessary due to the complete automation!

Our Gyoza Cooker can always supply water, steam and grill Gyoza by perfect setting automatically with just pushing one button! Therefore, anyone can cook authentic Gyoza easily!

### •Key Point!

Our Gyoza Cooker can detect water evaporation as thermistor sensor is equipped. Therefore, cooking process can be controlled more accurately. It can prevent uneven cooking and realize to cook Gyoza beautifully every time.



### •5 menu program function is equipped!



Even when you cook various type of Gyoza such as chicken Gyoza, shrimp Gyoza and vegetable Gyoza, there

is no need to change settings at every time of cooking by registering the menus in advance.

### •Clad steel is used for the material of pan!

Clad steel (double structure with stainless steel and iron) is excellent for heat storage. It can reduce temperature irregularity of pan. Moreover, it is strong against rust and easy to clean because the surface of pan is stainless steel.



### •Lid is removable!

Lid is easily removable. It realizes easy cleaning and keeps equipment sanitary.



### •Automatic water supply!

Water is supplied automatically and water amount is always fixed by a pressure reducing valve.

Watch the video.

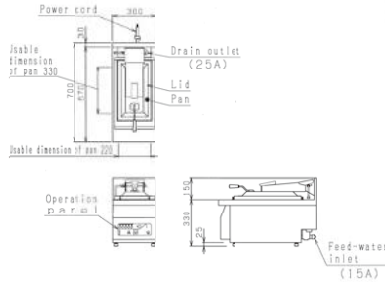


# Electric Automatic Gyoza Cooker(CE Standard)

●24pieces/time  
●205-220pieces/hour



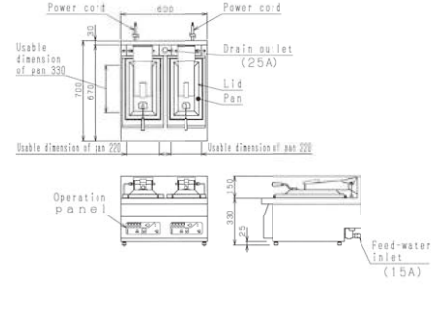
- MAZE-C4S2 (1 φ 220V)
- MAZE-C4S3 (1 φ 230V)
- MAZE-C4S4 (1 φ 240V)



●24+24pieces/time  
●410-440pieces/hour



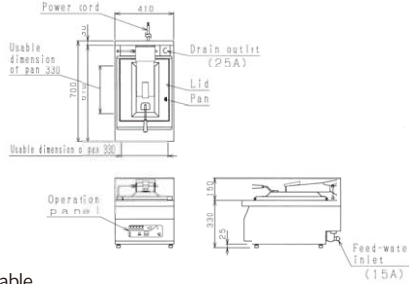
- MAZE-C44S2 (1 φ 220V)
- MAZE-C44S3 (1 φ 230V)
- MAZE-C44S4 (1 φ 240V)



●36pieces/time  
●310-330pieces/hour



- MAZE-C6S2 (1 φ 220V)
- MAZE-C6S3 (1 φ 230V)
- MAZE-C6S4 (1 φ 240V)



■ Electric Automatic Gyoza Cooker(CE Standard) Spec table

| Model      | External dimension (mm) |       |        |             | Pan dimension (mm) |       |       |       | Number of pans | Power (50/60Hz) | Power consumption | Rated current | Power cord         | Feed-water inlet | Weight (kg) |
|------------|-------------------------|-------|--------|-------------|--------------------|-------|-------|-------|----------------|-----------------|-------------------|---------------|--------------------|------------------|-------------|
|            | Width                   | Depth | Height | Height back | Width              | Depth | Width | Depth |                |                 |                   |               |                    |                  |             |
| MAZE-C4S2  | 300                     | 700   | 330    | 150         | 220                | 330   | -     | -     | 1              | 1 φ 220V        | 3kW               | 13.7A         | 2m 14AWG-3core     | 15A              | 40.0        |
| MAZE-C4S3  | 300                     | 700   | 330    | 150         | 220                | 330   | -     | -     | 1              | 1 φ 230V        | 3kW               | 13.1A         | 2m 14AWG-3core     | 15A              | 40.0        |
| MAZE-C4S4  | 300                     | 700   | 330    | 150         | 220                | 330   | -     | -     | 1              | 1 φ 240V        | 3kW               | 12.5A         | 2m 14AWG-3core     | 15A              | 40.0        |
| MAZE-C6S2  | 410                     | 700   | 330    | 150         | 330                | 330   | -     | -     | 1              | 1 φ 220V        | 4.5kW             | 20.5A         | 2m 12AWG-3core     | 15A              | 50.0        |
| MAZE-C6S3  | 410                     | 700   | 330    | 150         | 330                | 330   | -     | -     | 1              | 1 φ 230V        | 4.5kW             | 19.6A         | 2m 12AWG-3core     | 15A              | 50.0        |
| MAZE-C6S4  | 410                     | 700   | 330    | 150         | 330                | 330   | -     | -     | 1              | 1 φ 240V        | 4.5kW             | 18.8A         | 2m 12AWG-3core     | 15A              | 50.0        |
| MAZE-C44S2 | 600                     | 700   | 330    | 150         | 220                | 330   | 220   | 330   | 2              | 1 φ 220V        | 3kW × 2           | 13.7A × 2     | 2m 14AWG-3core × 2 | 15A              | 66.0        |
| MAZE-C44S3 | 600                     | 700   | 330    | 150         | 220                | 330   | 220   | 330   | 2              | 1 φ 230V        | 3kW × 2           | 13.1A × 2     | 2m 14AWG-3core × 2 | 15A              | 66.0        |
| MAZE-C44S4 | 600                     | 700   | 330    | 150         | 220                | 330   | 220   | 330   | 2              | 1 φ 240V        | 3kW × 2           | 12.5A × 2     | 2m 14AWG-3core × 2 | 15A              | 66.0        |

## ⚠ Safety Precautions

- Please receive "instruction manual" when purchasing equipments, and read carefully the "instruction manual" before using it. Please do not use for a purpose not described in "instruction manual" and for prohibited matter. Further, please do not use for purpose other than the intended use. Otherwise misuse will cause accidents such as carbon monoxide poisoning, fire and burn and will be cause of breakdown.
- Please do not use gaseous species and a power source (phase, voltage, frequency) not displayed in the main body. Otherwise, it will cause accident and will be cause of breakdown.
- Please do not disassemble or modify the equipment by all means. Otherwise, it will cause the accident or breakdown.

## ◆ Precaution for Installation

- Equipment installing/moving work and ancillary facility works for such as gas, electricity, steam and water should be in accordance with Fire Service Act, Fire prevention ordinance and "Standards and Practical Guidelines for installing gas equipment". And please thoroughly read the manual instruction or working instruction and ask your dealer that you purchased or a specialized facility management company to properly install your product onto a safety place.
- In a place where a thermal equipment and an exhaust duct with an exhaust hood are installed, please use non-combustible materials such as concrete, brick and mortar for finishing and grounding (inside part of finishing) of equipment body's surrounding area and the upper surrounding area (backward, lateral, upper, floor, face and ceiling)
- Where the finishing and grounding of the equipment body's surrounding area and the upper surrounding area are made by other material than non-combustible material when installing a thermal equipment and the exhaust duct with an exhaust hood, please install the equipment with offset distance specified for each equipment. Otherwise, it will cause a fire. Please carefully read "instruction manual" and "working instruction" for non-combustible material and installation standards.
- Be sure to install a heat-resistant/non-combustible exhaust duct with an exhaust hood upon the thermal equipment. As to equipments for generating oil smoke and steam, please install an exhaust duct with an exhaust hood which includes grease removing device. An exhaust fan of an exhaust duct should be operated while an air supply opening is absolutely necessary to be provided at an equipment-installed place.
- Please be sure so as not to extend an exhaust stack of the equipment using gas. Otherwise, it will lead to insufficient performance of equipment, accidents such as carbon monoxide poisoning, fire and burn, or breakdown.
- As to power source of equipment using electricity, please use a correctly-wired dedicated plug or a breaker separately. Be sure to install an earth for the prevention of electric shock (Third-class installation work)
- Please install not to be directly affected by the wind. Otherwise, it may cause insufficient performance or an accident such as fire by the flow of wind from an air conditioner.

## ■ CAUTION

- Please carry out adequate ventilation, i.e. by turning an exhaust fan when using the thermal equipment. It must be noted that insufficient ventilation will cause accident such as carbon monoxide poisoning due to incomplete combustion.
- Please do not leave the device when using because it is dangerous. Be sure to extinguish fire, close the gas main and turn off the power switch when you leave out from the equipment and do not use the equipment. Otherwise, it can cause a fire due to abnormal overheating.
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