

Gas Range

New Power Cook

Gas range, Gas table, Gas table stove, Soup range, Heat top range Fry top range, Grooved griddle, Charbroiler, Fryer, Salamander

Power Cook

Gas range, Gas table

Deluxe

Gas range

Standard

Gas range, Gas table, Soup range

Outer Piping Soup Range

Cool Kitchen Low Range



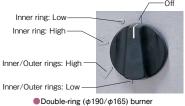
Top grade range with high-power burner and large full-surface trivet that meets high demands of those "chefs" who work in hotels and restaurants!

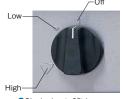
Series line-up / Gas range, gas table, gas table stove, soup range

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

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.



Double ring burner Inner/outer rings: High



Double ring burner Inner/outer rings: Low



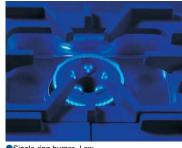




Double ring burner Inner ring: High

Double ring burner Inner ring: Low





Single ring burner High Burner Line-up

Single ring burner Low

Double ring burner

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

Single ring burner

Piezoelectrically auto-ignited top burner.

Oven with safety shut-off device.

We also have ranges equipped with convection oven 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 autoignition and safety shut-off device.

Fry top range



The 24mm thick steel plate is infrared heated evenly by burner. Excellent in thermal distribution, steaks and are grilled just hamburgers 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 autoignition and safety shut-off device.

Charbroiler



Lava stones are heated by high-power burner. The red-hot lava stones 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 lava stones 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 autoignition and safety shut-off device.



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. prevents overheat and oxidization of oil.

Tabletop fryer



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

Gas Range

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 Piezoe Piezoelectric Equipped auto-ignition/ safety shut-off device.



New Power Cook gas ranges /gas tables conform to the specification described in the "Public Building

Construction Standard Specifica-tions (machinery installation work)" supervised by the Minister of Land,

and

Transport's

Infrastructure



Cook series

RA (for ϕ 165 burner) List price ¥4,200

RB (for ϕ 190 burner) List price ¥5,500

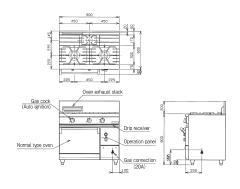


RGR-0963C List Price : ¥283,000 (tax-excluded)

φ165 burner×2 φ95 burner×1









RGR-1264C

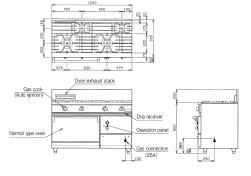
φ165 burner×2 φ95 burner×2





Depth 6 Ō

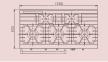






RGR-1265C List Price : ¥388,000 (tax-excluded)

φ165 burner×3



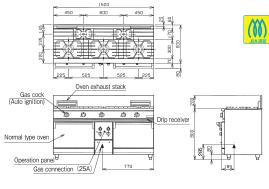
RGR-1565C

List Price : ¥515,000 (tax-excluded)





φ165 burner×3





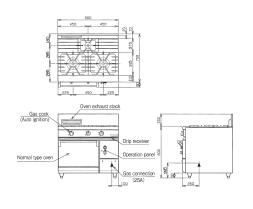
RGR-0973C List Price : ¥350,000 (tax-excluded)

φ190 burner×2 φ95 burner×1

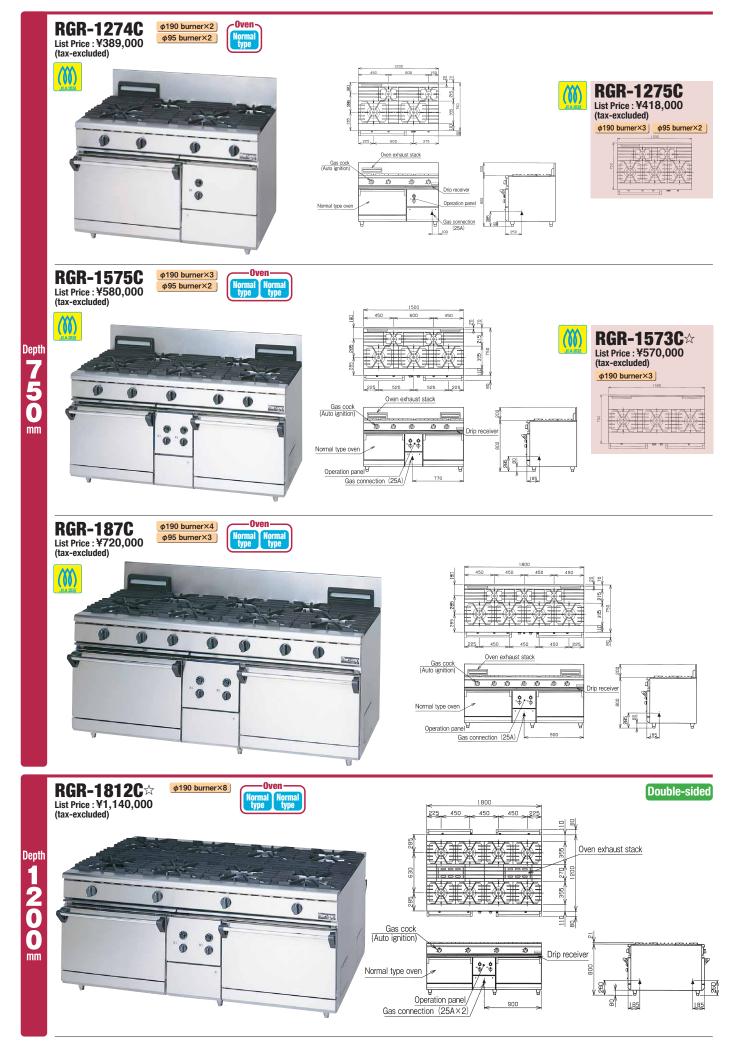


Depth









A combination of gas range & convection oven improves work efficiency drastically!

Hot air circulation system enables 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.

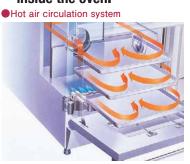
Useful cooling function to cool down the temperature inside the oven.

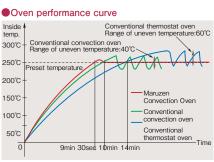
Large oven widens variety of cooking.

The temperature in the oven can be set at ranging from 100 to 300°C, enabling standardization of cooking process.

More safe with perfect safety devices.

In addition to pilot safety shut off device on oven part, and overheating prevention device, the 2nd overheating prevention device was equipped. Safety was more improved.





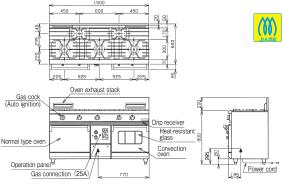




RGR-1565XC List Price : ¥640,000 (tax-excluded)



 ϕ 165 burner×3



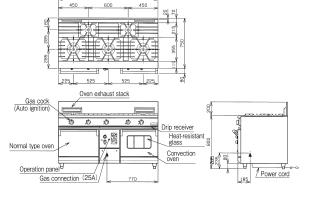


RGR-1575XC List Price: ¥692,000 (tax-excluded)

 ϕ 190 burner×3 φ95 burner×2







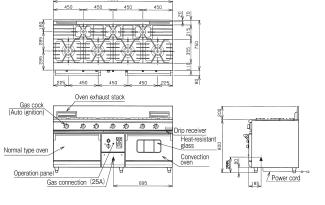
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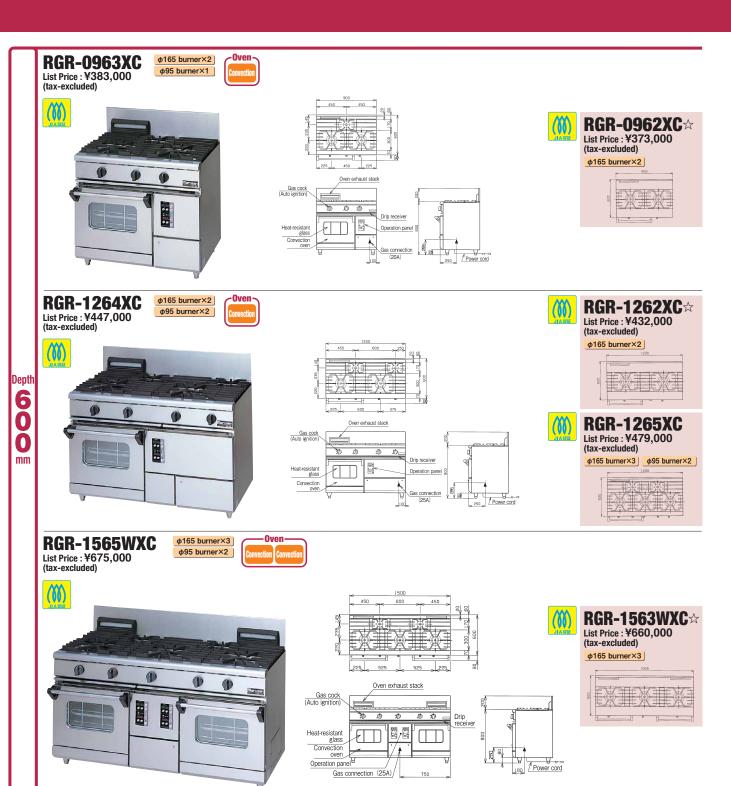
RGR-187XC List Price : ¥839,000 (tax-excluded)

φ190 burner×4



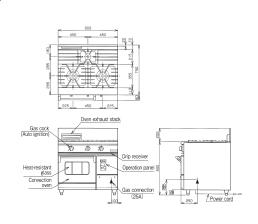








RGR-0973XC

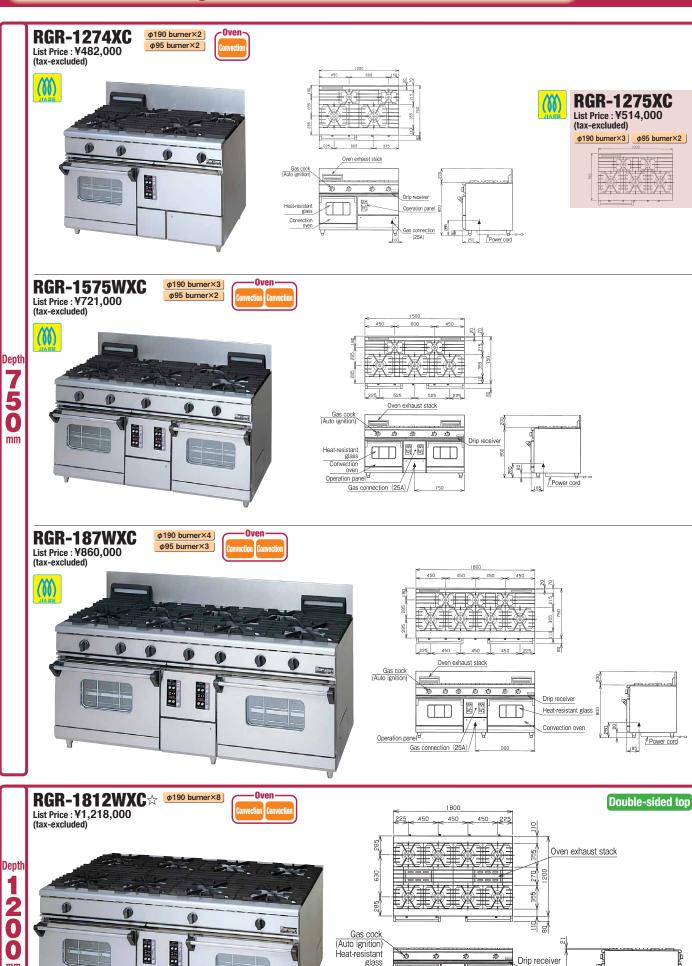




φ190 burner×2

5 0

mm



glass

Convection oven

Operation panel Gas connection (25A×2) **1** • **1 1**

Storage

Power cord 185

●NEW Power Cook Gas Range series also has "No back guard" type. Please specify when placing order. (The price is the same.)

0

mm



NEW Power Cook Gas Range [Equipped with New Universal Burner / Normal type Oven] Specifications Table <RGR> See pages 3 and 4.

Model	Exter	nal dime	ension	(mm)		side of ov dimensio		Usable		No. o		No. of	Gas consu	ımption	Gas	Ac	cessor	ies	Weight
Model	Width	Depth	Height	Back height	Width	Depth	Height	side	φ95	φ165	φ190	ovens	Town gas	LP gas	(union)	Grill	Tray	Grill pan handle	(kg)
RGR-0962C	900	600	800	200	460	460	320	Single	_	2	-	1	34.3kW(29,500kcal/h)	32.0kW(2.29kg/h)	20A	2	2	1	171
RGR-0963C	900	600	800	200	460	460	320	Single	1	2	-	1	39.5kW(34,000kcal/h)	36.6kW(2.63kg/h)	20A	2	2	1	179
RGR-1262C	1,200	600	800	200	565	460	320	Single	_	2	-	1	36.0kW(31,000kcal/h)	33.7kW(2.42kg/h)	25A	2	2	1	197
RGR-1264C	1,200	600	800	200	565	460	320	Single	2	2	-	1	46.5kW(40,000kcal/h)	43.0kW(3.08kg/h)	25A	2	2	1	208
RGR-1265C	1,200	600	800	200	565	460	320	Single	2	3	-	1	59.9kW(51,500kcal/h)	55.2kW(3.96kg/h)	25A	2	2	1	212
RGR-1563C	1,500	600	800	200	460	460	320	Single	_	3	-	2	55.2kW(47,500kcal/h)	51.7kW(3.71kg/h)	25A	4	4	2	270
RGR-1565C	1,500	600	800	200	460	460	320	Single	2	3	-	2	65.7kW(56,500kcal/h)	61.0kW(4.38kg/h)	25A	4	4	2	282
RGR-0972C	900	750	800	200	460	600	320	Single	_	-	2	1	43.0kW(37,000kcal/h)	41.9kW(3.00kg/h)	25A	2	2	1	188
RGR-0973C	900	750	800	200	460	600	320	Single	1	-	2	1	48.3kW(41,500kcal/h)	46.5kW(3.33kg/h)	25A	2	2	1	200
RGR-1274C	1,200	750	800	200	565	600	320	Single	2	-	2	1	54.7kW(47,000kcal/h)	52.3kW(3.75kg/h)	25A	2	2	1	241
RGR-1275C	1,200	750	800	200	565	600	320	Single	2	-	3	1	71.5kW(61,500kcal/h)	68.6kW(4.92kg/h)	25A	2	2	1	246
RGR-1573C	1,500	750	800	200	460	600	320	Single	_	_	3	2	69.2kW(59,500kcal/h)	67.4kW(4.83kg/h)	25A	4	4	2	312
RGR-1575C	1,500	750	800	200	460	600	320	Single	2	_	3	2	79.7kW(68,500kcal/h)	76.7kW(5.50kg/h)	25A	4	4	2	327
RGR-187C	1,800	750	800	200	565	600	320	Single	3	-	4	2	104kW(89,500kcal/h)	100kW(7.17kg/h)	25A	4	4	2	391
RGR-1812C	1,800	1,200	800	_	565	1,050	320	Double	_	_	8	2	158kW(136,000kcal/h)	154kW(11.0kg/h)	25A×2	8	8	2	571

^{%1} Maximum pot diameter for $\phi95$ burner is $\phi280$ mm and for $\phi165/190$ burner is $\phi400$ mm.





RGR-1565XC

■NEW Power Cook Gas Range [Equipped with New Universal Burner / Convection Oven] Specifications Table <RGR-X> See pages 5~7.

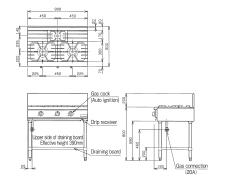
	Model (Exter	nal di (mn		sion	Insid	de of o	oven ension	Inside usab	of conv le dime (mm)	nsion	Usable		lo. of burn		No. of	No. of	Gas consu	ımption	Gas	Power	Power consump	Power	/ Acc	essorie		Weight
.,		Width	Depth	Height	Back height	Width	Depth	Height	Width	Depth	Height	side	φ 95	φ 165		ovens	-tions	Town gas	LP gas	-tion (union)	(50/60Hz)	-tion (50/60Hz)	cord	Grill	Tray	Grill pan handle	(kg)
No	RGR-1563XC	1,500	600	800	200	460	460	320	420	300	320	Single	-	3	-	1	1	55.2kW (47,500kcal/h)	51.7kW(3.71kg/h)	25A	1φ100V	74W/84W		2 (2)	2 (2)	1 (1)	277
Normal type Oven	RGR-1565XC	1,500	600	800	200	460	460	320	420	300	320	Single	2	3	_	1	1	65.7kW (56,500kcal/h)	61.0kW(4.38kg/h)	25A	1φ100V	74W/84W		2 (2)	2 (2)	1 (1)	288
Convection	RGR-1575XC	1,500	750	800	200	460	600	320	420	400	320	Single	2	-	3	1	1	77.9kW(67,000kcal/h)	75.0kW(5.38kg/h)	25A	1φ100V	74W/84W		2 (2)	2 (2)	1 (1)	323
• • • • • • • • • • • • • • • • • • • •	RGR-187XC	1,800	750	800	200	565	600	320	565	400	320	Single	3	-	4	1	1	101kW(87,000kcal/h)	97.1kW(6.96kg/h)	25A	1φ100V	74W/84W		2 (2)	2 (2)	1 (1)	363
	RGR-0962XC	900	600	800	200	_	_	_	420	300	320	Single	-	2	_	-	1	34.3kW(29,500kcal/h)	32.0kW(2.29kg/h)	20A	1φ100V	74W/84W		2	2	1	177
	RGR-0963XC	900	600	800	200	_	_	_	420	300	320	Single	1	2	_	_	1	39.5kW(34,000kcal/h)	36.6kW(2.63kg/h)	20A	1φ100V	74W/84W		2	2	1	185
	RGR-1262XC	1,200	600	800	200	_	_	_	420	300	320	Single	-	2	-	_	1	34.3kW(29,500kcal/h)	32.0kW (2.29kg/h)	25A	1φ100V	74W/84W		2	2	1	206
	RGR-1264XC	1,200	600	800	200	_	_	_	420	300	320	Single	2	2	_	_	1	44.8kW (38,500kcal/h)	41.3kW(2.96kg/h)	25A	1φ100V	74W/84W	2.5m	2	2	1	217
	RGR-1265XC	1,200	600	800	200	_	_	_	420	300	320	Single	2	3	_	_	1	58.1kW(50,000kcal/h)	53.5kW(3.83kg/h)	25A	1φ100V	74W/84W	with plug	2	2	1	221
	RGR-1563WXC	1,500	600	800	200	_	_	_	420	300	320	Single	-	3	_	_	2	55.2kW (47,500kcal/h)	51.7kW(3.71kg/h)	25A	1φ100V	148W/168W	(ground adaptor)	4	4	2	282
Convection	RGR-1565WXC	1,500	600	800	200	_	_	_	420	300	320	Single	2	3	_	_	2	65.7kW (56,500kcal/h)	61.0kW(4.38kg/h)	25A	1φ100V	148W/168W		4	4	2	294
Oven only	RGR-0972XC	900	750	800	200	_	_	_	420	400	320	Single	-	-	2	_	1	41.3kW(35,500kcal/h)	40.1kW(2.88kg/h)	25A	1φ100V	74W/84W		2	2	1	194
	RGR-0973XC	900	750	800	200	_	_	_	420	400	320	Single	1	-	2	_	1	46.5kW (40,000kcal/h)	44.8kW(3.21kg/h)	25A	1φ100V	74W/84W		2	2	1	206
	RGR-1274XC	1,200	750	800	200	_	_	_	420	400	320	Single	2	-	2	_	1	51.7kW(44,500kcal/h)	49.4kW(3.54kg/h)	25A	1φ100V	74W/84W		2	2	1	247
	RGR-1275XC	1,200	750	800	200	_	_	_	420	400	320	Single	2	-	3	_	1	68.6kW (59,000kcal/h)	65.7kW(4.71kg/h)	25A	1φ100V	74W/84W		2	2	1	252
	RGR-1575WXC	1,500	750	800	200	_	_	_	420	400	320	Single	2	_	3	-	2	76.2kW (65,500kcal/h)	73.3kW(5.25kg/h)	25A	1φ100V	148W/168W		4	4	2	335
	RGR-187WXC	1,800	750	800	200	_	_	_	565	400	320	Single	3	-	4	_	2	98.3kW(84,500kcal/h)	94.2kW(6.75kg/h)	25A	1φ100V	148W/168W		4	4	2	383
	RGR-1812WXC	1,800	1,200	800	_	_	_	_	565	400	320	Top double	-	-	8	_	2	150kW(129,000kcal/h)	145kW(10.4kg/h)	25A×2	1φ100V	148W/168W		4	4	2	563

^{%1} Maximum pot diameter for ϕ 95 burner is ϕ 280mm and for ϕ 165/190 burner is ϕ 400mm. %RGR-1812WXC has a cabinet incorporated. (Inner dimension 615×360×390)



φ165 burner×2 φ95 burner×1



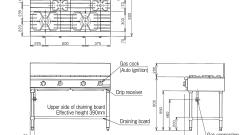


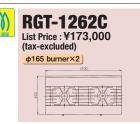


RGT-1264C

φ165 burner×2 φ95 burner×2 List Price : ¥179,000 (tax-excluded)







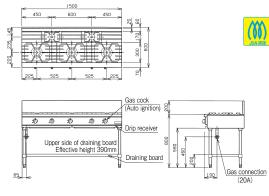
RGT-1265C List Price: ¥208,000 φ165 burner×3 | φ95 burner×2

RGT-1565C

φ165 burner×3 φ95 burner×2

List Price : ¥218,000 (tax-excluded)





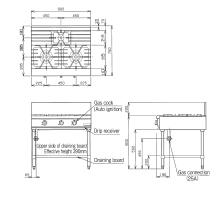


RGT-0973C List Price : ¥167,000 (tax-excluded)

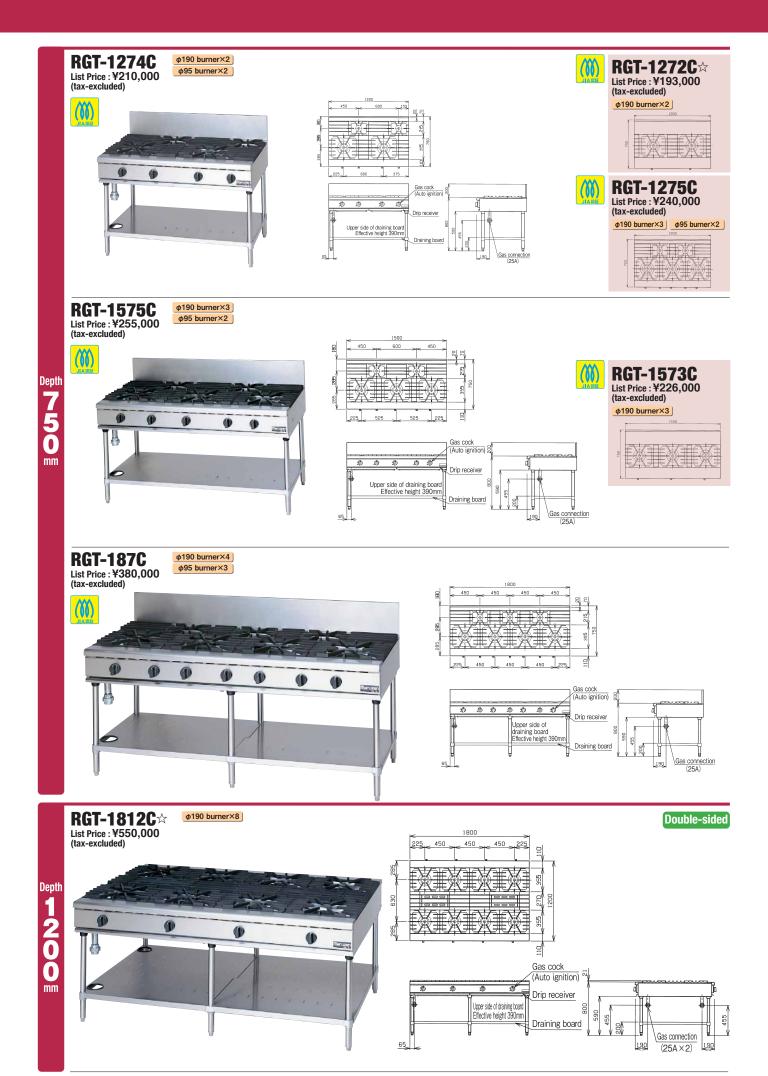
φ190 burner×2 φ95 burner×1

Depth









Power Cook Gas Range / Gas Table (Equipped with "Maruzen «Oyako» burner")



Power Cook Gas Table Stove (Equipped with New Universal Burner)

 $\begin{array}{c|c} \textbf{PS} & \textbf{Gas stoves with PS mark represent products in conformity to the technical standards specified by the government of Japan. \\ \end{array}$







RGC-12
List Price: ¥10
(tax-excluded)

RGC-1265CList Price: ¥146,000

φ165 burner×3 φ95 burner×2





NEW Power Cook Gas Table Stove Depth 600mm type has Height 250mm spec. (The price is the same.)

RGC-096HC
List Price: ¥101,000
(tax-excluded)

RGC-1264HC
List Price: ¥136,000

(tax-excluded)

RGC-1265HC
List Price: ¥146,000
(tax-excluded)

Combining with the drawer table whose height of the main body is 550mm, the top height becomes 800mm, which enables to easily align the height with that of adjacent equipment.



■Delivery date is about 2 weeks after receipt of order.

RGS-066C List Price : ¥112,000 (tax-excluded)



φ165 burner×1



**Please use stockpot of ϕ 270~450mm.

Side guards are removable.

RGS-096C

φ165 burner×2

φ165 burner×2

List Price : ¥165,000 (tax-excluded)





%Please use stockpot of ϕ 270~360mm.

RGS-126C

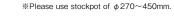
List Price : ¥185,000 (tax-excluded)

Side guards are removable





Side guards are removable.



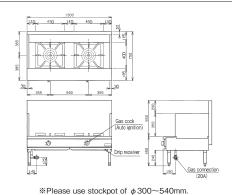


RGS-137C

List Price : ¥199,000 (tax-excluded)





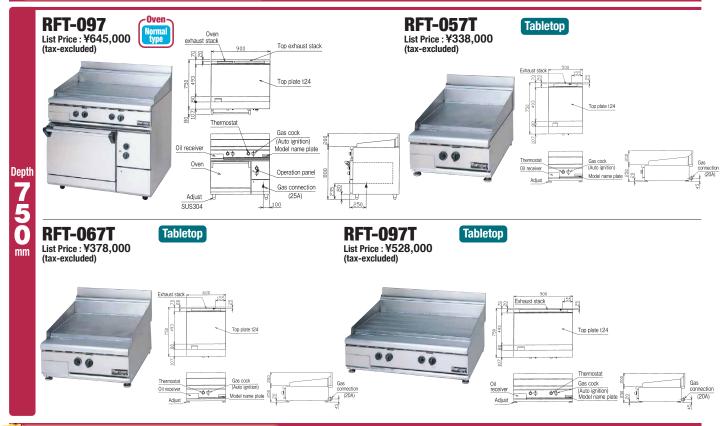


Side guards are removable.

Power Cook Heat Top Range



NEW Power Cook Fry Top Range



NEW Power Cook Grooved Griddle



NEW Power Cook Salamander



The Model of char broiler changed!

Easier to control the heating power by using gas cock with position.

Gas cock has 3 steps position (low, medium, high), so that you can control the heating power easily according to food stuffs and menus.







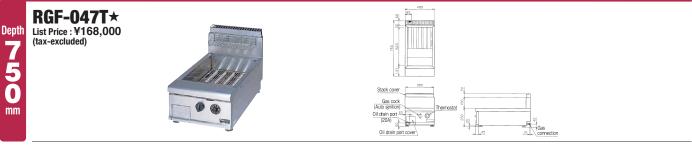




Power Cook Fryer Fast Food Type



NEW Power Cook Fryer Tabletop Type





■ NEW Power Cook Gas Table [Equipped with New Universal Burner] Specifications Table < RGT> See pages 9 and 10.

RGT-0963C

	Ex	ternal dim	ension (m	m)	Usable	No. o	of top bu	ners*1	Gas cons	umption	Gas connection	Weight
Model	Width	Depth	Height	Back height	side	φ95	φ165	φ190	Town gas	LP gas	(union)	(kg)
RGT-0962C	900	600	800	200	Single	-	2	_	26.7kW(23,000kcal/h)	24.4kW(1.75kg/h)	20A	78
RGT-0963C	900	600	800	200	Single	1	2	_	32.0kW(27,500kcal/h)	29.1kW(2.08kg/h)	20A	86
RGT-1262C	1,200	600	800	200	Single	-	2	_	26.7kW(23,000kcal/h)	24.4kW(1.75kg/h)	20A	104
RGT-1264C	1,200	600	800	200	Single	2	2	_	37.2kW(32,000kcal/h)	33.7kW(2.42kg/h)	20A	113
RGT-1265C	1,200	600	800	200	Single	2	3	_	50.6kW(43,500kcal/h)	45.9kW(3.29kg/h)	20A	120
RGT-1563C	1,500	600	800	200	Single	_	3	_	40.1kW(34,500kcal/h)	36.6kW(2.63kg/h)	20A	122
RGT-1565C	1,500	600	800	200	Single	2	3	_	50.6kW(43,500kcal/h)	45.9kW(3.29kg/h)	20A	139
RGT-0972C	900	750	800	200	Single	_	_	2	33.7kW(29,000kcal/h)	32.6kW(2.33kg/h)	25A	97
RGT-0973C	900	750	800	200	Single	1	_	2	39.0kW(33,500kcal/h)	37.2kW(2.67kg/h)	25A	108
RGT-1272C	1,200	750	800	200	Single	-	-	2	33.7kW(29,000kcal/h)	32.6kW(2.33kg/h)	25A	101
RGT-1274C	1,200	750	800	200	Single	2	-	2	44.2kW(38,000kcal/h)	41.9kW(3.00kg/h)	25A	115
RGT-1275C	1,200	750	800	200	Single	2	_	3	61.0kW(52,500kcal/h)	58.1kW(4.17kg/h)	25A	120
RGT-1573C	1,500	750	800	200	Single	-	_	3	50.6kW(43,500kcal/h)	48.8kW(3.50kg/h)	25A	137
RGT-1575C	1,500	750	800	200	Single	2	_	3	61.0kW(52,500kcal/h)	58.1kW(4.17kg/h)	25A	155
RGT-187C	1,800	750	800	200	Single	3	_	4	83.1kW(71,500kcal/h)	79.1kW(5.67kg/h)	25A	196
RGT-1812C	1,800	1,200	800	_	Double	-	_	8	135kW(116,000kcal/h)	130kW(9.33kg/h)	25A×2	283

^{*1} Maximum pot diameter for ϕ 95 burner is ϕ 280mm and for ϕ 165/190 burner is ϕ 400mm.



■NEW Power Cook Gas Range / Gas Table [Equipped with "Maruzen 《Oyako》 burner"] <RGR, RGT> See pages 11.

					_			-					-	_							
Model		,	m)		usable		ion(mm)	Usable	No. o	ers*1	No. of convention	Gas consu		Gas connec	Rated voltage	Power	Power cord	Ac	cess		Weight
Wiodei	Width	Depth	Height	Back height	Width	Depth	Height	side	φ90	φ145	01/070	Town gas	LP gas	-tion (union)	(EU/CUT-)	-tion (50/60Hz)	i owei coid	Grill	Tray	Grill pan handle	(kg)
RGR-J0963XC	900	600	850	200	420	300	320	Single	2	1	1	27.3kW (23,500kcal/h)	27.3kW (1.96kg/h)	20A	1φ100V	74W/84W	4m with plug (ground wire)	2	2	1	184
RGT-J0963C	900	600	800	200	_	_	-	Single	2	1	_	19.8kW (17,000kcal/h)	19.8kW (1.42kg/h)	20A	-	_	_	_	_	_	85

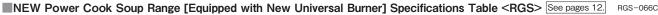
^{*1} Maximum pot diameter for ϕ 90 burner is ϕ 280mm and for ϕ 145 burner is ϕ 360mm.





Model	Extern	al dimens	ion (mm)	No. of to	o burners 1	Gas consu	mption	Gas Cor	nection	Weight
Model	Width	Depth	Height	φ95	φ165	Town gas	LP gas	13A、12A	LP gas	(kg)
RGC-044C	450	450	200	_	1	13.4kW(11,500kcal/h)	12.2kW(0.88kg/h)	13mm rubber tube end	9.5mm rubber tube end	25
RGC-064C	600	450	200	2	-	10.5kW(9,000kcal/h)	9.3kW(0.67kg/h)	13mm rubber tube end*	9.5mm rubber tube end	26
RGC-094C	900	450	200	-	2	26.7kW(23,000kcal/h)	24.4kW(1.75kg/h)	20A	20A	43
RGC-096(H)C	900	600	200(250)	1	2	32.0kW(27,500kcal/h)	29.1kW(2.08kg/h)	20A	20A	62
RGC-1264 (H) C	1,200	600	200(250)	2	2	37.2kW(32,000kcal/h)	33.7kW(2.42kg/h)	20A	20A	79
RGC-1265 (H) C	1,200	600	200(250)	2	3	50.6kW(43,500kcal/h)	45.9kW(3.29kg/h)	20A	20A	86

^{*1} Maximum pot diameter for φ95 burner is φ280mm and for φ165 burner is φ400mm.
■(H) is Height 250mm spec. (The price is the same).
■Screw connection for 094B, union connection for 096(H)B, 1264(H)B and 1265(H)B. **13A only







Model	ı	External dim	nension (mm)	No. of to	p burners	Gas consu	umption	Gas connection	Weight
Model	Width	Depth	Height	Back height	φ165	φ190	Town gas	LP gas	(union)	(kg)
RGS-066C	600	600	450	550	1	_	14.0kW(12,000kcal/h)	14.0kW(1.00kg/h)	20A	63
RGS-096C	900	600	450	550	2	_	27.9kW(24,000kcal/h)	27.9kW(2.00kg/h)	20A	90
RGS-126C	1,200	600	450	550	2	_	27.9kW(24,000kcal/h)	27.9kW(2.00kg/h)	20A	100
RGS-067C	600	750	450	550	1	_	14.0kW(12,000kcal/h)	14.0kW(1.00kg/h)	20A	70
RGS-077C	750	750	450	550	_	1	17.4kW(15,000kcal/h)	17.4kW(1.25kg/h)	20A	78
RGS-137C	1,300	750	450	550	_	2	34.9kW(30,000kcal/h)	34.9kW(2.50kg/h)	20A	117

^{*}Refer to P12 for the available pot diameter.



NEW Power Cook Heat Top Range Specifications Table <RHT> See pages 13.

	Madal	Exte	rnal dim	ension	(mm)		of oven ension (usable mm)	No. of	No. of	Gas consu	·	Gas		Acc	essories		Weight
	Model	Width	Depth	Height	Back height	Width	Depth	Height	(ring burner)	01/000		LP gas	(union)	Grill	Tray	Grill pan handle	Ring handle	(kg)
RH	HT-097S	900	750	800	200	460	600	320	large 1	1	21.5kW(18,500kcal/h)	21.5kW(1.54kg/h)	25A	2	2	1	1	269
RH	HT-097W	900	750	800	200	460	600	320	small 2	1	24.4kW(21,000kcal/h)	24.4kW(1.75kg/h)	25A	2	2	1	1	276



■ NEW Power Cook Fry Top Range Specifications Table < RFT> See pages 13.

RFT-097

Model	Exte	rnal dim	ension ((mm)		of oven ension (No. of burners	No. of	Gas cons	umption	Gas	Ac	cesso	ories	Weight
Model	Width	Depth	Height	Back height	Width	Depth	Height	(infrared burner)	ovens	Town gas	LP gas	(union)	Grill	Tray	Ring handle	(kg)
RFT-097	900	750	800	200	460	600	320	6	1	25.8kW(22,200kcal/h)	25.8kW(1.85kg/h)	25A	2	2	1	277
RFT-057T	500	750	250	200	_	-	_	3	_	8.84kW(7,600kcal/h)	8.84kW(0.63kg/h)	20A	_	_	_	107
RFT-067T	600	750	250	200	_	_	_	4	_	11.4kW(9,800kcal/h)	11.4kW(0.82kg/h)	20A	_	-	_	127
RFT-097T	900	750	250	200	_	_	_	6	_	17.7kW(15,200kcal/h)	17.7kW(1.27kg/h)	20A	_	_	_	184



■ NEW Power Cook Grooved Griddle Specifications Table < RGG > See pages 13.

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Madal		External dim	nension (mm)		No. of burners	Gas consu	mption	Gas connection	Weight
Model	Width	Depth	Height	Back height	(infrared burner)	Town gas	LP gas	(union)	(kg)
RGG-067T	600	750	250	200	4	11.4kW (9,800kcal/h)	11.4kW(0.82kg/h)	20A	124





NEW Power Cook Charbroiler Specifications Table < RCB> See pages 14.

RCB-066TB

Model		External dim	nension (mm)		No. of housease	Gas consu	mption	Gas connection	Weight
Model	Width	Depth	Height	Back height	No. of burners	Town gas	LP gas	(union)	(kg)
RCB-066TB	600	600	300	150	2(H Burner)	9.07kW(7,800kcal/h)	9.07kW(0.65kcal/h)	15A	64
RCB-057TB	500	750	300	150	1 (Tripartite type Burner)	6.98kW(6,000kcal/h)	6.98kW(0.50kcal/h)	15A	53
RCB-067TB	600	750	300	150	2(H Burner)	9.07kW(7,800kcal/h)	9.07kW(0.65kcal/h)	15A	65
RCB-097B	900	750	800	150	2(Tripartite type Burner)	14.0kW(12,000kcal/h)	14.0kW(1.00kcal/h)	15A	95
RCB-097	900	750	800	200	6(Bar Burner)	14 0kW(12 000kcal/h)	14 0kW(1 00kcal/h)	25∆	143





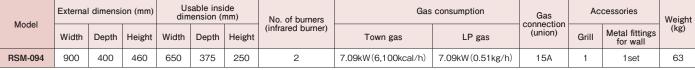


■ NEW Power Cook Fryer Specifications Table < RXF/RGF> See pages 14.

				-													_					
Madal	Exte	ernal o			Oil	Gas consi	umption	Gas co	nnection	Power	Power_			Parti			cesso		Ckim		Oil	Weight
Model	Width	Depth	Height		amount (l)	Town gas	LP gas	Town gas	LP gas	(50/60Hz)	(50/60Hz)	Power cord		_tion	OII	Oil screen	Frying basket	Basket hook	-ming net	Front basket		(kg)
RXF-047FB	450	750	800	200	28	15.1kW(13,000kcal/h)	13.4kW (0.96kg/h)	20A union	20A union	1φ100V	20W	2.5m with plug (ground adaptor)	1	1	2	1	2	1	_	_	_	60
RXF-057FB	550	750	800	200	36	17.4kW (15,000kcal/h)	14.5kW(1.04kg/h)	20A union	20A union	1φ100V		(ground duaptor)	1	1	2	2	3	1	_	_	_	74
RGF-047T	400	750	250	150	12	6.98kW (6,000kcal/h)	6.98kW (0.50kg/h)	13mm rubber	9.5mm rubber	_	_	_	1	1	1	_	_	_	1	1	1	24

■ NEW Power Cook Salamander Specifications Table < RSM > See pages 14.

RSM-094



New universal burner which Pilot safety shut off device is newly equipped!

Pilot safety shut off device equipped type is newly released for the lineup of New power cook series. In case fire goes out accidentally from top burners, gas supply is automatically shut off. In addition to high power, high durability, and easy operation as same as before, it is more safe.

More safe with Pilot safety shut off device! In case the fire goes out when low flame cooking or boil over, gas supply is automatically shut off which is safe.



"Quick Ignition" is adopted!

Since quick ignition method is adopted, you can start cooking quickly after ignition

Thermocouple

Continuous spark method which realizes certain ignition Continuous spark method is adopted for the ignition of burners. It can ignite certainly.

New universal burner with Pilot safety shut off device





- Fire power of both inner and outer ring can be adjusted by one gas cock. It is easy to adjust with power position mark.
- Large trivet is adopted for a hard use. The shape and design are thick and good in durability to make it easy to move heavy pots.

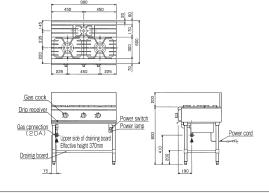
RGT-S096☆ List Price : ¥248,000 (tax-excluded)











RGT-S126☆ List Price: ¥305,000 (tax-excluded)



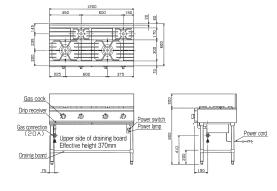
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mm



φ165 burner×2 φ95 burner×2 ilot safety device



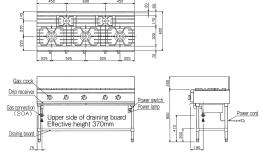


RGT-S156☆ List Price: ¥380.000 (tax-excluded)













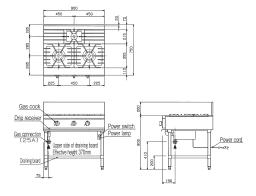
















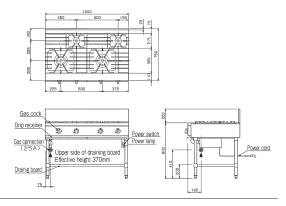
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mm





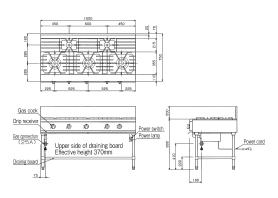












■NEW Power Cook Gas Table 〈Pilot safety shut off device equipped type〉 [Equipped with New Universal Burner] Specifications Table <RGT-S>

Madal	Exte	nal di	mensio	on (mm)	Usable	No. o	f top bi	*1 urners	Gas consu	ımption	Gas	Power	Power consumption	Power cord	Weight
Model	Width	Depth	Height	Back height	side	ф95	ф165	φ190	Town gas	LP gas	(union)	(50/60Hz)	(50/60Hz)	Power cord	(kg)
RGT-S096	900	600	800	200	Single	1	2	_	31.4kW (27,000kcal/h)	29.7kW (2.13kg/h)	20A	1 <i>ϕ</i> 100V	0.3W		93
RGT-S126	1,200	600	800	200	Single	2	2	_	36.0kW (31,000kcal/h)	33.7kW (2.42kg/h)	20A	1 <i>ϕ</i> 100V	0.3W	0.5	117
RGT-S156	1,500	600	800	200	Single	2	3	_	49.4kW (42,500kcal/h)	46.5kW (3.33kg/h)	20A	1 <i>ϕ</i> 100V	0.3W	2.5m with plug	140
RGT-S097	900	750	800	200	Single	1	_	2	39.0kW (33,500kcal/h)	37.2kW (2.67kg/h)	25A	1 <i>ϕ</i> 100V	0.3W	(ground adaptor)	106
RGT-S127	1,200	750	800	200	Single	2	_	2	44.2kW (38,000kcal/h)	41.9kW (3.00kg/h)	25A	1 <i>ϕ</i> 100V	0.3W		138
RGT-S157	1,500	750	800	200	Single	2	-	3	61.0kW (52,500kcal/h)	58.1kW (4.17kg/h)	25A	1 <i>ϕ</i> 100V	0.3W		166

^{*1} Maximum pot diameter for ϕ 95 burner is ϕ 280mm and for ϕ 165/190 burner is ϕ 400mm.

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 piezoelectric 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.

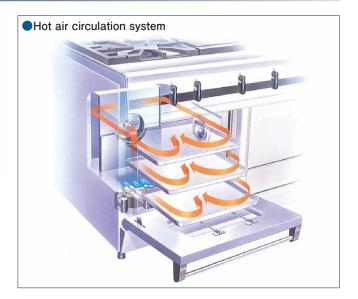


More safe with perfect safety devices.

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.

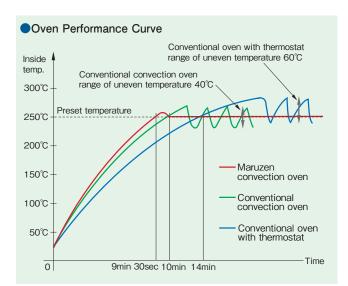


Double ring burner 13.4kW (11,500kcal/h)



High flame

Low flame



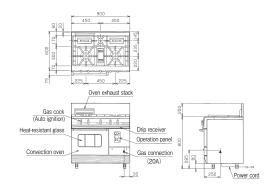
Power Cook Gas Range / Gas Tables are in conformity to the specifications described in "the Public Building Construction Standard Specifications (machinery installation work)" supervised by the Minister of Land, Infrastructure and Transport's Secretariat Government Buildings Department.

MGRX-096E

List Price : ¥383,000 (tax-excluded)







MGRX-126E

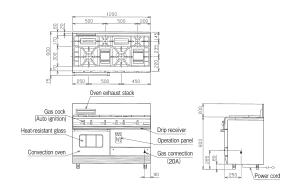
List Price : ¥447,000 (tax-excluded)

Depth 6

1





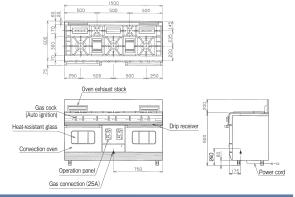


MGRX-156E

List Price : ¥675,000 (tax-excluded)





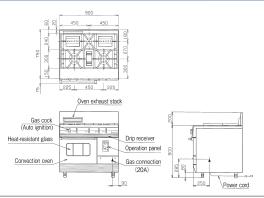


MGRX-097E

List Price : ¥424,000 (tax-excluded)





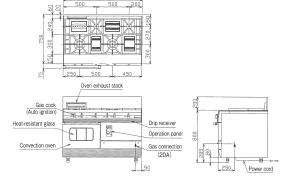


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MGRX-127E List Price : ¥482,000 (tax-excluded)

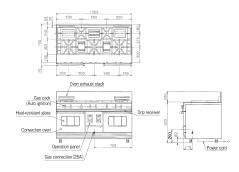
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Power Cook Gas Range (Equipped with Fire Screen Burner)

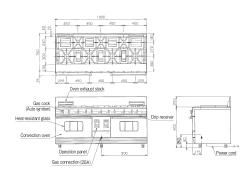




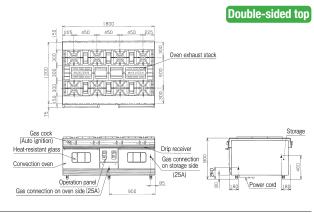
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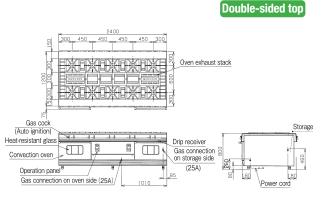








MGRX-2412E☆
List Price: ¥1,426,000
(tax-excluded)



Power Cook Gas Range series also has "No back guard" type. Please specify when placing the order. (The price is the same.)

■Delivery date for the models with ☆mark is about 2 weeks after receipt of order.

Power Cook Gas Range Standard Accessories





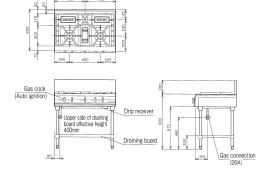


Option List Price: ¥4,200 (tax-excluded)

MGTX-096E List Price : ¥153,000 (tax-excluded)







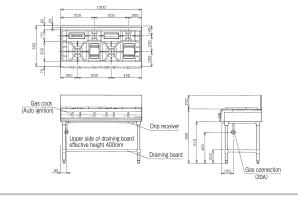
MGTX-126E

List Price : ¥189,000 (tax-excluded)

Depth 6 O O



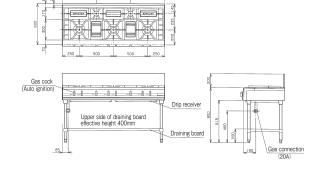




MGTX-156E List Price : ¥226,000 (tax-excluded)



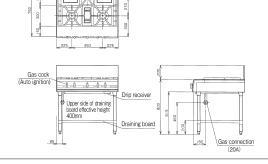




MGTX-097E List Price : ¥180,000 (tax-excluded)







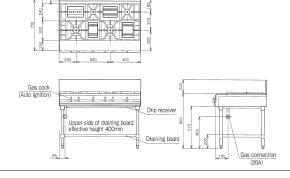
Depth

MGTX-127E

List Price : ¥220,000 (tax-excluded)









■SUS304 is used for pipe legs and adjusts for Power Cook Gas Table. ■Delivery date for the models with ☆mark is about 2 weeks after receipt of order.

<Internal Port Burner-Equipped Type>which keep the flame narrow with high thermal efficiency promotes further energy-saving and comfort in the kitchen!

- ●The flame centers and becomes a strong and stable flame.
- ●The flame heats the bottom of pot without spreading and effectively, achieving high thermal efficiency and low fuel consumption.
- ●Fire port is vertical, which is hardly clogged, and moreover, can be disassembled to clean easily.
- The flame does not run off the bottom of pot, generating less radiant heat. This keeps the sensory temperature low and makes your work comfortable.



Joint development with Tokyo Gas Co., Ltd., Osaka Gas Co., Ltd. & Toho Gas Co., Ltd.

MGRXU-096E☆

List Price : ¥457,000 (tax-excluded)

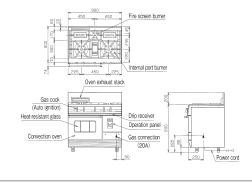




Depth

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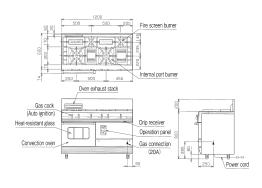


MGRXU-126E☆

List Price : ¥521,000 (tax-excluded)







MGTXU-096E☆

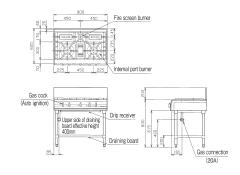
List Price : ¥219,000 (tax-excluded)





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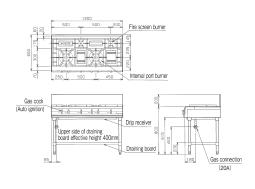
MGTXU-126E☆

List Price : ¥259,000 (tax-excluded)









We realized top-class high thermal efficiency in the industry! <Super Burner-Equipped Type> which heats with a stable flame from a longitudinal port as if it was wrapping the pot is newly launched.

The longitudinal port makes a stable flame, heating the pot as if it was wrapped by the flame. It is most suitable for cooking soup and soup stock.

●As it uses the flame without waste, the thermal efficiency is top-class in the industry! Also a big improvement is made in energy saving.

The flame does not run off the bottom of pot, generating less radiant heat. This keeps the sensory temperature low and makes your work comfortable.

Fire port is vertical, which is hardly clogged due to boiling-over, and moreover, the burner head can be removed to clean easily.



Jointly developed Osaka Gas Co., Ltd.

MGRXS-096E☆

List Price : ¥452,000 (tax-excluded)

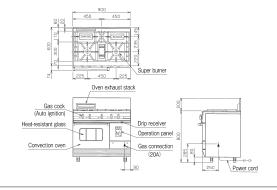






6 0 0



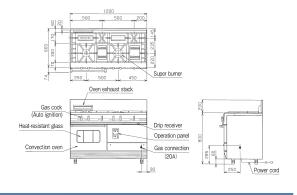


MGRXS-126E☆

List Price : ¥537,000 (tax-excluded)







MGRXS-097E☆

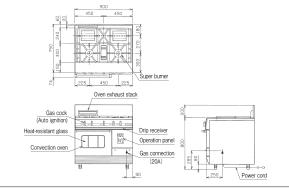
List Price: ¥493,000 (tax-excluded)





Depth 5 0



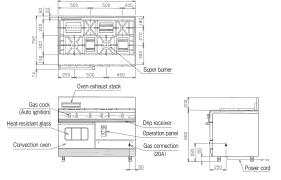


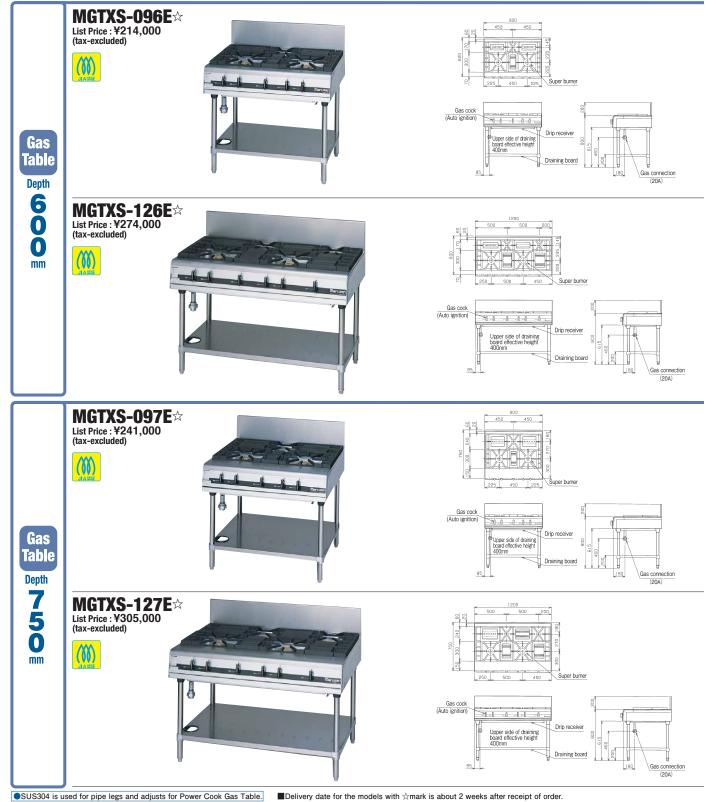
MGRXS-127E☆

List Price: ¥571,000 (tax-excluded)









■Delivery date for the models with ☆mark is about 2 weeks after receipt of order.

Specifications Table

Cooking Tim	ne of Con	vection C	ven Insta	illed in Po	wer Cool	k Gas Rar	nge							
			Me	eat			Fi	sh			Oth	ners		
Name of dish	Hamburger steak (125g)		Roast beef (1kg)		Roast chicken 1 whole chicken (1.2-1.4kg)	Meat balls	Ayu grilled with salt (150g)	Grilled sea bream (200g)	Madeleine (50g)	Pizza pie (200g)	Gratin (200g)	Frozen gratin	Chawar (savory ste cust	amed egg
Temperature (°C)	approx. 260°C	а	pprox. 230°	С	approx. 200℃	approx. 230℃	approx. 250℃	approx. 240℃	approx. 180℃	approx. 250℃	approx. 240℃	approx. 250℃	approx. 160°C	steam
Time (min)	6~8	30~40 (rare)	50 (medium)	60~70 (well-done)	18~22	8~9	7~9	13~15	14~16	13~15	10~11	13~15	13~15	5~7

Models	and	ı S	pec	ificat	ions
_	_		_		_

	ok G																<u>'</u>								
Model	Exte	rnal d (mn		sion		of oven ension (of stonsion(i		Usable	No.	of bu	rners	No. of	Gas consu	imption	Gas	Power	Power	Power	Acc	cesso	ories	Weight
Wiodei	Width	Depth	Height	Back height	Width	Depth	Height	Width	Depth	Height	side	Small	Large	Oven	ovens	Town gas	LP gas	connection (union)	(50/60Hz)	consumption (50/60Hz)	cord	Grill	Tray	Grill pan handle	(kg)
MGRX-096E	900	600	800	200	420	300	340	_	_	_	Single	1	2	1	1	39.6kW (34,000kcal/h)	36.0kW (2.58kg/h)	20A	1φ100V	74/84W		2	2	1	128
MGRX-126E	1,200	600	800	200	420	300	340	_	_	_	Single	2	2	1	1	44.2kW (38,000kcal/h)	40.1kW (2.87kg/h)	20A	1φ100V	74/84W		2	2	1	183
MGRX-156E	1,500	600	800	200	420	300	340	_	_	_	Single	2	3	2	2	65.8kW (56,500kcal/h)	59.9kW (4.29kg/h)	25A	1φ100V	148/168W		4	4	2	263
MGRX-097E	900	750	800	200	420	400	340	_	_	_	Single	1	2	1	1	39.6kW (34,000kcal/h)	36.0kW (2.58kg/h)	20A	1φ100V	74/84W	2.5m with plug	2	2	1	153
MGRX-127E	1,200	750	800	200	420	400	340	_	_	_	Single	2	2	1	1	44.2kW (38,000kcal/h)	40.1kW (2.87kg/h)	20A	1φ100V	74/84W	(ground adaptor)	2	2	1	212
MGRX-157E	1,500	750	800	200	420	400	340	_	_	_	Single	2	3	2	2	65.8kW (56,500kcal/h)	59.9kW (4.29kg/h)	25A	1φ100V	148/168W	(i)	4	4	2	321
MGRX-187E	1,800	750	800	200	565	400	340	_	_	_	Single	3	4	2	2	83.8kW (72,000kcal/h)	76.1kW (5.45kg/h)	25A	1φ100V	148/168W		4	4	2	369
MGRX-1812E	1,800	1,200	800	_	565	400	340	805	360	390	Top double	_	8	2	2	123kW (106,000kcal/h)	113kW (8.08kg/h)	25A×2	1φ100V	148/168W		4	4	2	494
MGRX-2412E	2,400	1,200	800	_	565	400	340	1,105	360	390	Top double	_	10	2	2	150kW (129,000kcal/h)	137kW (9.83kg/h)	25A×2	1φ100V	148/168W		4	4	2	584

■Power Cook Gas Table Specifications Table <MGTX>

*Maximum pot	diameter for b	ig burner is	s ტ400mm მ	§ for small.	burner is $\phi 280 \text{m}$	nm

		00000			•-						- ,
Model		Externa	l dimensi	on (mm)	Usable side	No. of	burners	Gas consu	mption	Gas connection	Weight
Model	Width	Depth	Height	Back Height		Small	Large	Town gas	LP gas	(union)	(kg)
MGTX-096E	900	600	800	200	Single	1	2	31.5kW (27,000kcal/h)	28.5kW (2.04kg/h)	20A	75
MGTX-126E	1,200	600	800	200	Single	2	2	36.1kW (31,000kcal/h)	32.5kW (2.33kg/h)	20A	108
MGTX-156E	1,500	600	800	200	Single	2	3	49.5kW (42,500kcal/h)	44.7kW (3.20kg/h)	20A	131
MGTX-097E	900	750	800	200	Single	1	2	31.5kW (27,000kcal/h)	28.5kW (2.04kg/h)	20A	88
MGTX-127E	1,200	750	800	200	Single	2	2	36.1kW (31,000kcal/h)	32.5kW (2.33kg/h)	20A	110
MGTX-157E	1,500	750	800	200	Single	2	3	49.5kW (42,500kcal/h)	44.7kW (3.20kg/h)	20A	152
MGTX-187E	1,800	750	800	200	Single	3	4	67.6kW (58,000kcal/h)	61.0kW (4.37kg/h)	20A	187
MGTX-1812E	1,800	1,200	800	_	Double	-	8	107kW (92,000kcal/h)	97.6kW (6.99kg/h)	20A×2	230
MGTX-2412E	2,400	1,200	800	_	Double	_	10	134kW (115,000kcal/h)	122kW (8.74kg/h)	20A×2	257

■Power Cook Gas Range [Equipped with Internal Port Burner] Specifications Table <MGRXU>

*Maximum pot	diameter :	for big	burner is	φ360mm	& for	small	burner	is	φ280mr

	Model		(m	m)			ension (mm)	Usable		f burn	ers*1	No. of	Gas consu		Gas	Power	Power	Danier aand	Ac	cesso	ries	Weight
	Wiodei	Width	Depth	Height	Back height	Width	Depth	Height	side	Small	Large	Oven	ovens	Town gas	LP gas	connection (union)	(50/60Hz)	(50/60Hz)		Grill	Tray	Grill pan handle	(kg)
MG	RXU-096E			800	200	420	300	340	Single	1	2	1	1	38.4kW (33,000kcal/h)	37.0kW (2.65kg/h)	20A	1φ100V	74/84W	2.5m with plug	2	2	1	132
MG	RXU-126E	1,200	600	800	200	420	300	340	Single	2	2	1	1	43.0kW (37,000kcal/h)	41.1kW (2.95kg/h)	20A	1φ100V	74/84W	(ground adaptor)	2	2	1	187

^{※1} Large burner is a internal port burner.

■Power Cook Gas Table [Equipped with Internal Port Burner] Specifications Table <MGTXU>

*Maximum pot diameter for big burner is $\phi 360$ mm & for small burner is $\phi 280$)mr
--	-----

Model		Externa	I dimensi	on (mm)	Usable side	No. of b	urners*1	Gas consu	mption	Gas connection	Weight
iviodei	Width	Depth	Height	Back Height		Small	Large	Town gas	LP gas	(union)	(kg)
MGTXU-096E	900	600	800	200	Single	1	2	30.2kW (26,000kcal/h)	29.5kW (2.11kg/h)	20A	79
MGTXU-126E	1,200	600	800	200	Single	2	2	34.9kW (30,000kcal/h)	33.5kW (2.40kg/h)	20A	112

^{※1} Large burner is a internal port burner.

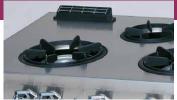
■Power Cook Gas Range [Equipped with Super Burner] Specifications Table <MGRXS> *Maximum pot diameter for big burner is ϕ 420mm & for middle burner is ϕ 360mm for small burner is ϕ 280mm.

Model		(m	m)			ension (mm)	Usable	No	o. of I	burne		No. of	Gas consi	•	Gas	Power	Power	Power	Ac	cesso	ories	Weight
Wodel	Width	Depth	Height	Back height	Width	Depth	Height	side	Small	Medium	Large	Oven	ovens	Town gas	LP gas	connection (union)	(50/60Hz)	(50/60Hz)	cord	Grill	Tray	Grill pan handle	(kg)
MGRXS-096E			800					Single	1	2	_	1	1	38.7kW (33,300kcal/h)	31.4kW(2.25kg/h)	20A	1φ100V	74/84W		2	2	1	128
MGRXS-126E	1,200	600	800	200	420	300	340	Single	2	1	1	1	1	48.7kW (41,900kcal/h)	41.3kW(2.96kg/h)	20A	1φ100V	74/84W	2.5m with plug (ground adaptor)	2	2	1	183
MGRXS-097E	900	750	800	200	420	400	340	Single	1	2	ı	1	1	38.7kW (33,300kcal/h)	31.4kW(2.25kg/h)	20A	1φ100V	74/84W	(Broaria adaptor)	2	2	1	153
MGRXS-127E	1,200	750	800	200	420	400	340	Single	2	1	1	1	1	48.7kW(41,900kcal/h)	41.3kW(2.96kg/h)	20A	1φ100V	74/84W		2	2	1	212

■Power Cook Gas Table [Equipped with Super Burner] Specifications Table <MGTXS> *Maximum pot diameter for big burner is ϕ 420mm & for middle burner is ϕ 360mm for small burner is ϕ 280mm.

Model		Externa	l dimension	on (mm)	Usable side		. of burr	ners	Gas consu	mption	Gas connection	Weight
Wiodei	Width	Depth	Height	Back Height			Medium	Large	Town gas	LP gas	(union)	(kg)
MGTXS-096E	900	600	800	200	Single	1	2	-	30.6kW (26,300kcal/h)	23.8kW(1.71kg/h)	20A	75
MGTXS-126E	1,200	600	800	200	Single	2	1	1	40.6kW (34,900kcal/h)	33.7kW(2.42kg/h)	20A	108
MGTXS-097E	900	750	800	200	Single	1	2	_	30.6kW(26,300kcal/h)	23.8kW(1.71kg/h)	20A	88
MGTXS-127E	1,200	750	800	200	Single	2	1	1	40.6kW (34,900kcal/h)	33.7kW(2.42kg/h)	20A	110

Safety and Comfort pursued by Top Exhaust! Fully made of stainless steel, excellent in durability.



- •Adopting [Top Exhaust] improved safety and reduce restriction on kitchen layout. Also, our original air heat insulating design prevents overheat of the main body and improves comfort.
- •High-calorie Universal Burner is used for top burner, which is helpful in a wide variety of menu ranging from large-volume speedy cooking to stewing cooking with a low flame. The structure prevents getting clogged and is safe as the fire does not die out by boiling-over.
- Heating from below and from the top effectively heats the oven up, offering an even and best finish of the cooked food.
- ●Both outer and inner part of the oven are made of stainless steel. It is not only better in durability but also excellent from a sanitary point of view. Especially, frosted SUS 430 No.4 is used for the top, which creates a sophisticated looking.
- There are 7 models in total, such as standard type, counter type, equipped with hot plate or double-sided type. You can choose the best one for your purpose of use.
- We also have back guard as option part.

Deluxe Type Gas Range

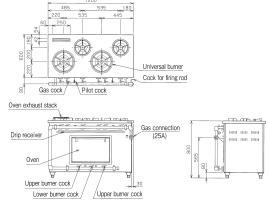




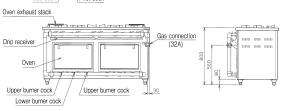
Upper burner cock

MGRD-126D List Price : ¥262,000 (tax-excluded)





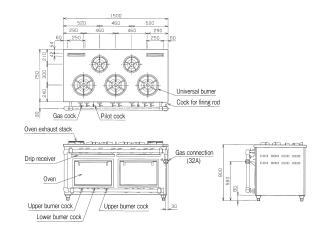






MGRD-157D





MGRD-159WD☆ List Price : ¥655,000 (tax-excluded)

Double-sided

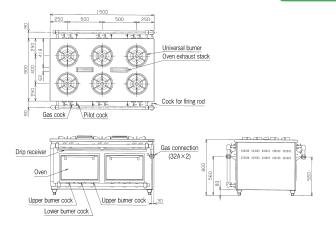


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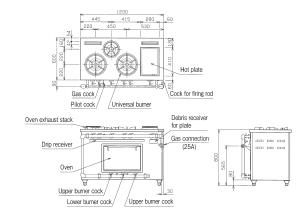




MGRD-126TD☆ List Price : ¥333,000 (tax-excluded)

With hot plate





■Delivery date for the models with ☆mark is about 2 weeks after receipt of order.

Deluxe Type Gas Range Specifications Table

※1 Maximum pot diameter for φ175 burner is φ360mm and for φ125 burner is φ300mm

Model	Extern	al dime (mm)	ension	Usable		No.	of burne	ers *1		No. of		ide of ov dimension	ren on (mm)	Gas consu	mption	Gas	Weight
Model	Width	Depth	Height	side		ρ φ125	_	ven Lower heat	Hot plate	ovens	Width	Depth	Height	Town gas	LP gas	connection (union)	(kg)
MGRD-074D counter type	750	450	800	Single	2	_	_	1	_	1	420	320	320	28.6kW(24,600kcal/h)	28.6kW(2.05kg/h)	20A	74
MGRD-096D	900	600	800	Single	2	1	2	1	_	1	470	470	320	37.9kW(32,600kcal/h)	37.9kW(2.72kg/h)	25A	103
MGRD-126D	1,200	600	800	Single	2	2	2	1	_	1	470	470	320	44.0kW(37,800kcal/h)	44.0kW(3.15kg/h)	25A	117
MGRD-156D	1,500	600	800	Single	3	2	4	2	_	2	470	470	320	63.7kW(54,800kcal/h)	63.7kW(4.57kg/h)	32A	182
MGRD-157D	1,500	750	800	Single	3	2	4	2	_	2	470	470	320	63.7kW(54,800kcal/h)	63.7kW(4.57kg/h)	32A	201
MGRD-159WD double-sided	1,500	900	800	Double	6	_	4	2	_	2	470	750	320	93.7kW(80,600kcal/h)	93.7kW(6.72kg/h)	32A×2	276
MGRD-126TD with hot plate	1,200	600	800	Single	2	1	2	1	1	1	470	470	320	41.0kW(35,250kcal/h)	41.0kW(2.94kg/h)	25A	130

Accessories: tray, grill, grill pan handle

Each model of MGRD, except for 159W, has a type with the gas connection on the left side. This is shown in the model name with a letter L at the end. (The price is the same.)

Easy-to-use and simple design and low price, the ultimate functionality of gas range and gas table!

- Top burner has a clogging-preventive structure which is safe from fire dying out by boiling over.

 Heating from below and from the top effectively heats the oven up, offering an even and best finish of the cooked food.
- Our original air heat insulating design prevents the main body from overheating.
- The oven is fully made of stainless steel. It is not only improving durability but also excellent from a sanitary point of view. Especially, frosted SUS 430 No.4 is used for the top, which creates a sophisticated looking.
- There are 14 models in total, 7 models for gas range, 5 models for gas table and 2 models for soup range. You can choose the best one for your purpose of use.
- We also have option part of back guard for gas range / gas table and back guard and side guards for soup range respectively.

Standard Type Gas Range



MGR-096DS List Price: ¥194,000 (tax-excluded) Universal burne Cock for firing rod THAT FELL (25A) Drip rece Upper burner cock / Upper burner cock Lower burner cock

MGR-126DS List Price: ¥239,000 (tax-excluded)

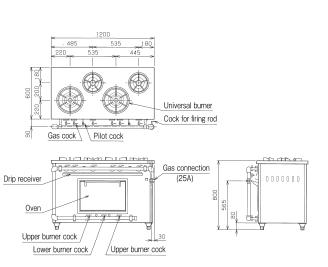
Depth

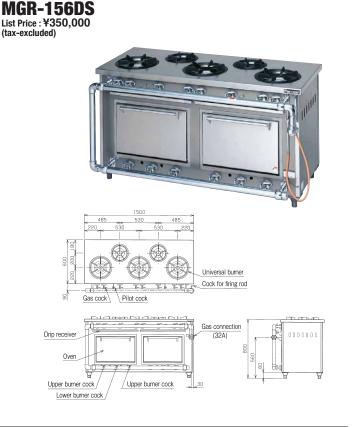
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6 0









MGR-126TDS☆

List Price : ¥300,000 (tax-excluded)

Depth 6 0 0 mm



Pilot cock / Universal burner

Oven | Drip receiver | Oven | Oven

With hot plate

MGR-157DS

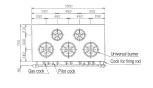
List Price : ¥374,000 (tax-excluded)

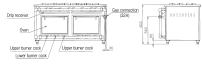
7 5 mm

Depth

0



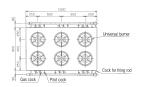


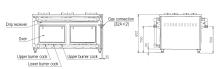


MGR-159WDS☆

List Price : ¥579,000 (tax-excluded)







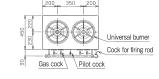
Standard Type Gas Table

MGT-074DS

List Price : ¥94,000 (tax-excluded)

Depth 4 5 0 mm







Counter type

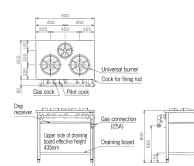
Double-sided

MGT-096DS

List Price : ¥112,000 (tax-excluded)

Depth 6 0 0 mm

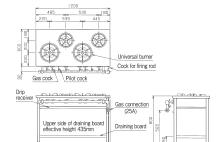




MGT-126DS

List Price : ¥134,000 (tax-excluded)

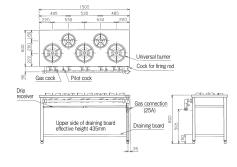




Depth 6 0 0

MGT-156DS List Price : ¥182,000 (tax-excluded)



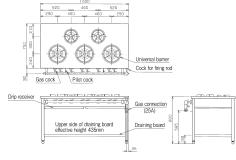


MGT-157DS

List Price : ¥193,000 (tax-excluded)

7 5 0



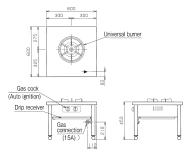


Standard Type Soup Range

MLS-066CB

List Price : ¥87,000 (tax-excluded)





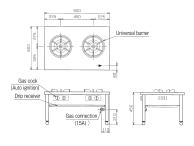
%Please use stockpot of ϕ 270~450mm.

Depth 6 0 0

MLS-096CB

List Price : ¥116,000 (tax-excluded)





%Please use stockpot of ϕ 270~390mm.

Standard Series (Equipped with Universal Burner)

Specifications Table

■ Standard Type Gas Range Specifications Table < MGR> ¹Maximum pot diameter for \$\phi\$175 burner is \$\phi\$360mm & for \$\phi\$125 burner is \$\phi\$300mm.

	Model -	Extern	External dimension (mm)			No. of burners				No. of	Inside of oven usable dimension (mm)			Gas consumption		Gas	Weight	
		Width	Denth	Height	side	Тор		Oven			ovens	Width	Denth	Height	Town gas	LP gas	connection (union)	(kg)
			Всриі	TICISTIC		φ175	φ125	Upper heat	Lower heat	plate	piate	Widin	Ворин	Holgin	Town gas	Li guo		
	MGR-074DS counter type	750	450	800	Single	2	_	_	1	_	1	420	320	320	28.6kW(24,600kcal/h)	28.6kW(2.05kg/h)	20A	75
	MGR-096DS	900	600	800	Single	2	1	2	1	_	1	470	470	320	37.9kW(32,600kcal/h)	37.9kW(2.72kg/h)	25A	111
	MGR-126DS	1,200	600	800	Single	2	2	2	1	_	1	470	470	320	44.0kW (37,800kcal/h)	44.0kW(3.15kg/h)	25A	121
	MGR-156DS	1,500	600	800	Single	3	2	4	2	_	2	470	470	320	63.7kW (54,800kcal/h)	63.7kW(4.57kg/h)	32A	187
	MGR-157DS	1,500	750	800	Single	3	2	4	2	_	2	470	470	320	63.7kW (54,800kcal/h)	63.7kW(4.57kg/h)	32A	198
	MGR-159WDS Double-sided	1,500	900	800	Double	6	-	4	2	-	2	470	750	320	93.7kW(80,600kcal/h)	93.7kW(6.72kg/h)	32A×2	278
	MGR-126TDS with hot plate	1,200	600	800	Single	2	1	2	1	1	1	470	470	320	41.0kW(35,250kcal/h)	41.0kW(2.94kg/h)	25A	132

■ Standard Type Gas Table Specifications Table < MGT> * Maximum pot diameter for ϕ 175 burner is ϕ 360mm & for ϕ 125 burner is ϕ 300mm.

Accessories: tray, grill, grill pan handle

		Extern	al dimensio	n (mm)			burners	Gas const	Gas connection	Weight	
	Model	Width Depth		Height	Usable side	Τορ φ175 φ125		Town gas	LP gas	(union)	(kg)
ŀ			· ·			Ψ175	Ψ123				
	MGT-074DS counter type	750	450	800	Single	2	_	24.2kW(20,800kcal/h)	24.2kW(1.73kg/h)	20A	36
	MGT-096DS	900	600	800	Single	2	1	30.2kW(26,000kcal/h)	30.2kW(2.17kg/h)	25A	48
	MGT-126DS	1,200	600	800	Single	2	2	36.3kW(31,200kcal/h)	36.3kW(2.60kg/h)	25A	59
	MGT-156DS	1,500	600	800	Single	3	2	48.4kW(41,600kcal/h)	48.4kW(3.47kg/h)	25A	76
	MGT-157DS	1,500	750	800	Single	3	2	48.4kW(41,600kcal/h)	48.4kW(3.47kg/h)	25A	90

■Standard Type Soup Range Specifications Table <MLS>

Model	Extern	al dimensio	n (mm)	Usable side		burners	Gas consi	Gas connection	Weight	
Wodei	Width	Depth	Height	Usable side	φ175	φ125	Town gas	LP gas	(union)	(kg)
MLS-066CB auto-ignition	600	600	450	Single	1	_	11.6kW(10,000kcal/h)	11.6kW(0.83kg/h)	15A	29
MLS-096CB auto-ignition	900	600	450	Single	2	_	23.3kW(20,000kcal/h)	23.3kW(1.67kg/h)	15A	43

Outer Piping Soup Range



■Outer Piping Soup Range Specifications Table <MLSG>

	Madal	Extern	al dimension	n (mm)	Haabla sida		burners	Gas consu	Gas connection	Weight	
	Model	Width	Depth	Height	Usable side	φ223	οp φ250	Town gas	LP gas	(union)	(kg)
ı	MLSG-066	600	600	450	Single	_	1	18.6kW(16,000kcal/h)	18.6kW(1.33kg/h)	25A	47
	MLSG-096	900	600	450	Single	2	-	30.2kW(26,000kcal/h)	30.2kW(2.17kg/h)	25A	67
	MLSG-126	1,200	600	450	Single	_	2	37.2kW (32,000kcal/h)	37.2kW(2.67kg/h)	25A	91

Cool Kitchen Low Range



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

A big improvement in thermal efficiency contributes to energy-saving keeping the gas consumption low and realizes a powerful flame.

Exhaust gas evacuated along the back guard heats the backside of the pot and improves thermal efficiency.

•Moreover, the side guards and the front guard of trivet prevents combustion exhaust spreading out, reducing greatly radiant heat toward worker.

Convection current Convection current Cooling air

Options

Heat collecting attachment for ϕ 390 pot List price ¥14,000 (Tax-excluded) *For MLO-067C, 067GC only.



Please use this heat collecting attachment to obtain proper thermal efficiency.

pot Water feed pipe

L, R / List price ¥22,000 (Tax-excluded) *For all models.



Water cut off valve is necessary on the equipment for the models MLO-067C and MLO-068GC.

Compact types with depth 600mm are also available!

Equipped with a ring shape trivet which comes to a close contact with the bottom of the pot!

Exhaust gas goes straight to exhaust stack without spreading!





There are peep windows at both side of grid, therefore you can check the flame condition, and which facilitate flame control.







*Please use stockpot of ϕ 390~510mm.

MLO-067GC List Price : ¥318,000 (tax-excluded)





*Please use stockpot of φ390~510mm.

■Cool Kitchen Low Range Specifications Table

A only) LP gas conne	tion feed	(kg)
		(6)
0kcal/h) — 15	15A	82
0kcal/h) 13.4kW(0.96kg/h) 15	15A	95
0kcal/h) 13.4kW(0.96kg/h) 15	15A	98
(0kcal/h) 13.4kW(0.96kg/h) 154 0kcal/h) 13.4kW(0.96kg/h) 154	0kcal/h) 13.4kW(0.96kg/h) 15A 15A

■ The letter L at the end of model name represents water supply pipe on the left, R represents water supply pipe on the right. The price increases by ¥22,000 (tax-excluded). ■ Delivery date for MLO-067GC(L)(R) is about 2 weeks after receipt of order.

The products shown in this catalog are the types in conformity to the specifications described in the "Public Building Construction Standard Specifications" (Machinery installation work) supervised by the Minister of Land, Infrastructure and Transportation Secretariat, Buildings Department. Please contact us for more information.



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 mortal 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.
- Please do not touch any part other than an operation unit because the equipment body and the surrounding part become hot during in use and soon after that. And please keep away your hand and face from the exhaust port. Or you may get burned.
- Do not apply water to equipment body and do not wash the whole part with water. Otherwise, it will cause the malfunction of equipment.
- ●If an emergency happens such as an earthquake, fire and gas leakage, please stop the usage of equipment and turn off the gas main.
- Please do not put any combustibles or flammables such as a spray, gasoline, benzene, etc upon the equipment and the surrounding area. It may cause fire.
- Please sufficiently consult with a specialized physician when a medical electronic device user such as a pacemaker will use an electromagnetic equipment.
- Products listed herein are for commercial purpose. For domestic use, be sure to consult with a dealer that you purchased or a specialized facility management company and properly install the equipment in accordance with prescribed installation standards.
- The visual appearance and specification of products listed on this catalog may partly be altered due to quality improvement without notice.

Costs for delivery, installation and withdrawal of old model are not included in this price.

General commercial kitchen Appliances & Equipment



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