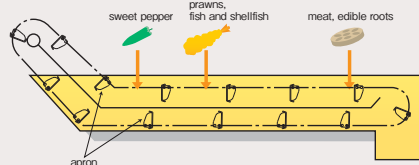


Apron type that ingredients can be turned on from any part of the conveyor, and



the ingredients having different cooking time can be fried at the same moment. **PATENTED**

Apron type of simple structure can cook efficiently.

The distance between the aprons is 133mm pitch, and effective range for fried cooking was divided into four. Further, since aprons for carrying foods move at a constant speed, the space is used without waste by changing the input location, and the foods can efficiently be fried at the time according to each characteristics of ingredients.

Easy oil drain work with an oil drain cock.

Drainage of oil can be worked just by turning an oil drain cock. Oil tanks can be smoothly moved with the caster.

Table top type is easy to be combined with a working device because of compact size.

The height of the cooking surface is low, so when combined with other cooking equipment, you can make deep-fried food line in a small space.

■ Installation example in case putting on the drawer table (in case of MGFR-126TRB)



Cost reduction in high thermal efficiency IH and the proportional control.

Heat source is high thermal efficiency IH. After it is heated quickly over high heat power of 8kW, the setting oil temperature is managed by temperature control sensor and the proportional control. The power output is adjusted and kept. It is effective in the reduction of running cost without waste energy consumption.

Cooking time can be just fitted in easy adjustment.

Speed of conveyor can be easily changed by knob operation, and cooking time is adjustable between 30 seconds to 6 minutes. You will do not miss the best fried time.



A conveyor flip-up type and flat oil tank which are easy for cleaning.

Conveyor part is flipped up easily with spring. Since the inside of the oil tank is flat without any heating pipes, you can easily clean the oil tank.



MIFR-126TR

List Price : ¥1,880,000 (tax-excluded)

Oil amount 22ℓ

Convenient dedicated stand is available (Please see the back cover)



Flavor-rich fried condition with apron + IH.

With an apron that stirs the whole oil of oil tank and features of the IH that the oil tank bottom can be heated evenly, there is no temperature variation of oil. So, it is possible to minimize oil deterioration while preventing local overheating. Fried delicious food can be performed without missing the flavor.

Hotel Pan to receive the fried ingredient.

Hotel pan (2/3 size) can be plugged-in from the device side, so making it easier for use.

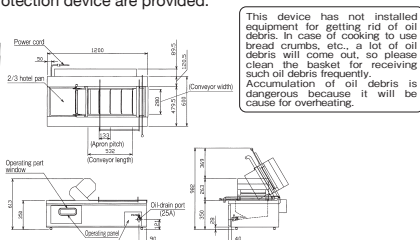


Clean kitchen and saving for air conditioning cost by IH.

In case of IH which there is no combustion exhaust, air in the kitchen is clean. And not only reducing the burden on workers, but also saving for air conditioning cost can be expected.

Four different kinds of safety devices give you relieve even when emergency.

(i) a torque limiter that does not damage the conveyor by the idling of gear automatically when foods are caught in the conveyor, (ii) a conveyor emergency stop button, (iii) Breaker switch to stop power, and (iv) an abnormal overheating protection device are provided.



This device has not installed equipment for getting rid of oil debris. In case of cooking to use bread crumbs, etc., a lot of oil debris will come out, so please clean the basket for receiving such oil debris frequently. Accumulation of oil debris is dangerous because it will be cause for overheating.

Accurate oil temperature, time and cooking management of the conveyor speed.

Microcomputer precisely controls the oil temperature, time, and the conveyor speed. Fried time can be set from 1 to 15 minutes, while oil temperature can be set from 100 to 220°C with 1 °C unit. A variety of delicious fried conditions can meet your satisfaction.



30 menus can be memorized, resulting in cooking operation in manual.

Up to 30 menus such as regular menu and popular menu can be registered. Since the oil temperature and fried time can be automatically controlled, cooking in manual can be carried out, so contributing to labor savings.

MGFR-126TRB

List Price : ¥1,080,000 (tax-excluded)

Oil amount 20ℓ



Convenient dedicated stand is available (Please see the back cover)



Removable conveyor and apron.

Conveyor and apron can be removed from the body with simple operation. So, daily cleaning work can be easy.



Convenient Space for placing Hotel Pan.

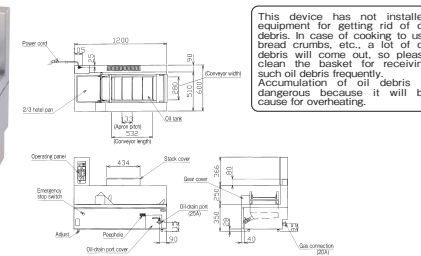
There is a space for placing a hotel pan (2/3 size) to receive the fried ingredients. The work progresses efficiently.



A variety of safety devices that can prevent trouble.

In addition to a torque limiter that does not damage the conveyor by the idling of gear automatically when food is caught in the conveyor, a conveyor emergency stop button is equipped.

A safety device for making flame go out and a desuperheater will shut off the supply of gas in the case of emergency. It also provides self-diagnostic function that error message is displayed when an abnormality occurs in the body.



This device has not installed equipment for getting rid of oil debris. In case of cooking to use bread crumbs, etc., a lot of oil debris will come out, so please clean the basket for receiving such oil debris frequently. Accumulation of oil debris is dangerous because it will be cause for overheating.

■ IH tabletop Apron type conveyor fryer Specifications Table

| Model | External dimension (mm) | | | Conveyor width (mm) | Oil amount (ℓ) | Temperature control range (°C) | Time adjustment range | Power (50/60Hz) | Power consumption (kW) | Necessary hand switch capacity | Power cord | Accessories | | | | | | Weight (kg) | | |
|---------------|-------------------------|-------|--------|---------------------|----------------|--------------------------------|-----------------------|-----------------|------------------------|--------------------------------|---|-------------|------------|---------------|---------------|----------------|---------------------|-------------|---------------|-----|
| | Width | Depth | Height | | | | | | | | | Oil tank | Oil screen | 2/3 Hotel pan | Oil drain net | Oil drain pipe | Oil debris receiver | | Sliding plate | |
| MIFR-126TR(L) | 1,200 | 600 | 350 | 280 | 22 | 100~220 | 30 seconds ~6 minutes | 3φ200V | 8 | 30A | 2m 5.5mm ² -4 core direct connecting | L1 | L1 | 1 | 1 | 1 | 1 | 1 | 1 | 100 |

■ Model number end, R means that food ingredient inlet is right, while L is the inlet is left. ■ In the case of placing order, please specify (50Hz or 60Hz) frequency of the region to be used. ■ The delivery time is about 1 month after receipt of order.

■ Cooking capacity table [MIFR-126TR (L)]

| Cooking name | Cooking temperature | Cooking time | Cooking capacity (pcs/h) |
|----------------------------|---------------------|--------------|--------------------------|
| Fried shrimp (frozen) | 180°C | 4 minutes | 90 |
| Chicken Nanban (frozen) | 180°C | 5 minutes | 48 |
| Fried Squid (frozen) | 180°C | 6 minutes | 40 |
| The fried chicken (frozen) | 180°C | 6 minutes | 80 |

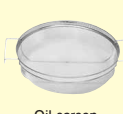
*Cooking ability slightly differs due to the input method of ingredients and the ingredient form.

Accessories

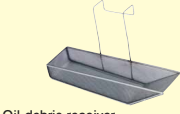
You may have different shapes depending on the model.



Oil tank



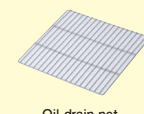
Oil screen



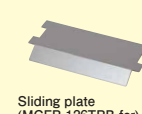
Oil debris receiver



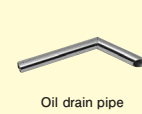
2/3 Hotel pan



Oil drain net



Sliding plate (MGFR-126TRB for)



Oil drain pipe

■ Gas tabletop apron type conveyor fryer Specifications Table.

| Model | External dimension (mm) | | | Conveyor width (mm) | Oil amount (ℓ) | Time adjustment range | Gas consumption | | Gas connection | Power consumption 1φ100V 50/60Hz (W) | Power cord | Accessories | | | | | | Weight (kg) | | | |
|----------------|-------------------------|-------|--------|---------------------|----------------|-----------------------|-----------------------|-------------------|----------------|--------------------------------------|---------------------------------|-------------|------------|---------------|----------------|---------------|---------------------|-------------|---------------|---|-----|
| | Width | Depth | Height | | | | Town gas | LP gas | | | | Oil tank | Oil screen | 2/3 Hotel pan | Oil drain pipe | Oil drain net | Oil debris receiver | | Sliding plate | | |
| MGFR-126TR(L)B | 1,200 | 600 | 350 | 280 | 20 | 1~15 | 16.9kW (14,500kcal/h) | 16.9kW (1,21kg/h) | 20A | 35 | 2.5m with plug (ground adapter) | L1 | L1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 100 |

■ Model number end, R means that food ingredient inlet is right, while L is the inlet is left. ■ The delivery time is about 1 month after receipt of order.

■ Cooking capacity table [MGFR-126TR (L)B]

| Cooking name | Cooking temperature | Cooking time | Cooking capacity (pcs/h) |
|----------------------------|---------------------|--------------|--------------------------|
| Fried shrimp (frozen) | 180°C | 4 minutes | 90 |
| Chicken Nanban (frozen) | 180°C | 5 minutes | 48 |
| Fried Squid (frozen) | 180°C | 6 minutes | 40 |
| The fried chicken (frozen) | 180°C | 6 minutes | 80 |

*Cooking ability slightly differs due to the input method of ingredients and the ingredient form.