



## “Auto Lift” and “Menu Program Function” are equipped! Ideal gas fryer for delicatessen corner in super market!

OSAKA GAS, LTD. joint development



- Whole oil tank is covered with heat insulator and air heat-insulation layer is provided around the oil tank. This allows the optimized air flow inside the device to take the heat of the body and finally to suppress the radiant heat from the device and reduce the surface temperature rise.
- Removable heat protector is provided at front rail which is easy to access for cooker during cooking. This protector reduces the radiant heat and enhances safety when touching the front rail.



涼厨 (Suzuchu)

### "Suzuchu equipment"

is the certified gas appliances that are designed to resist heating up room temperature by exhausting intensively and insulating hot part to lower the radiant heat on the surface of equipment. Therefore, the temperature is kept low so you can touch and convert the work place much more comfortable and safer. ("Suzuchu" is a trademark and 「涼厨」 「風」 is the registered trademark of Osaka Gas.)

Exhaust stack (right) and heat protector (left).

Arrow shows the airflow reducing the heat from the body.



### Lift up at the best timing for tasty. The melody will notice you the end of cooking.

The fry baskets lift up automatically at the set time. It is effective for labor saving, because even part time workers can cook easily. Electric melody will notice you when the end of cooking comes closer, which can prevent missing the best timing for fresh fried. Also, if you want to fry more, you can extend for each 10 seconds with one-touch operation.



Lift-up State

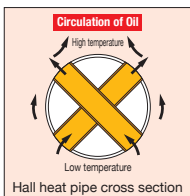
### 99 menus can be registered! "Double Frying" can be programmed!

Cooking program can be registered up to 99 menus. Not only the oil temperature (Between 100 to 220°C) and cooking time (Between 0 sec to 99 min 59 sec), but also "Double Frying" can be programmed in advance. Your original taste and labor saving can be realized at the same time. Melody for the end of cooking can be chosen from 7 patterns. Therefore, it is easy to recognize the equipment when you use several units.



### Large hole heat pipe with excellent thermal efficiency.

Special-circulated heating method by large hole heat pipe realizes excellent thermal efficiency (in-house Product Comparison). Moreover, there is no waste to energy by heating the upper layer only of oil tank for cooking. It is energy saving. Additionally, oil temperature can be heated faster with possibility of speedy service even during peak time.



### Control panel separated type which is very useful.

Control panel is separate type and equipped just in front of the cooking staff. You can handle the panel without bending down, so it is easy to handle and check the oil temperature while cooking. You can choose the location of panel left or right.



### Easy-to-Clean Oil Tank Construction.

It is easy to clean because the bottom of the oil tank can be easily reached with a hand. Turn the oil drain cock to drain oil into the waste oil tank with casters.



### Eco mode realizes energy saving reducing the oil oxidized

Right after pushing ECO button, it is switched to eco mode which keeps the oil temperature lower than the set temperature. That realizes not only preventing oil oxidized but also energy saving. Also, setting is available to switch to eco mode automatically when constant time passes over without cooking. Please contact us for details.

### Equipped overheating prevention device and pilot safety shut off device.

### Oil Circulation Prevents Oxidization for Good Frying.

Oil inside the tank circulates at all times to prevent uneven heating and oxidization. Fried scraps sink to the lower temperature area so it is possible to always cook in the clean area at a proper temperature.

**Auto Lift type**

**MGF-CDL27BL(R)**

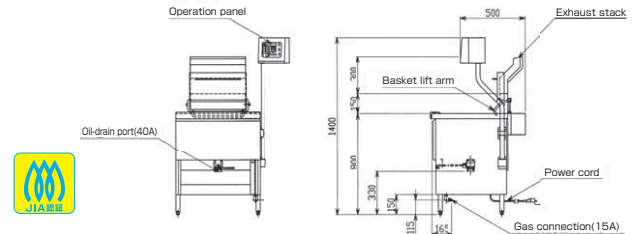
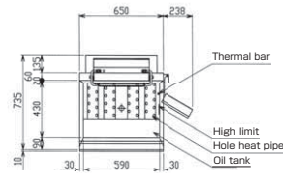
List Price : ¥664,000  
(tax-excluded)



Oil amount  
27 ℓ



※ This picture is for control panel on right side type



**Gas Fryer <Suzuchu> for Delicatessen specification table**

Model	External dimension (mm)				Oil amount	Gas consumption		Gas connection	Power (50/60H)	Power consumption	Power cord	Weight (kg)	Accessories
	Width	Depth	Height	Height back		Town gas	LP gas						
MGF-CDL27BL(R)	650(888)	735	800 (1400)	150	27ℓ	14.0kW (12,000kcal/h)	14.0kW (1.00kg/h)	15A	1ø100V	75W	1.5m with plug (Ground adapter) (⚠)	77	Partition net, Oil tank(S2), Oil screen(S2), Skimming net, Fried food basket,Cover

※ Size in ( ) includes control panel.  
We have R type (control panel located right side) and L type (control panel located left side) for each items.

**Standard type**

**Non-Auto Lift type for cooking Tempura**

**MGF-CD27BL(R)**

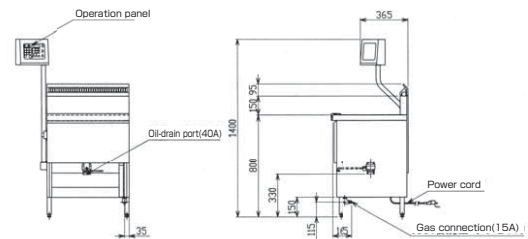
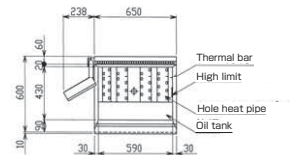
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(tax-excluded)



Oil amount  
27 ℓ



※ This picture is for control panel on left side type

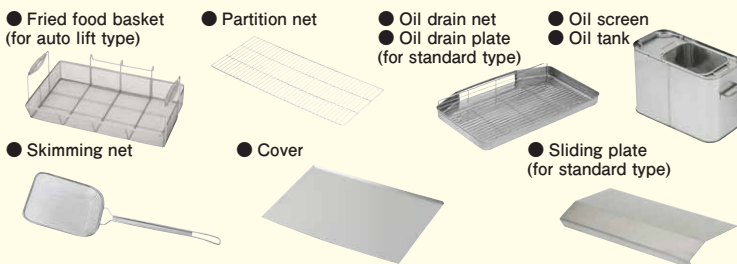


**Gas Fryer <Suzuchu> for Delicatessen specification table**

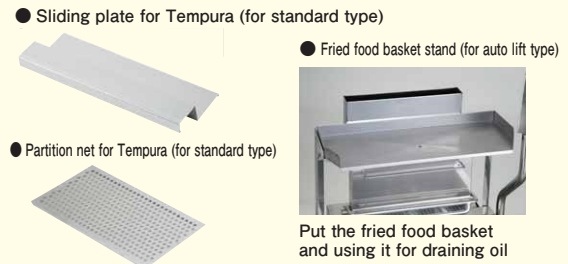
Model	External dimension (mm)				Oil amount	Gas consumption		Gas connection	Power (50/60H)	Power consumption	Power cord	Weight (kg)	Accessories
	Width	Depth	Height	Height back		Town gas	LP gas						
MGF-CD27BL(R)	650(888)	600	800 (1400)	150	27ℓ	14.0kW (12,000kcal/h)	14.0kW (1.00kg/h)	15A	1ø100V	25W	1.5m with plug (Ground adapter) (⚠)	66	Partition net, Oil tank(S2), Oil screen(S2), Skimming net, Sliding plate, Oil drain plate, Oil drain net, Cover

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We have R type (control panel located right side) and L type (control panel located left side) for each items.

**Accessories**



**Options**



※ There may have different sizes and specs depending on the model.