

Heating pipe itself generates New IH heat! Advanced taste, economic and safety.

Even and gentle heating with electromagnetic induction.

A new heating system is adopted in which an intermediate heating pipe itself is heated by electromagnetic induction of the heat coil.

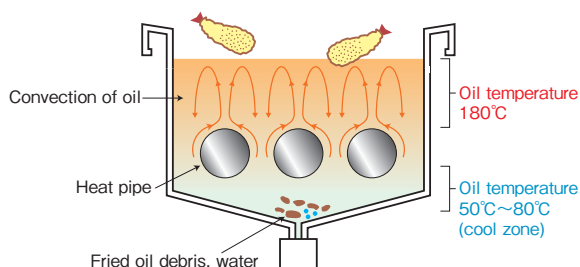
Since a pipe is heated uniformly and evenly, it heats the oil efficiently. Further, to increase the surface area of the pipe can heat even a large amount of oil uniformly at once.



■ Heating pipe with a large surface area

Long-lasting oil with reducing oxidation and it is delicious.

Heating uniformity with "low temperature" by using the entire surface of the industry-leading heating pipe. Moreover, there is no localized overheating due to the large convection of oil generated in the tank, so it can save the oil cost by suppressing further oxidation of the oil. Fried oil debris, extra fry-batter and water content fall into the cool zone of oil tank bottom, so you can cook at a proper temperature part with less dirt, without missing the smell of deep-fried food.



Cost saving, clean and safety.

Maruzen IH fryer achieves a high thermal efficiency that about 85 % or more of the power can be converted to heat. Since, in addition to the usage of energy without waste, there is no exhaust heat, it can save utility costs related to air conditioning such as cooling. In addition, the kitchen environment can be kept clean because oily smoke is less likely to occur thanks to low temperature uniform heating.

It can be cooked in manual by simple operation.

Temperature setting with 1 °C increments up to 100 ~ 220 °C is possible for all models by microcomputer control.

A control panel is visually easy with digital display for setting oil temperature and actually-measured oil temperature. It is possible to register the setting temperature of cooking oil up to 5 menus, so labor savings can be realized and cooking can be performed in manual.



Double safety design for emergency.

An overheating prevention device operating at the time of abnormal rise of oil temperature and a device for preventing heating without oil that operates in abnormal heating of the intermediate heating pipe due to the decrease in the amount of oil are provided.

The overheating prevention device is more secure because it operates even when the abnormality occurs in the high limit body.



Everyday cleaning easily.

An operation panel of the main body front is equipped with a cover which protects the operation part from dripping and splashing of oil.

In addition, it is a simple shape with only heating pipe in the tank, which makes you easy to clean all the parts of tank. Oil drain work is performed simply by just twisting the oil drain cock.

■ Cooking ability table (MIF-18C)

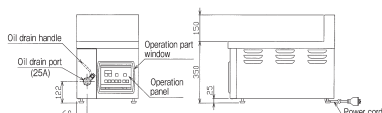
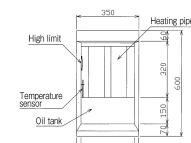
Cooking name	Cooked amount per once	Proper oil temperature	Cooking time	Capacity/h
Croquette (raw 50g)	15~21 pieces	180~200°C	2~3 minutes	250~350 pieces
Pork cutlet	16~20 pieces	180~190°C	2~4 minutes	200~250 pieces
Horse mackerel tempura	28~36 pieces	180~190°C	2~4 minutes	350~450 pieces
Vegetable tempura	12~31 pieces	160~180°C	1~3 minutes	200~500 pieces
French fries (frozen)	1.2kg	180°C	4 minutes	15kg
Fried chicken	1.2kg	180~190°C	3~6 minutes	10kg

*required time will be 30~50% increased in the case of frozen food.

Tabletop type -1-tank

MIF-11TC

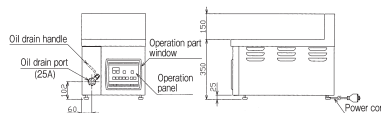
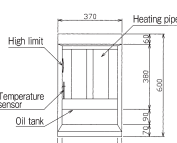
List Price : ¥416,000
(tax-excluded)



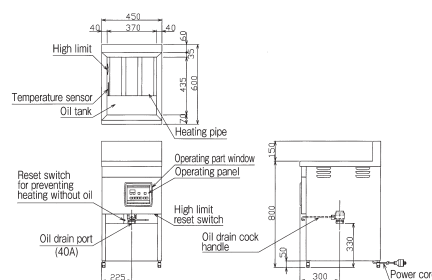
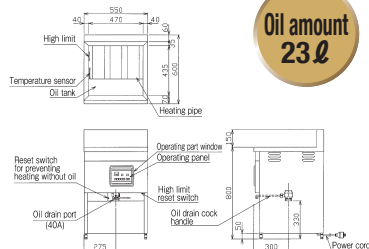
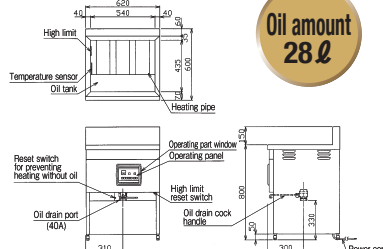
Oil amount
11ℓ

MIF-15TC

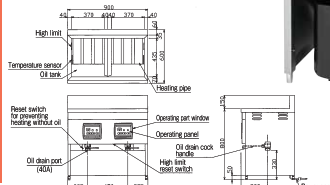
List Price : ¥426,000
(tax-excluded)



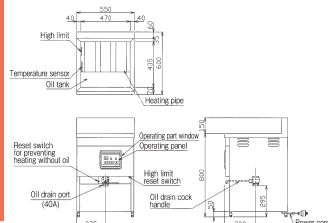
Oil amount
15ℓ

MIF-18CList Price : ¥445,000
(tax-excluded)Oil amount
18ℓ**MIF-23C**List Price : ¥590,000
(tax-excluded)Oil amount
23ℓ**MIF-28C**List Price : ¥650,000
(tax-excluded)Oil amount
28ℓ

Regular type -2-tank

MIF-18WCList Price : ¥880,000
(tax-excluded)Oil amount
18ℓ×2At the same time cooking of
two types of deep-fried foods.

Fast Food type -1-tank

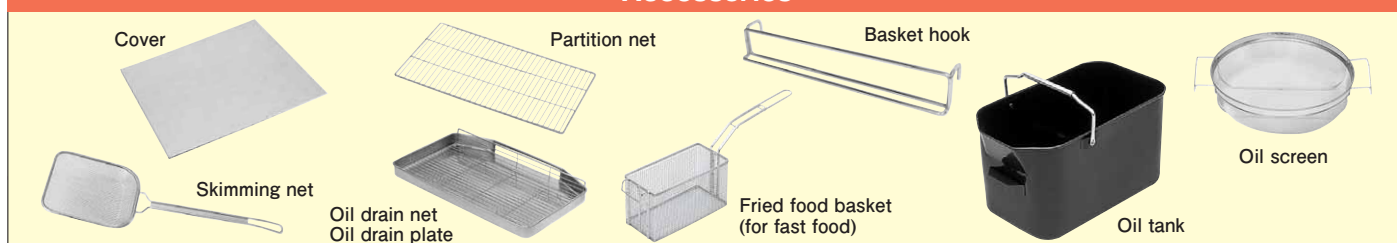
MIF-23FCList Price : ¥630,000
(tax-excluded)Oil amount
32ℓOil tank is deeply suitable
for selling on a large scale!

Low-frequency IH fryer Specifications Table

☆It is about 3 weeks for the delivery time after an order delivery model marked.

Model	External dimension (mm)				Oil amount (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Weight (kg)	Accessories									
	Width	Depth	Height	Height back							Cover	Oil partition net	Skimming net	Oil tank	Oil screen	Oil drain plate	Oil drain net	Oil drain support pipe	Basket hook	Fried food basket
Tabletop type	MIF-11TC	350	600	350	150	11	1 φ200V	3.5	30A	2m ground 2P 30A with hooking plug	40	1	1	1			1	1	1	
	MIF-15TC	370	600	350	150	15	1 φ200V	3.5	30A	2m ground 2P 30A with hooking plug	41	1	1	1			1	1	1	
Regular type	MIF-18C	450	600	800	150	18	3 φ200V	5.3	30A	2m ground 3P 30A with hooking plug	68	1	1	1	L1	L1	1	1		
	MIF-23C	550	600	800	150	23	3 φ200V	7.0	30A	2m ground 3P 30A with hooking plug	83	1	1	1	L1	L1	1	1		
	MIF-28C	620	600	800	150	28	3 φ200V	8.5	40A	2m 8mm ² -4 core direct connecting	97	1	1	1	S2	S2	1	1		
	MIF-18WC	900	600	800	150	18×2	3 φ200V	10.6	40A	2m 8mm ² -4 core direct connecting	135	1	2	2	L2	L2	2	2		
Fast Food type	☆MIF-23FC	550	600	800	150	32	3 φ200V	7.0	30A	2m ground 3P 30A with hooking plug	87	1	1		L1	L1			1	3

Accessories



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