



# Maruzen

**NEW**

## Electric Automatic Gyoza Cooker (CE Standard)



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

### How to cook Gyoza

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

### Gyoza is difficult to cook

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



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

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

### •Key Point!

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



### •5 menu program function is equipped!



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

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

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

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



### •Lid is removable!

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



### •Automatic water supply!

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

General commercial kitchen Appliances & Equipment



**MARUZEN Co., Ltd.**

July 2020 edition

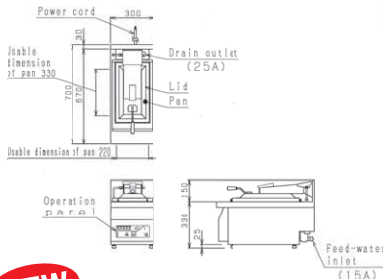
# Electric Automatic Gyoza Cooker(CE Standard)

●24pieces/time  
●205-220pieces/hour



**NEW**

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

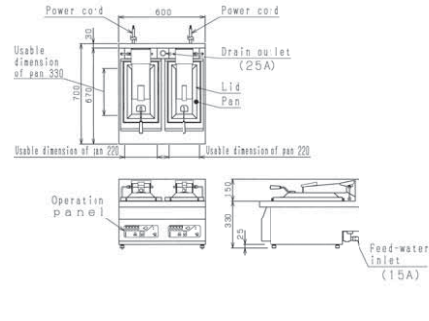


●24+24pieces/time  
●410-440pieces/hour



**NEW**

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

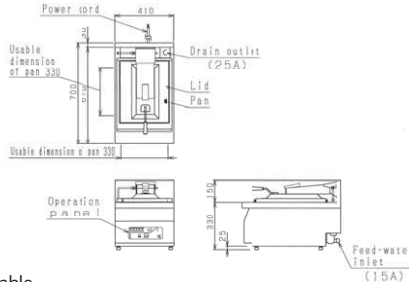


●36pieces/time  
●310-330pieces/hour



**NEW**

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



■ Electric Automatic Gyoza Cooker(CE Standard) Spec table

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

## ⚠ Safety Precautions

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

■ Delivery date is about 3 weeks after receipt of order.

## ◆ Precaution for Installation

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

## ■ CAUTION

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

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

General commercial kitchen Appliances & Equipment



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Listed on the second section of the Tokyo Stock Exchange (TSE)

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