



Maruzen

Gas Table Stove

15 models in total

In various places such as...

- Restaurants ● Japanese restaurants
- Chinese restaurants ● Canteens
- Small restaurants ● Udon restaurants
- Soba restaurants ● Sushi restaurants
- Coffee shops ● Snack bar ● Pubs

Auto-ignition★
“Oyako”

Auto-ignition
“New Hanjo”

“Hanjo”



General commercial kitchen Appliances & Equipment



MARUZEN Co., Ltd.

February 2023 edition

Outstandingly powerful fire power.

Every dish to be served quickly because Max. 8,000kcal/h &

Gas table stove

“Oyako”

Auto-ignition

Registered design

Use pot/pan of $\phi 360$ mm or smaller for the large burner, pot/pan of $\phi 280$ mm or smaller for the small burner.

Useful function
- free selection of fire power.



■ Large double ring burner
9.30kW (8,000kcal/h)
Outer burner 5.70kW (4,900kcal/h)
Inner burner 3.61kW (3,100kcal/h)

■ Small burner
5.23kW (4,500kcal/h)

- Equipped with powerful double ring burner of 9.30kW (8,000kcal/h), Chinese food and stir-fried food are cooked fresh and right away.
- Small burner can be used effectively not only for normal cooking but also stewing.
- Forgings are used for the burner head. Rust resistant and more durable.
- Easily removable burner head enables easy and fast cleaning.
- Easy to remove the grid and the drip receiving tray. Easy cleaning and hygienic.
- Many models are available at your choice according to the use.

1stove



PS
TG

PS
LPG

M-201C

List Price
¥42,000
(tax-excluded)



M-211C

List Price
¥49,000
(tax-excluded)



According to the menu, with strong fire, right away

Gas table stove

“New Hanjo”

Auto-ignition

Registered design

Please use pot/pan of $\phi 260$ mm or smaller.

- Equipped with powerful burner of 4.07kW (3,500kcal/h), cooking time becomes much shorter.
- Full-surface grid enables to move pots easily and also secures larger space for cooking.
- Forgings are used for the burner head. Rust resistant and more durable.
- Easily removable burner head enables easy and fast cleaning.
- Easy to remove the grid and the drip receiving tray. Easy cleaning and hygienic.
- Many models are available at your choice according to the use.

1stove



PS
TG

PS
LPG

M-821C

List Price
¥29,000
(tax-excluded)



2stoves



PS
TG

PS
LPG

M-822DC

List Price
¥47,000
(tax-excluded)



High functional and space saving compact design to keep up with various kinds of small quantity cooking.

large double ring burner.



Gas stoves with PS mark represent products in conformity to the technical standards specified by the government of Japan.



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

2 Stoves



M-212C

List Price
¥62,000
(tax-excluded)



3 Stoves



M-213C

List Price
¥96,000
(tax-excluded)



M-222C

List Price
¥72,000
(tax-excluded)



M-223C

List Price
¥107,000
(tax-excluded)

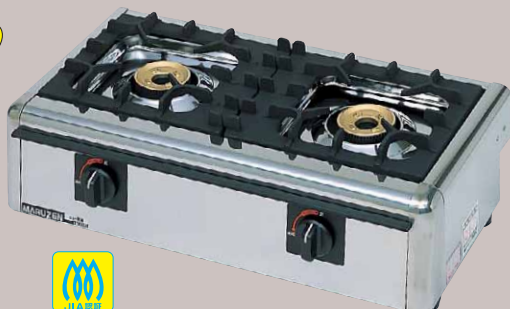


and slowly over a low flame.



Gas stoves with PS mark represent products in conformity to the technical standards specified by the government of Japan.

2 Stoves



M-822E

List Price
¥42,000
(tax-excluded)



3 Stoves



M-823E

List Price
¥57,000
(tax-excluded)



5 Stoves



M-825C

List Price
¥110,000
(tax-excluded)



7 Stoves



M-827C

List Price
¥121,000
(tax-excluded)



Multipurpose stove that manages wide range of menus all by itself.



Gas stoves with PS mark represent products in conformity to the technical standards specified by the government of Japan.

Small sized multipurpose gas table stove.

"Hanjo"

Use pot/pan of ϕ 180mm or smaller.

- Independent mixing tube type burner enables highly efficient combustion and good thermal efficiency, which is economic.
- The head of the burner is covered by a shade, preventing the fire port from clogging. Thin pots which tend to boil over can be used.
- Pilot light system enables easy but certain ignition.
- Our original round shaped drip receiver collects spill soup or rubbish to be cleaned easily, which is hygienic.
- Various models ranging from 3 stoves to 7 stoves are available at your choice according to the use.

3 Stoves



M-603C
List Price
¥60,000
(tax-excluded)

Most suitable for ● Soba and Udon restaurants ● Small restaurants ● Pubs ● Coffee shops / snack bars, etc.

5 Stoves



M-605C
List Price
¥86,000
(tax-excluded)

7 Stoves



M-607C
List Price
¥107,000
(tax-excluded)

■ Oyako ※Only for 13A

Model	External dimensions (mm)			No. of burners	Gas consumption		Gas connection		Weight (kg)
	Width	Depth	Height		Town gas	LPG	13A, 12A	LPG	
M-201C	280	420	160	Small 1	5.23kW (4,500kcal/h)	5.23kW (0.38kg/h)	13mm (Rubber tube end) ※	9.5mm (Rubber tube end)	7.0
M-211C	350	420	160	Large 1	9.30kW (8,000kcal/h)	9.30kW (0.67kg/h)	13mm (Rubber tube end)	9.5mm (Rubber tube end)	9.5
M-212C	595	420	160	Large 1, Small 1	14.5kW (12,500kcal/h)	14.5kW (1.04kg/h)	13mm (Rubber tube end)	9.5mm (Rubber tube end)	15.0
M-222C	680	420	160	Large 2	18.6kW (16,000kcal/h)	18.6kW (1.33kg/h)	15A	15A	17.5
M-213C	770	570	160	Large 1, Small 2	19.8kW (17,000kcal/h)	19.8kW (1.42kg/h)	15A	15A	20.5
M-223C	840	570	160	Large 2, Small 1	23.8kW (20,500kcal/h)	23.8kW (1.71kg/h)	15A	15A	23.0

■ New Hanjo ※Only for 13A

Model	External dimensions (mm)			No. of burners	Gas consumption		Gas connection		Weight (kg)
	Width	Depth	Height		Town gas	LPG	13A, 12A	LPG	
M-821C	300	300	164	1	4.07kW (3,500kcal/h)	3.49kW (0.25kg/h)	13mm (Rubber tube end) ※	9.5mm (Rubber tube end)	5.5
M-822E	600	320	164	2	8.14kW (7,000kcal/h)	6.98kW (0.50kg/h)	13mm (Rubber tube end) ※	9.5mm (Rubber tube end)	11.0
M-823E	780	350	164	3	12.2kW (10,500kcal/h)	10.5kW (0.75kg/h)	13mm (Rubber tube end) ※	9.5mm (Rubber tube end)	15.0
M-825C	780	540	164	5	20.4kW (17,500kcal/h)	17.4kW (1.25kg/h)	15A	15A	26.0
M-827C	1,020	540	164	7	28.5kW (24,500kcal/h)	24.4kW (1.75kg/h)	20A	20A	34.0
M-822DC	300	540	164	2	8.14kW (7,000kcal/h)	6.98kW (0.50kg/h)	13mm (Rubber tube end) ※	9.5mm (Rubber tube end)	10.5

■ Hanjo

Model	External dimensions (mm)			No. of burners	Gas consumption		Gas connection		Weight (kg)
	Width	Depth	Height		Town gas	LPG	13A	LPG	
M-603C	700	270	160	3	5.93kW (5,100kcal/h)	5.93kW (0.43kg/h)	15A	15A	8.2
M-605C	700	490	160	5	9.88kW (8,500kcal/h)	9.88kW (0.71kg/h)	15A	15A	13.0
M-607C	920	490	160	7	13.8kW (11,900kcal/h)	13.8kW (0.99kg/h)	15A	15A	16.6

⚠ 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 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.

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

General commercial kitchen Appliances & Equipment



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