



Maruzen

Ramen Boiler

Noodle boiler

Square-tank Ramen boiler

Suzuchu Automatic noodle boiler

Suzuchu Square-tank noodle boiler

High grade noodle boiler

Table top type Ramen boiler



General commercial kitchen Appliances & Equipment



MARUZEN Co., Ltd.

June 2024 edition

Noodle boiler <Backside exhaust-type>

Continuous cooking at high speed. Fastest boiling time in the market. Long-seller model with powerful boiling.

Backside exhaust type, safe working and more comfortable kitchen!


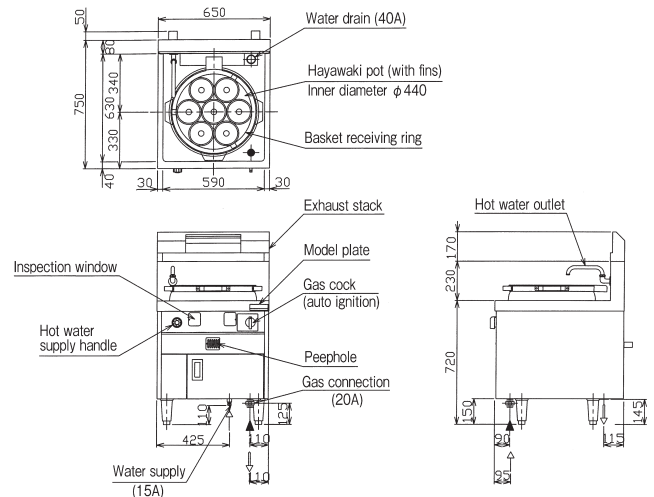
- With popular high power Chinese Range burner and Maruzen original bottom shape of pot, realized amazing boiling power. By efficient heating, boiled water comes out concentrated from the bottom of pot. Chewy and delicious noodle is cooked because boiling water is spouted in the tank.
- Safety by Backside exhaust type, which makes not to hit face or hands directly. In addition, adopted new design to decrease rear body temperature to greater extent than conventional.
- Adopted gas cock which can be changed from high to low heat by possible half-open gas cock. When not busy set to the half-open position, when busy set to the fully open position. It makes energy saving and improves usability.
- With high power burner and absorbing retained heat design, enabled continuous hot water pouring.
- Improved usability in the kitchen by making each corner at top plate R finishing.

MR-15M <Hayawaki> Continuous hot water spouting mechanism adopting new heat collector fin.

capacity
120 meals/h

New Hayawaki pot

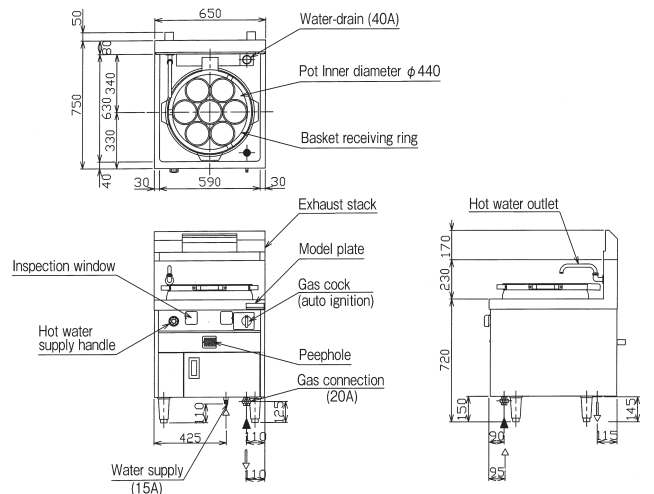
Saving 40% fuel consumption
by adopted new heat collector fin (compared to original)
Continuous hot water boiling mechanism

MR-31M

capacity
100 meals/h

- Shape of pot bottom for 31M



■ Noodle boiler Specifications table

Model	External dimension (mm)				Pot quantity	Basket quantity	Pot water amount (ℓ)	Tank water amount (ℓ)	Gas consumption		Gas connection		Water supply	Water drain	Weight (kg)
	Width	Depth	Height	Back					Town gas	LP gas	Town gas	LP gas			
MR-15M	650	750	720	230	1	7	18.5	12	27.3kW (23,500kcal/h)	24.4kW (1.75kg/h)	20A	20A	15A	40A	95
MR-31M	650	750	720	230	1	7	18	12	27.3kW (23,500kcal/h)	24.4kW (1.75kg/h)	20A	20A	15A	40A	94

- Flame Rod is equipped. Auto ignition cock is adopted.
- Adopted hot water storage tank with safety valve.

Square-tank Ramen boiler

Amazing Heat Efficiency 60%!

Superior heat efficiency and Energy saving, Low price.

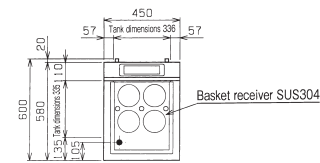
- Hole Heat Pipe (which is Maruzen's origin) was adopted.
Structure of Energy Saving (Heat Efficiency 60%) achieved excellent boiling capacity.
- By adapting the large boiling tank, a continuous cooking (efficient and speedy) was achieved.
- Chewy and delicious noodle is cooked because boiling water blows up in the basket intensively.
- Drainage Handle is located in front and operability is good. Also, it is easy to clean.

Maruzen Original Hole Heat Pipe!

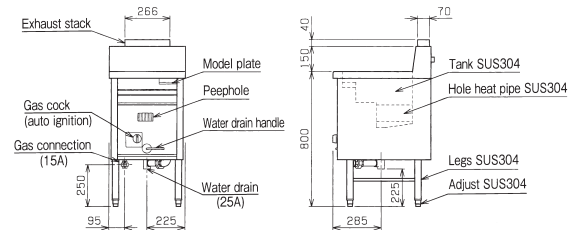
Energy is absorbed efficiently without waste by special circulation heating method.



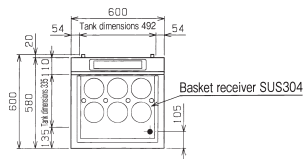
MRK-046B (1 tank type)



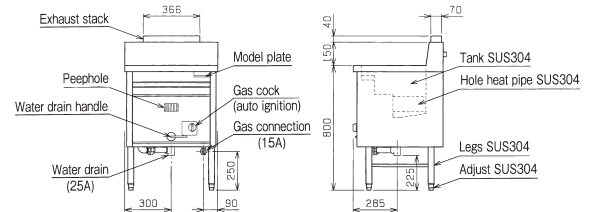
capacity
70 meals/h



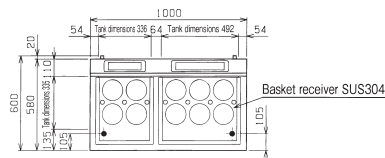
MRK-066B (1 tank type)



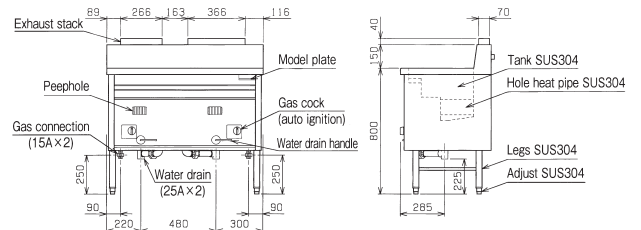
capacity
100 meals/h



MRK-106B (2 tank type)



capacity
170 meals/h



■ Square tank Ramen boiler Specification table

Model	External dimension (mm)				Tank quantity	Basket quantity	Tank water amount (ℓ)	Gas consumption		Gas connection		Water drain	Weight (kg)
	Width	Depth	Height	Back				Town gas	LP gas	Town gas	LP gas		
MRK-046B	450	600(580)	800	150	1	4	20	11.6kW(10,000kcal/h)	11.6kW(0.83kg/h)	15A	15A	25A	49.0
MRK-066B	600	600(580)	800	150	1	6	28	16.3kW(14,000kcal/h)	16.3kW(1.17kg/h)	15A	15A	25A	62.5
MRK-106B	1,000	600(580)	800	150	2	4-6	20-28	27.9kW(24,000kcal/h)	27.9kW(2.0kg/h)	15A×2	15A×2	25A×2	91.0

● Flame Rod is equipped. Auto ignition cock is adopted. ● The material of pipe is SUS304.



Suzuchu Automatic noodle boiler/Suzuchu Square-tank noodle boiler

Popular Ramen can be easily-and-deliciously cooked by latest noodle boiler which is praised even in the specialized shop.

4 and 6 hand basket type model is Suzuchu specification.

- A double heat insulating structure can be achieved by covering the inside of main body with a heat insulator and further by providing a heat insulating layer in the surrounding area. The double heat insulating structure let the optimized air flow inside the equipment to take heat from the main body which suppresses the radiation heat from the equipment and decrease the surface temperature.
- The front surface of main body is provided with an intake port and exhaust port for making air flow which can suppress the temperature rise of the front surface and enhance the safety.
- An exhaust stack is a chimney structure which prevents exhaust gas from spreading. The exhaust gas can quickly be led to a hood while improving environment in the kitchen.



Air flows in the direction of arrow for taking heat out from main body.



Airflow on the heat insulating layer of a back guard takes heat from the back surface of main body. Exhaust gas can be prevented from spreading.



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」 is the registered trademark of Osaka Gas.)

Large-sized boiling tank for making noodle delicious with chewy texture.

Comfortably and strong chewy texture of noodle can be performed by boiling noodle with rich hot water at the high speed. Maruzen automatic noodle boiler adopts a large boiling tank. Whenever and everyone can boil delicious noodles which professionals praise.

Maruzen original hole heat pipe.

Maruzen special circulation heating method is adopted, realizing the heat efficiency of 60% and it is economical with no waste of energy while performing the excellent boiling ability.

Hot water supply device has energy-saving design by utilizing exhaust heat.

Scum and slime can be removed by overflow without lowering the temperature inside the boiling tank, so continuous cooking can be performed.

Steam shutters to enhance heat efficiency and safety.

Automatically closed when the boiling basket is not in use to prevent boiling water from splashing. Since heat is not given out, heat efficiency is enhanced and boiling time becomes shorter with energy-saving.



● Chewy and delicious noodle can be cooked because boiling water is spouted in the boiling basket intensively. (Picture is MRY-CL06)



● Steam shutters for enhancing heat efficiency through which boiling basket can be pushed.

Maruzen Original Hole Heat Pipe!

Energy is absorbed efficiently without waste by special circulation heating method.



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



Equipment with this mark is adequate and registered to Japan Food Service Equipment Association Standard.



Commercial Kitchen Appliance & Equipment Adequate Standard

Suzuchu Automatic noodle boiler

Lift-down automatically when you push the Lift Cap. Buzzer & Lift-up automatically when the set time comes. You do not need to check the status of boiled noodle. Everybody can boil delicious noodles. It is useful at peak times as well as laborsaving. Timer is touch-panel method which is easy to be used. The time can be set in 1 second increments. When you push the Lift Cap during cooking, the boiling stops and lift goes up automatically. Baskets can be lifted up and down by Touch-panel too.

Lift-down automatically when you push the Lift Cap of basket! "Suzuchu Automatic noodle boiler" which lifts up after boiled.



Lift down when you push the Lift Cap.



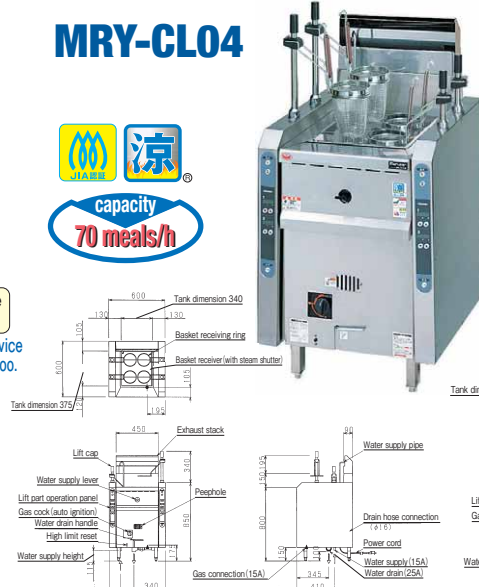
Touch-Panel

MRY-L03L

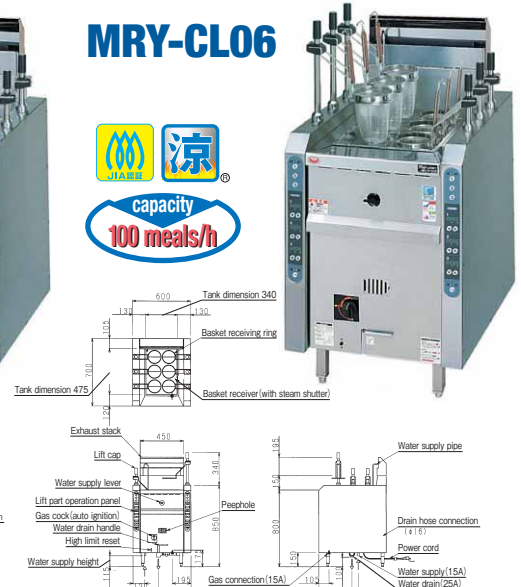


Lift device :Left side
We have Lift device with right side, too.

MRY-CL04



MRY-CL06



Suzuchu Automatic noodle boiler Specification table

Model	External dimension (mm)				Tank quantity	Basket quantity	Tank water amount (ℓ)	Gas consumption		Gas connection		Power consumption 1φ100V (50/60Hz)	Power cord	Water supply	Water drain	Safety device	Weight (kg)
	Width	Depth	Height	Back				Town gas	LP gas	Town gas	LP gas						
MRY-L03 (L-R)	330	700	800	150	1	3	25	9.3kW (8,000kcal/h)	9.3kW (0.67kg/h)	15A	15A	23W	2m with plug (ground adapter)	15A	25A	Device for preventing heating without water (High limit)	62
MRY-CL04	600	600	800	150	1	4	36	13.4kW (11,500kcal/h)	11.6kW (0.83kg/h)	15A	15A	17W×2		15A	25A		80
MRY-CL06	600	700	800	150	1	6	48	18.0kW (15,500kcal/h)	16.9kW (1.21kg/h)	15A	15A	23W×2		15A	25A		105

●Flame Rod is equipped. Auto ignition cock is adopted. ●L (R) of the model number means lift is equipped at the left-side of body. R means that lift is equipped at the right-side of body.
●Accessory / Drain hose for condensation in the exhaust stack. (MRY-CL04, 06)

Suzuchu Square-tank noodle boiler Easy to use square tank type !

MRY-03



MRY-C04



MRY-C06



Suzuchu Square-tank noodle boiler Specification table

Model	External dimension (mm)				Tank quantity	Basket quantity	Tank water amount (ℓ)	Gas consumption		Gas connection		Power consumption 1φ100V (50/60Hz)	Water supply	Water drain	Safety device	Weight (kg)
	Width	Depth	Height	Back				Town gas	LP gas	Town gas	LP gas					
MRY-03	255	700	800	150	1	3	25	9.3kW (8,000kcal/h)	9.3kW (0.67kg/h)	15A	15A	—	15A	25A	Device for preventing heating without water (High limit)	42
MRY-C04	450	600	800	150	1	4	36	13.4kW (11,500kcal/h)	11.6kW (0.83kg/h)	15A	15A	—	15A	25A		49
MRY-C06	450	700	800	150	1	6	48	18.0kW (15,500kcal/h)	16.9kW (1.21kg/h)	15A	15A	—	15A	25A		68

●Flame Rod is equipped. Auto ignition cock is adopted. ●Accessory / Drain Hose for condensation in the exhaust stack (MRY-C04, 06)

High grade noodle boiler series

**Powerful boiling with wavy tank heating method!
Highly heat efficiency / Energy saving with hot water supply device utilizing exhaust heat and steam shutter.**

Wavy tank bottom to realize strong boiling ability and excellent cleanness.

Since heat of burner can be transmitted without waste thanks to wavy shape of tank bottom, delicious noodle can be boiled with strong boiling power.

Because of R-processing at the corner in the tank and wavy tank bottom, scum and slime can easily be removed.

Energy saving by hot water supply device utilizing exhaust heat with highly heat efficiency.

A hot water supply device utilizing exhaust heat includes a heat exchanger and can supply hot water with 600cc/minute anytime. Further, since scum and slime can be overflowed widely from front side without reducing temperature in the boiling tank, the hot water can effectively be prevented from getting cloudy.

Energy-saving and usability with half-opening position.

Gas cock with half-opening position is adopted to enable switching between high heat and low heat. Energy-saving and usability can be realized with half-opening position during idle time and full-opening position during busy time.

Steam shutters to enhance heat efficiency and safety.

Automatically closed when the boiling basket is not in use to prevent boiling water from splashing. Since heat is not given out, heat efficiency is enhanced even by highly advanced hot water supply device utilizing exhaust heat and boiling time becomes shorter with energy-saving.



●Wavy tank bottom.



●Steam shutters for enhancing heat efficiency through which boiling basket can be pushed.



●Gas cock with half opening position.

Lift-down automatically when you push the Lift Cap of basket! “High Grade Automatic Noodle Boiler” which lifts up after boiled!

Lift-down automatically when you push the Lift Cap. Buzzer & Lift-up automatically when the set time comes. You do not need to check the status of boiled noodle. Everybody can boil delicious noodles. It is useful at peak times as well as laborsaving. Timer is touch-panel method which is easy to be used. The time can be set in 1 second increments. When you push the Lift Cap during cooking, the boiling stops and lift goes up automatically. Baskets can be lifted up and down by Touch-panel too.



Lift down when you push the Lift Cap.

Touch-Panel (MRH-L06)

Standard-equipped water supply device.

High spec model
used at family restaurants etc.

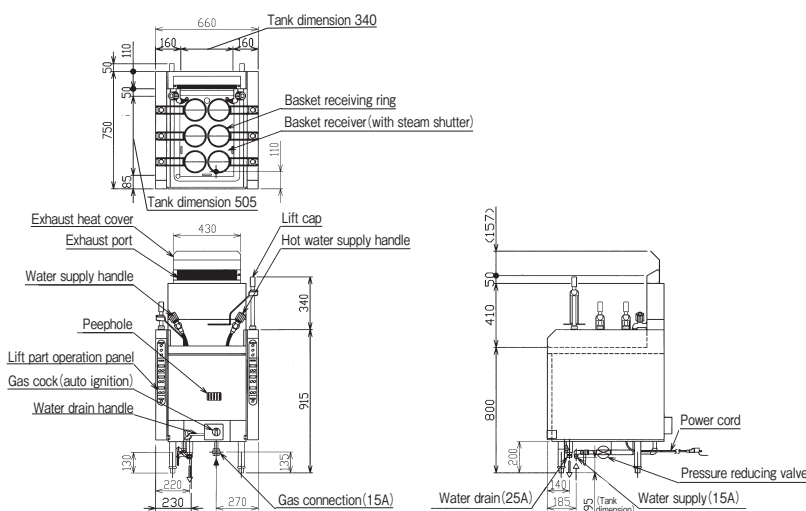
High grade automatic noodle boiler Tasty!! Thus automatic lift up type.

MRH-L06

capacity
120 meals/h

Attached lift up mechanism

Increased Heat Efficiency 20%
High spec hot water supply device
+
Steam shutter attached

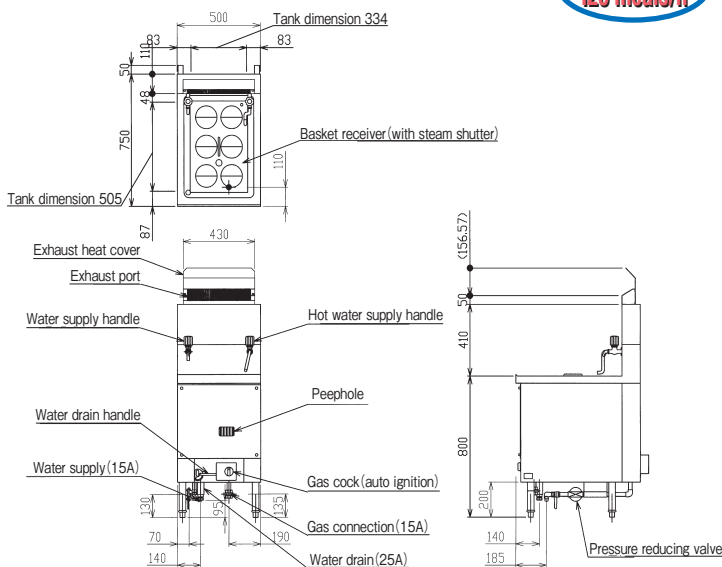


High grade noodle boiler High spec, Reasonable and usable model.

MRH-06

capacity
120 meals/h

Increased Heat Efficiency 20%
High spec hot water supply device
+
Steam shutter attached



High grade noodle boiler series Specifications table

Model	External dimension (mm)				Tank quantity	Basket quantity	Tank water amount (ℓ)	Gas consumption		Gas connection		Power consumption 1φ100V (50/60Hz)	Power cord	Water supply	Water drain	Weight (kg)
	Width	Depth	Height	Back				Town gas	LP gas	Town gas	LP gas					
☆MRH-L06	658	750	800	410	1	6	33	20.9kW (18,000kcal/h)	20.9kW (1.5kg/h)	15A	15A	23W×2	2m with plug (ground adapter) Ⓢ	15A	25A	121
MRH-06	500	750	800	310	1	6	33	20.9kW (18,000kcal/h)	20.9kW (1.5kg/h)	15A	15A	—	—	15A	25A	85

●Flame Rod is equipped. Auto ignition cock is adopted. ●Delivery time of ☆marked models is about 2 weeks after receipt of order.

Table top type noodle boiler

Adopted high power burner! Compact and amazing boiling power!

Anyone can boil and cook professional "Ramen"!

- Adopted high power burner with compact body, realizing great boiling power.
- Burner is surrounded by tank so that heat efficiency is high and keeps heat.
- Over flow water drain is possible at both left and right sides.
- Burner slides and can be easily removed. Cleaning is easy.
- Top plate and boiling tank is SUS304, durable and sanitary.

MRK-045TB

capacity
60 meals/h



※MRK-045TB (Table top type) is match ignition.

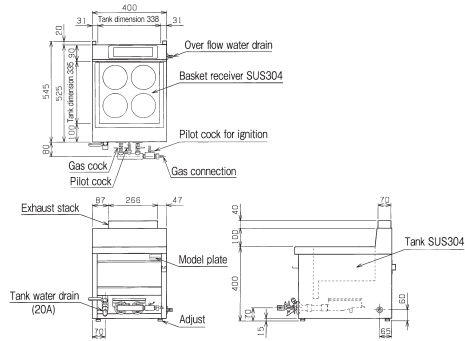


Table top type noodle boiler Specifications table

Model	External dimension (mm)				Tank quantity	Basket quantity	Tank water amount (ℓ)	Gas consumption		Gas connection		Water drain	Weight (kg)
	Width	Depth	Height	Back				Town gas	LP gas	Town gas	LP gas		
MRK-045TB	400	545 (525)	400	100	1	4	15	12.2kW (10,500kcal/h)	12.2kW (0.88kg/h)	13mm rubber tube mouth	9.5mm rubber tube mouth	20A 14mm rubber tube mouth	24.5

Boiling capacity depends on type and condition of noodle and boiling time.

⚠ 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 gravity 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.

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

General commercial kitchen Appliances & Equipment



MARUZEN Co., Ltd.

Listed on the Tokyo Stock Exchange (TSE)

<http://www.maruzen-kitchen.co.jp/>

Overseas Division

2-19-18 Negishi, Taito-ku, Tokyo, Japan
Tel: 81-3-5603-5516 Fax: 81-3-5603-5517

Taiwan Maruzen Co., Ltd.

FL.12-3, No.202, Sec.2, Yen-ping North Rd., Taipei, Taiwan, R.O.C.
Tel: 886-2-2550-1355 Fax: 886-2-2550-1399

Maruzen (Thailand) Co., Ltd.

Room 184/193 Floor29-C3 Forum Tower Rachadaphisek Rd. Huai Khwang, Bangkok 10310 Thailand
Tel 66-2-645-4242 Fax 66-2-645-4241

contact

For professional use