

*Outstanding thermal efficiency realizes a quick start!*  
*Reduces cost in the kitchen and improves kitchen environment.*

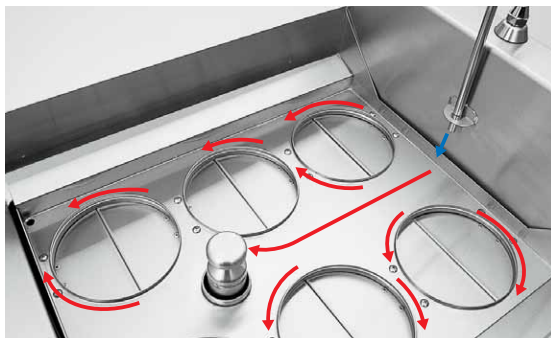
## Electric, but powerful and clean!

**“Steam heat reusing basket holder” excels in cost reduction and kitchen environment improvement.**

**PATENTED**

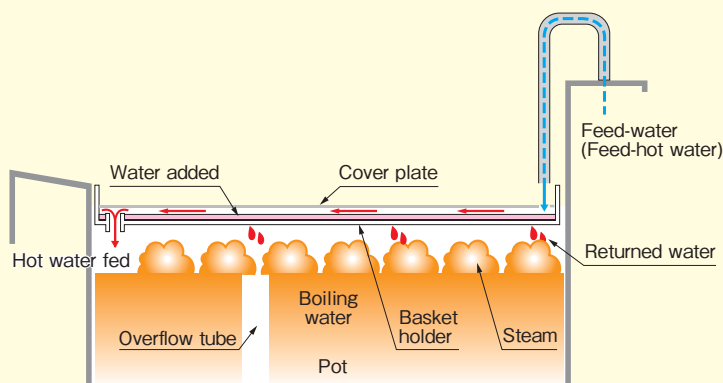
**MREY(K) series**

A steam heat reusing basket holder system is provided where water fed travels around the basket holder and heat exchange is realized by steam heat. This Maruzen's original system returns the heat energy of the steam to the heating energy of water fed and uses the water to add into the boiler. For example, for Ramen Boiler with 6 baskets, heat exchange corresponding to No. 0.4 is realized, contributing to reduction in running cost. Also, since the steam used in heat exchange goes back to the pot as hot water drops inside the basket holder, no excess steam comes out, which is effective to improve the kitchen environment. Needless to say, hot water connection is also possible. (\*No.0.4= capacity of increasing the temperature of 400cc by 25°C every minute)



The water fed travels through the basket holder part as the arrows show, heated by the steam heat from below and used as hot water to be added.

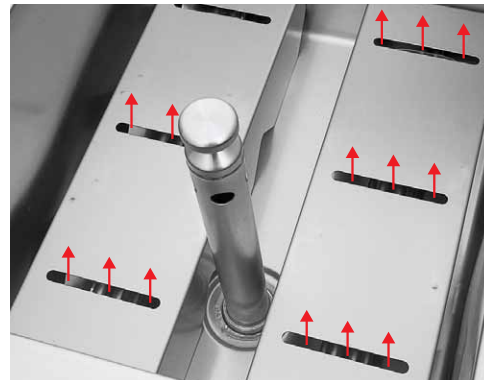
### ■Mechanism of Steam Heat Reusing Basket Holder



**Noodles move around vigorously in the basket! That's why it is tasty. “Shape of the holes in Boiling Assist Plate”**

**MREY(K) series**

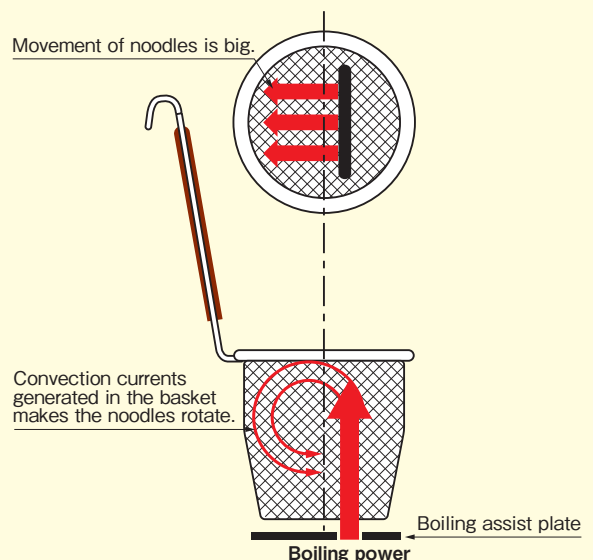
Maruzen's original Boiling Assist Plate which enabled to make noodles move around in the boiling basket – We made the holes where the bubbles of boiling water spout out in a slit shape, and also displaced the holes from the center of the baskets (off-set). This promotes convection currents inside the basket and untangles noodles by making them move around. The noodles are evenly heated and boiled deliciously.



The slit-shaped holes in the picture are the holes which the bubbles spout out through.

### ■Mechanism of convection of noodles

Movement of noodles is big.



Convection currents generated in the basket makes the noodles rotate.

**Quick and tasty thanks to high thermal efficiency!  
Also it suppresses costs.**

MREY(K) series MREF series  
MREP series MREU series

Sheath heater is mounted inside the boiling tank, realizing high thermal efficiency. It comes to a boil fast and boils noodles at once without impairing the taste of noodles as well as suppressing running cost.

**“Cook/Keep Warm switching system” which is both energy-saving and easy-to-use.**

MREY(K) series MREF series  
MREP series MREU series

A single operation can switch the fire power between Cook and Keep Warm. During the idle-time, the water temperature is kept at 95°C, which contributes to energy-saving, and by switching to “Cook” it comes to a boil quickly.



By pressing “Switch” button, the lamp shows Cook or Keep Warm.

**Safe and easy-to-operate  
“Water Supply Cock”**

MREY(K) series MREF series  
MREP series MREU series

All the models have water inlet and the water supply cock can be operated on the operation panel on the front side. There is no danger of getting burned by the steam placing your hand over the hot tank. We adopted a cock which is smooth in opening/closing and good in design.

**Material of tank and “rounding edge processing of inner corners of tank” which makes cleaning easier and hygienic.**

MREY(K) series MREF series  
MREP series MREU series

We use SUS304 stainless steel for the tank which is excellent in durability and hygienic. Also, inner corners of the tank are rounded for easy-cleaning and hygiene. The front and side rails are in a slope shape to return splattered water into the tank. (SUS316L for Spaghetti Boiler)

**“Hot Water Scatter Prevention Overflow Tube” to prevent from burn injury during drain work.**

MREY(K) series  
MREF-LT

Generally, when pulling out the overflow stopper when draining from the tank, there was a danger of hot water spouting out from upper hole of overflow tube, causing a danger of getting burned to a worker. To prevent this, we improved the shape of the terminal end of overflow stopper to suppress spouting out of the water. (For MREY(K) series and MREF-L045T and L055T)

**The front door of standard product is left side opening.  
We accept orders for right side opening.**

(Except for tabletop type)

MREY series MREF series  
MREP series MREU series

※Please contact us for the price.

**Increase in thermal efficiency and safety by automatic switch. “Steam Shutter”**

MREY(K) series

The shutter is automatically closed when boiling baskets are not in use, which improves thermal efficiency, shortens boiling time and is effective for energy saving. Also, it prevents the hot water from splattering, which is safe.



Just push in the boiling basket; it's a simple operation.

**Safe and clean “Hot Water Splatter Guard” that prevents hot water from splattering.**

MREY(K) series MREF series  
MREP series MREU series

Side guards are installed in all models, and in addition, a front guard is provided for MREY(K) series. It prevents from getting burned or the floor from getting wet by splattered hot water. When cleaning, you can remove and install it without any tools.



Hot water splatter guard is freely removed and installed at your convenience. (The picture on the left shows the tank without the right side guard. The picture on the right shows the tank without the right side guard and the front guard.)

**Lift-down automatically when you push the Lift Cap of basket! “Automatic Lift Mechanism” which lifts up after boiled.**

MREY-L

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.

(For MREY-L04W, it is controlled by Touch-Panel only.)



Lift down when you push the Lift Cap.

Touch-panel

# Auto Noodle Boiler

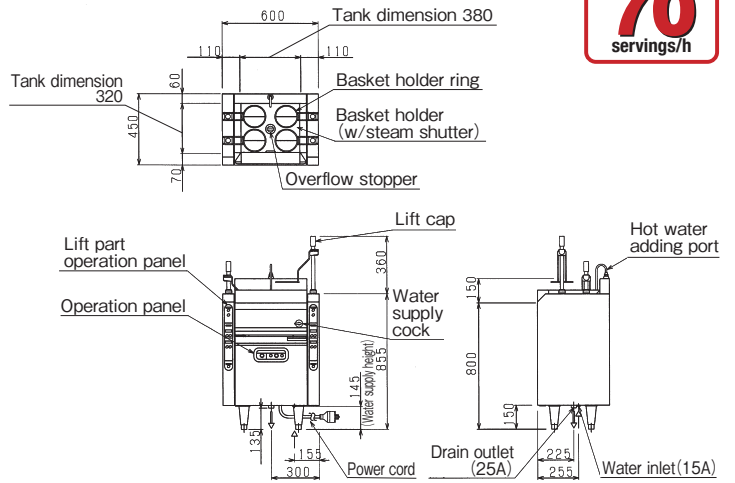
Baskets lifted up at an accurate boiling time.  
Not troublesome even in a peak time.

**PATENTED**

## MREY-L04



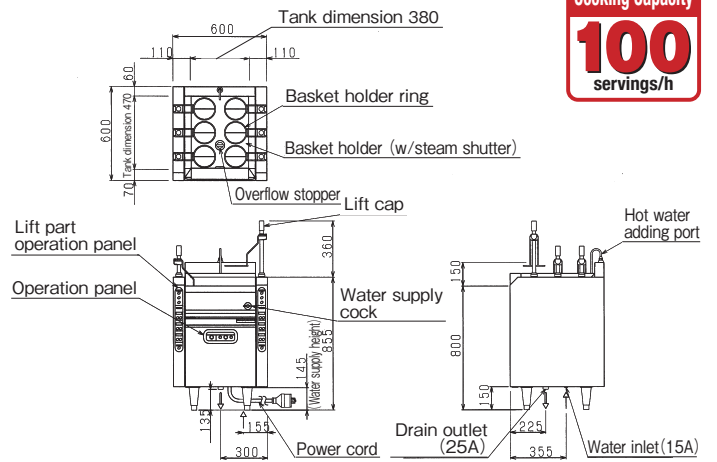
Cooking Capacity  
**70**  
servings/h



## MREY-L06



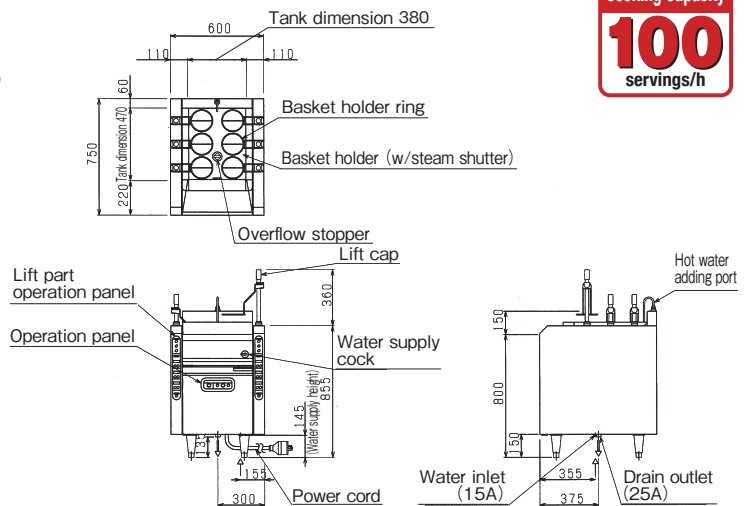
Cooking Capacity  
**100**  
servings/h



## MREY-L06D



Cooking Capacity  
**100**  
servings/h

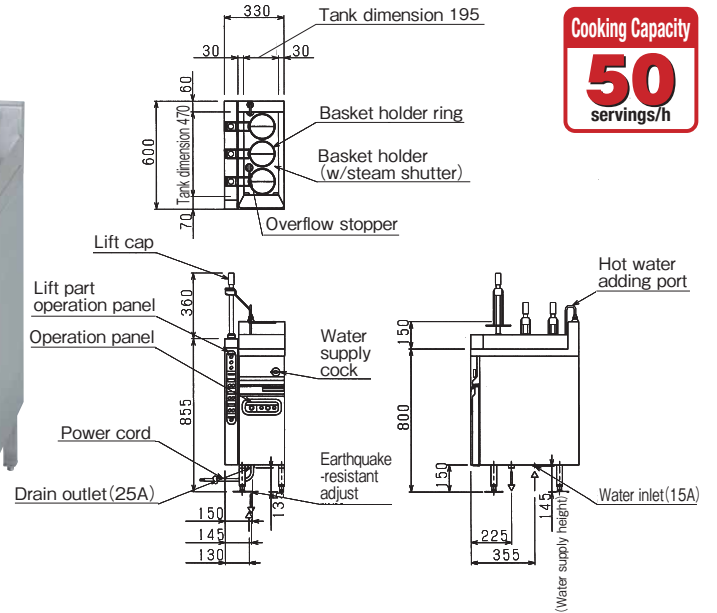


# MREY-L03L

Lift device on the left

- To add 3 more boiling baskets for backup during peak time.
- To introduce noodle menu in a limited space.

We also have types with the lift device on the right.



Cooking Capacity  
**50**  
servings/h

2 baskets lifted up at the same time

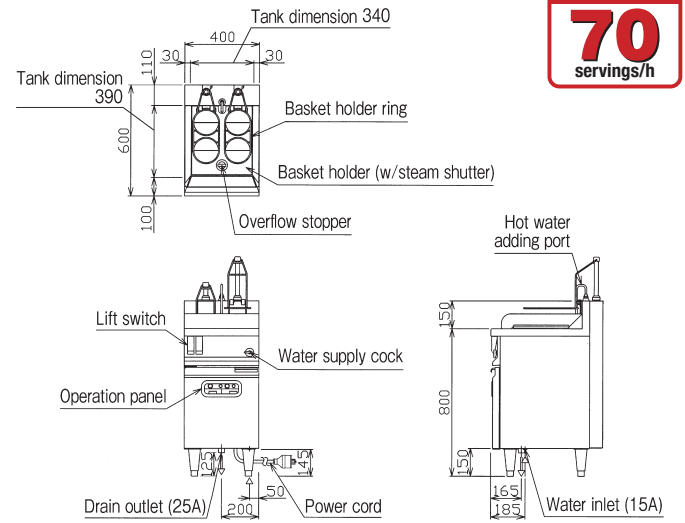
**Back side lift type**

Auto lift system is installed on the back side of the main body. This model is space saving and cost effective easy to introduce.

# MREY-L04W



Control panel



Cooking Capacity  
**70**  
servings/h

## Auto Noodle Boiler Specifications Table

Model	External Dimension (mm)				No. of baskets	Tank capacity (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord (2m)	Feed water connection (Feed hot water connection)	Drain connection	Safety device	Accessories	Weight (kg)
	Width	Depth	Height	Back											
MREY-L04	600	450	800	150	4	28	3φ200V	6.5	30A	Ground 3P 30A with hook plug	15A	25A	Dry-heating prevention device (high limit)	Boiling basket /side guards(※) /front guard	73
MREY-L06	600	600	800	150	6	40	3φ200V	9.1	30A	Ground 3P 30A with hook plug	15A	25A			85
MREY-L06D	600	750	800	150	6	40	3φ200V	9.1	30A	Ground 3P 30A with hook plug	15A	25A			100
MREY-L03L (R)	330	600	800	150	3	20	3φ200V	4.6	15A	2mm <sup>2</sup> -4cores direct connecting	15A	25A			57
MREY-L04W	400	600	800	150	4	28	3φ200V	6.5	30A	Ground 3P 30A with hook plug	15A	25A			56

●Letter L (R) at the end of model name: L means lift mounted on the left side of main body, R means lift mounted on the right side of main body.

※MREY-L03L(R) has basket holder with splash guard. Therefore, side guards are not attached.

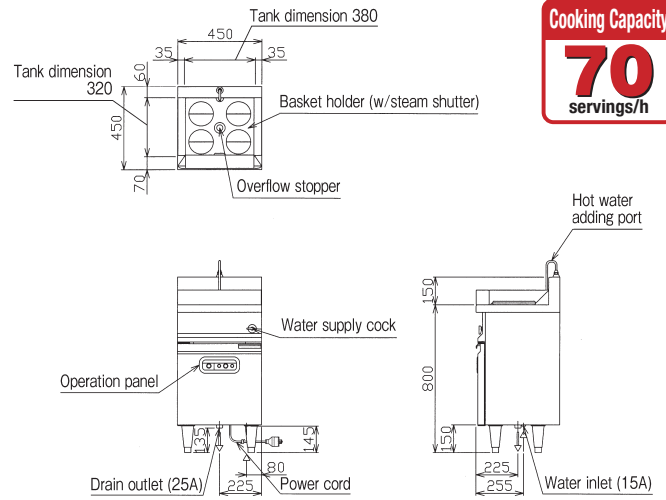
# Noodle Boiler

Tasty noodles by Maruzen's "Noodle Boiler" which has a good reputation for its strong boiling power!

**PATENTED**

## MREY-04

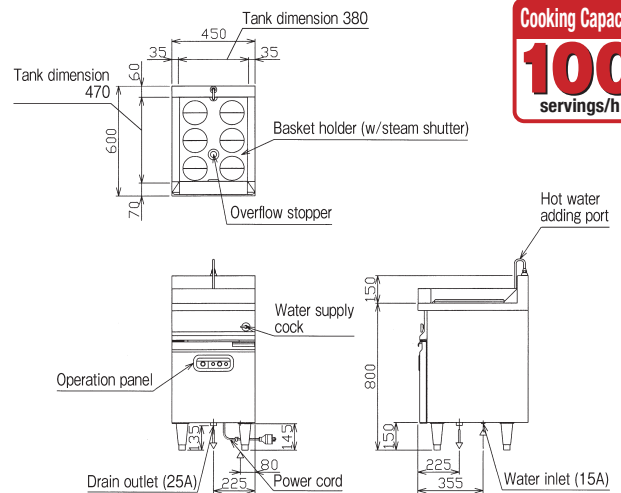
JFEA



**Cooking Capacity**  
**70**  
servings/h

## MREY-06

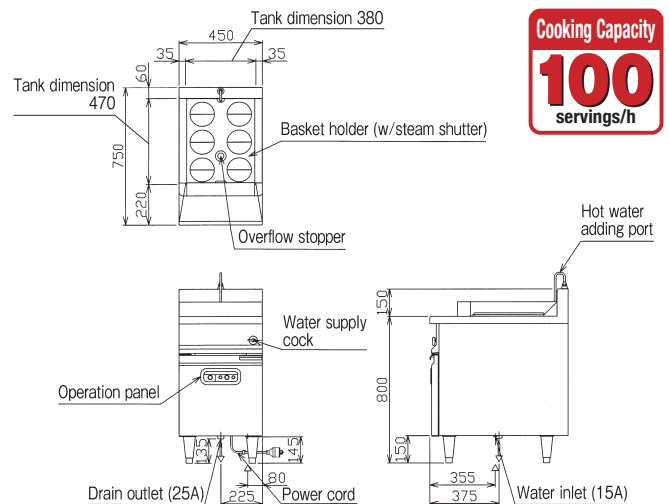
JFEA



**Cooking Capacity**  
**100**  
servings/h

## MREY-06D

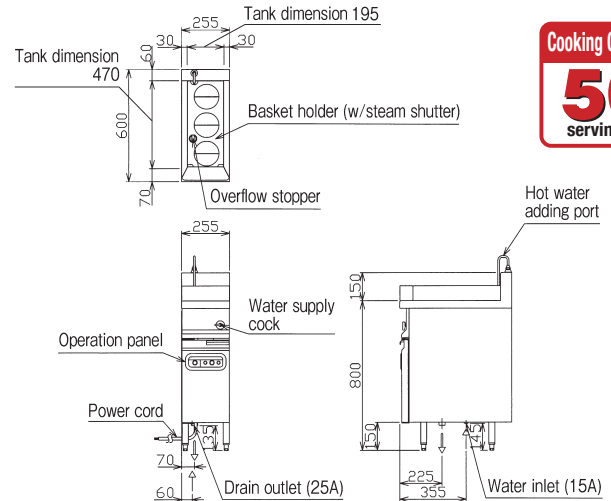
JFEA



**Cooking Capacity**  
**100**  
servings/h

# MREY-03

- To add 3 more boiling baskets for backup during peak time.
- To introduce noodle menu in a limited space.



**Cooking Capacity**  
**50**  
servings/h

### ■ Noodle Boiler Specifications Table

Model	External Dimension (mm)				No. of baskets	Tank capacity (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord (2m)	Feed water connection (Feed hot water connection)	Drain connection	Safety device	Accessories	Weight (kg)
	Width	Depth	Height	Back											
MREY-04	450	450	800	150	4	28	3φ200V	6.4	30A	Ground 3P 30A with hook plug	15A	25A	Dry-heating prevention device (high limit)	Boiling basket /side guards(*) /front guard	44
MREY-06	450	600	800	150	6	40	3φ200V	9.0	30A	Ground 3P 30A with hook plug	15A	25A			52
MREY-06D	450	750	800	150	6	40	3φ200V	9.0	30A	Ground 3P 30A with hook plug	15A	25A			57
MREY-03	255	600	800	150	3	20	3φ200V	4.5	15A	2mm <sup>2</sup> -4cores direct connecting	15A	25A			37

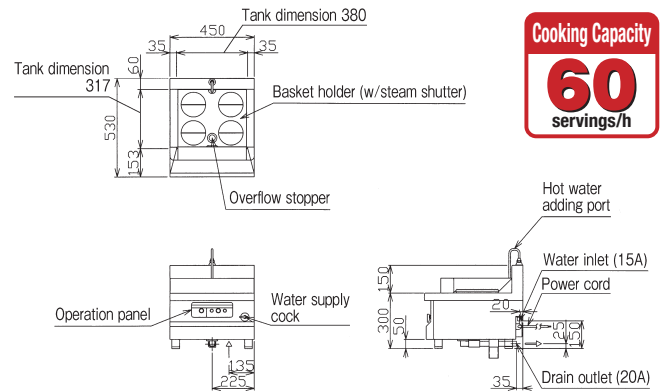
※MREY-03 has basket holder with splash guard. Therefore, side guards are not attached.

## Tabletop Ramen Boiler

Installed in everywhere to start popular ramen business!

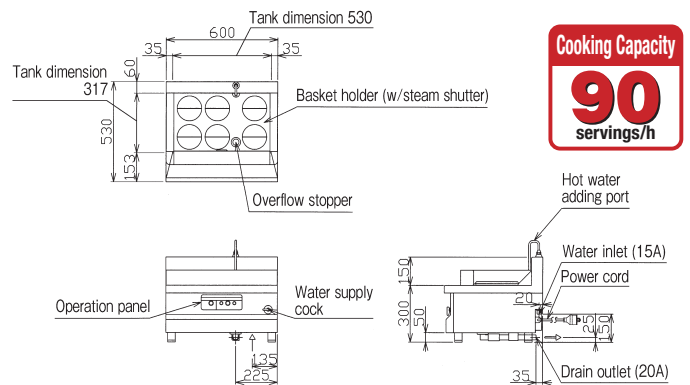
**PATENTED**

# MREK-045T



**Cooking Capacity**  
**60**  
servings/h

# MREK-065T



**Cooking Capacity**  
**90**  
servings/h

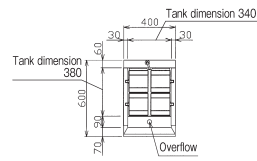
### ■ Tabletop Ramen Boiler Specifications Table

Model	External Dimension (mm)				No. of baskets	Tank capacity (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord (2m)	Feed water connection (Feed hot water connection)	Drain connection	Safety device	Accessories	Weight (kg)
	Width	Depth	Height	Back											
MREK-045T	450	530	300	150	4	21	3φ200V	4.6	15A	2mm <sup>2</sup> -4cores direct connecting	15A	20A	Dry-heating prevention device (high limit)	Boiling basket /side guards /front guard	29
MREK-065T	600	530	300	150	6	30	3φ200V	6.9	30A	Ground 3P 30A with hook plug	15A	20A			36

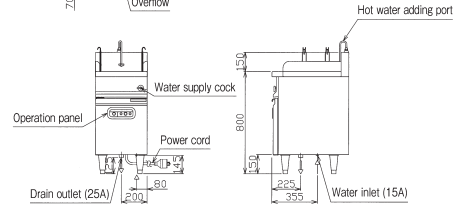
## Frozen Noodle Boiler

Remarkable boiling power to boil frozen noodles quickly.

### MREF-046

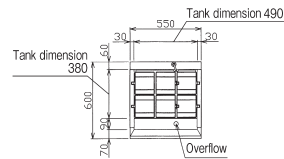


Cooking Capacity  
**180**  
servings/h

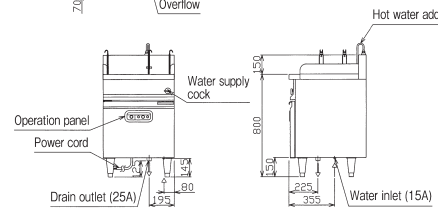


Ready cooked frozen noodles can be easily boiled evenly and useful to cook noodle menus. After one boiling is done, it quickly comes to a boil again, which makes the series of work faster.

### MREF-056



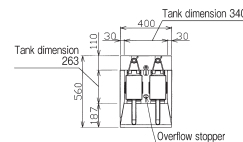
Cooking Capacity  
**270**  
servings/h



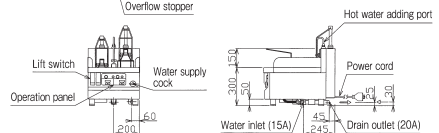
## Tabletop Auto Frozen Noodle Boiler

Auto-lift enables anyone to boil just at the right time.

### MREF-L045T

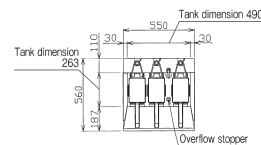


Cooking Capacity  
**90**  
servings/h

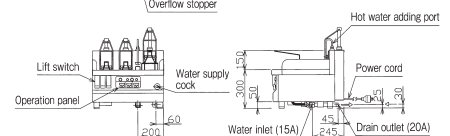


Auto lift system finishes boiling at the time of your choice. The cooking process can be standardized so that even part time workers can cook noodle menus. This is a tabletop type which can fit in any place.

### MREF-L055T



Cooking Capacity  
**135**  
servings/h



Control Panel

### Frozen Noodle Boiler / Tabletop Automatic Frozen Noodle Boiler Specifications Table

Model	External Dimension (mm)				No. of baskets	Tank capacity (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord (2m)	Feed water connection (Feed hot water connection)	Drain connection	Safety device	Accessories	Weight (kg)
	Width	Depth	Height	Back											
MREF-046	400	600	800	150	4	22	3φ200V	8.0	30A	Ground 3P 30A with hook plug	15A	25A	Dry-heating prevention device (high limit)	Frozen noodle basket / side guards	45
MREF-056	550	600	800	150	6	32	3φ200V	12.0	40A	8mm <sup>2</sup> -4cores direct connecting	15A	25A		Tabletop frozen noodle basket / side guards	54
MREF-L045T	400	560	300	150	2	13	3φ200V	4.9	20A	Ground 3P 20A with hook plug	15A	20A		31	
MREF-L055T	550	560	300	150	3	19	3φ200V	7.3	30A	Ground 3P 30A with hook plug	15A	20A	38		

● Frozen noodle basket external dimension (mm): W175×D150×H130

● Tabletop frozen noodle basket external dimension (mm): W128×D190×H90

# Spaghetti Boiler

Noodles move around effectively in the pot. Al-dente is its forte!

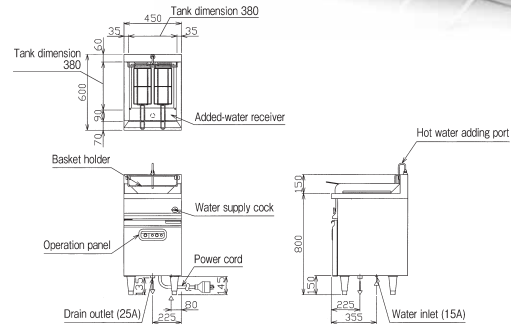
**“Steam heat reusing added-water receiver” contributes to cost reduction in the kitchen.**



The water (hot water) fed travels through the added-water receiver part as the arrows show, heated by the steam heat from below during the travel and is utilized as hot water to be added in the pot.

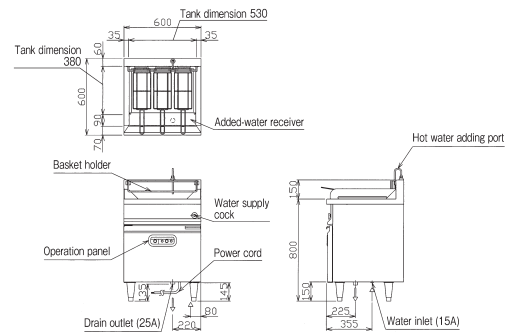


## MREP-046



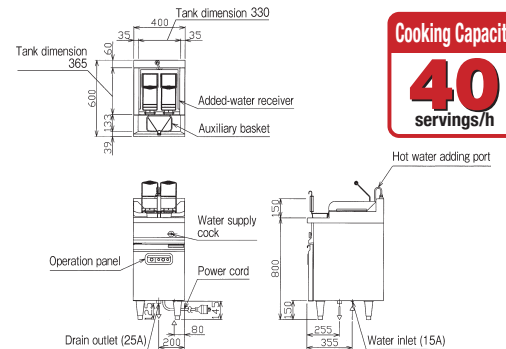
**Cooking Capacity**  
**40**  
servings/h

## MREP-066



**Cooking Capacity**  
**60**  
servings/h

## MREP-H046



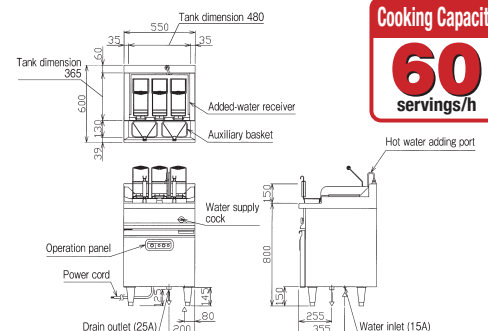
**Cooking Capacity**  
**40**  
servings/h

**Easy boiling work**  
**Inverting basket type**



It reduces the burden of worker when turning the boiling baskets over.

## MREP-H056



**Cooking Capacity**  
**60**  
servings/h

### Spaghetti Boiler Specifications Table

Model	External Dimension (mm)				No. of baskets	Tank capacity (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord (2m)	Feed water connection (Feed hot water connection)	Drain connection	Safety device	Accessories	Weight (kg)
	Width	Depth	Height	Back											
MREP-046	450	600	800	150	2	37	3φ200V	8.0	30A	Ground 3P 30A with hook plug	15A	25A	Dry-heating prevention device (high limit)	Spaghetti basket / side guards	50
MREP-066	600	600	800	150	3	52	3φ200V	12.0	40A	8mm <sup>2</sup> -4cores direct connecting	15A	25A		Spaghetti inversion basket / auxiliary basket / side guards	61
MREP-H046	400	600	800	150	2(1)	34	3φ200V	8.0	30A	Ground 3P 30A with hook plug	15A	25A		48	
MREP-H066	550	600	800	150	3(2)	49	3φ200V	12.0	40A	8mm <sup>2</sup> -4cores direct connecting	15A	25A		58	

● Spaghetti basket external dimension (mm): W140 × D285 × H145 ● Spaghetti inversion basket external dimension (mm): W115 × D290 × H188  
● Auxiliary basket external dimension (mm): W200 × D130 × H90

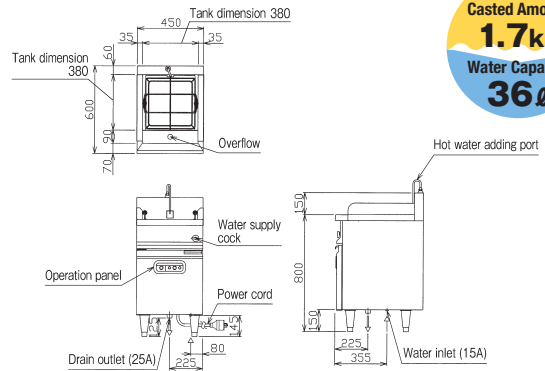


# Udon Boiler

Powerful boiling with plenty of water to move noodles well around!

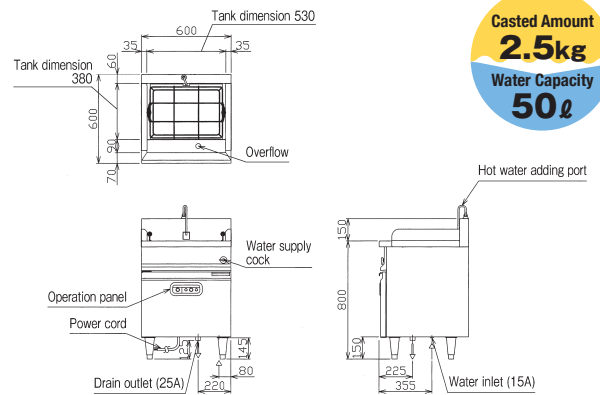
※Please make sure the accessory basket is attached when using.

## MREU-046



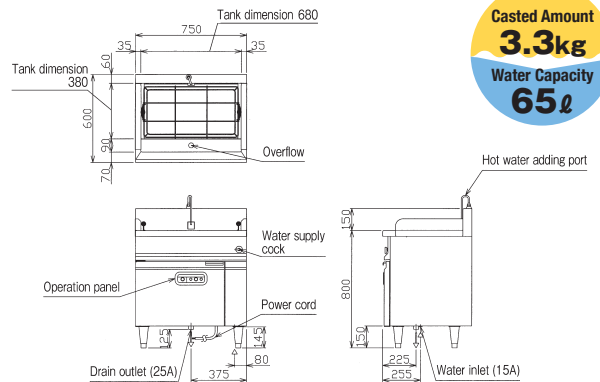
**Casted Amount**  
**1.7kg**  
**Water Capacity**  
**36ℓ**

## MREU-066



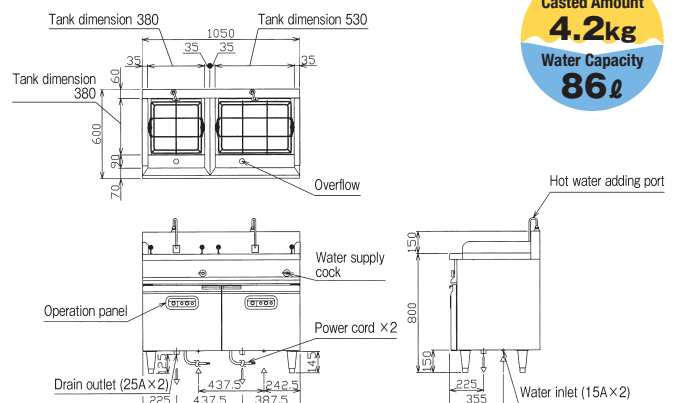
**Casted Amount**  
**2.5kg**  
**Water Capacity**  
**50ℓ**

## MREU-076



**Casted Amount**  
**3.3kg**  
**Water Capacity**  
**65ℓ**

## MREU-106

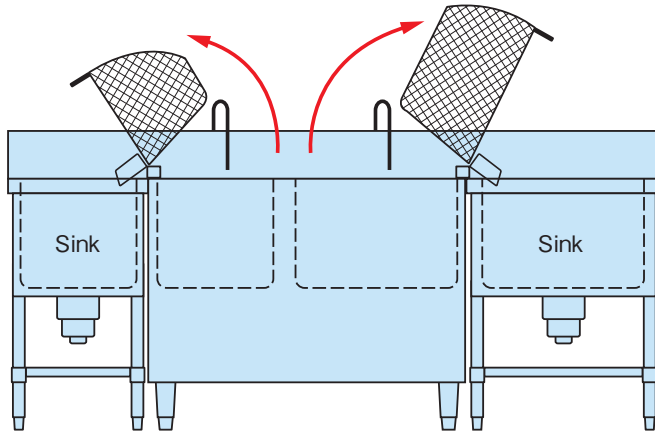


**Casted Amount**  
**4.2kg**  
**Water Capacity**  
**86ℓ**

If you use the inverting basket next to a sink, working time can be reduced drastically!

OPTION

For udon cooking, it is very convenient to have a sink next to pot, such as to remove the sliminess or to soak in cold water. Using inverting basket (option) improves work efficiency as it enables to turn the boiled noodles over into the sink.

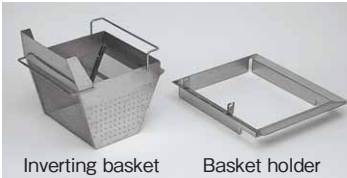


When stored (The picture shows MREU-046.)



Can be inverted at one time toward the sink

■ Inverting basket set  
For MREU046/066/076



For MREU-106, inverting baskets for MREU-046 and for MREU-066 are used in combination.

※ Inverting basket set has 2 (left/right) types. Please specify when placing order.

■ Udon Boiler Specifications Table

Model	External Dimension (mm)				No. of baskets	Tank capacity (ℓ)	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord (2m)	Feed water connection (Feed hot water connection)	Drain connection	Safety device	Accessories	Weight (kg)
	Width	Depth	Height	Back											
MREU-046	450	600	800	150	1	36	3φ200V	8.0	30A	Ground 3P 30A with hook plug	15A	25A	Dry-heating prevention device (high limit)	Net basket / side guards / lid	51
MREU-066	600	600	800	150	1	50	3φ200V	12.0	40A	8mm <sup>2</sup> -4cores direct connecting	15A	25A			60
MREU-076	750	600	800	150	1	65	3φ200V	16.0	60A	14mm <sup>2</sup> -4cores direct connecting	15A	25A			70
MREU-106	1050	600	800	150	2	36+50	3φ200V	8.0+12.0	30A+40A	30A: 5.5mm <sup>2</sup> -4cores direct connecting+ 40A: 8mm <sup>2</sup> -4cores direct connecting	15A×2	25A×2			98

● Net basket external dimension (mm): for MREU-046 W340×D350×H225/ for MREU-066 W490×D350×H225/ for MREU-076 W640×D350×H225  
For MREU-106 (Left) W340×D350×H225 (Right) W490×D350×H225

■ Cooking Capacity Table

Cooking Capacity (serving/h)											Casted Amount (kg)		
Auto Noodle Boiler	Square Tank Ramen Boiler	Tabletop Ramen Boiler	Frozen Noodle Boiler	Tabletop Auto Frozen Noodle Boiler	Spaghetti Boiler	Udon Boiler							
MREY-L04	70	MREY-04	70	MREK-045T	60	MREF-046	180	MREF-L045T	90	MREP-046	40	MREU-046	1.7
MREY-L06	100	MREY-06	100	MREK-065T	90	MREF-056	270	MREF-L055T	135	MREP-066	60	MREU-066	2.5
MREY-L06D	100	MREY-06D	100							MREP-H046	40	MREU-076	3.3
MREY-L03L (R)	50	MREY-03	50							MREP-H056	60	MREU-106	4.2
MREY-L04W	70												
Calculation basis	•Raw noodle 1serving (130g) •1boiling time=3min 30sec			•Frozen noodle 1serving (250g) •1 boiling time=1min			•Dry noodle 1serving (100g) •1boiling time=12min •4servings casted per basket (400g)			•Raw noodle			

Cooking capacity differs depending on the kind or state of noodle, or cooking time.