

Electric Noodle Boiler

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

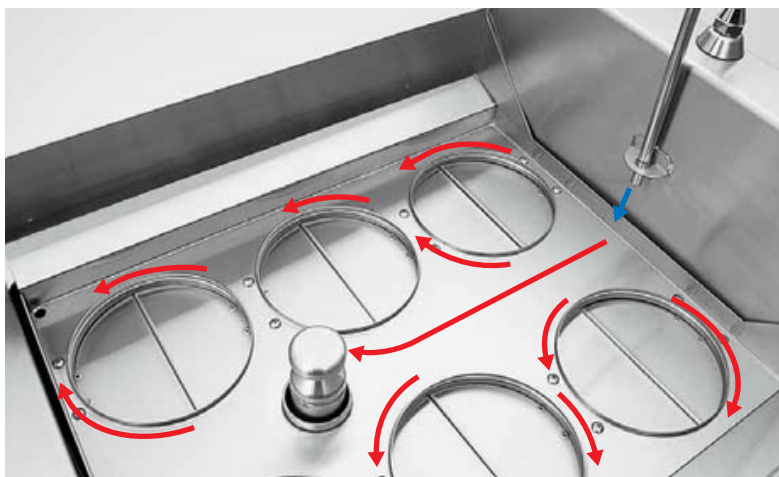
Electric, but powerful and clean!

“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)

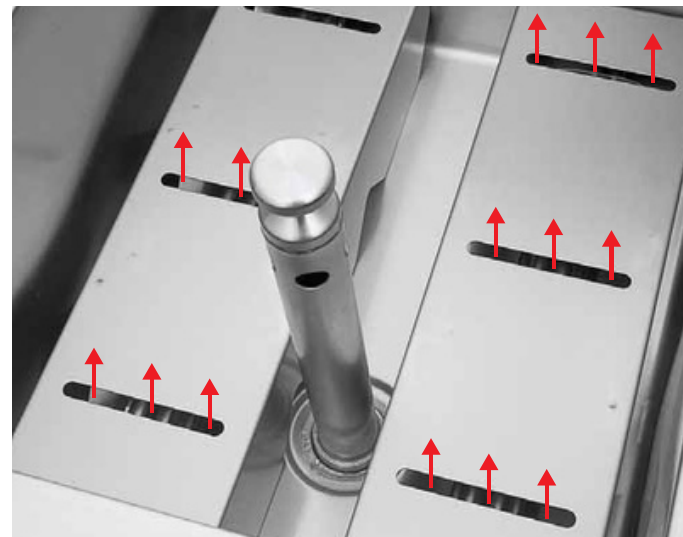


The water fed travels through the basket holder part as the arrows show, heated by the steam heat from below and used as hot water to be added.

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

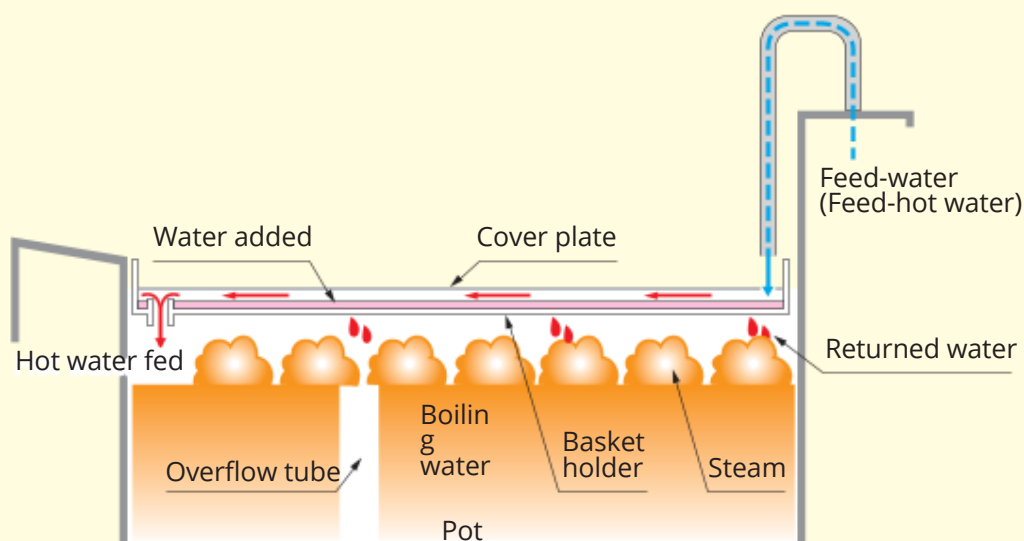
MREY(K) series

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.



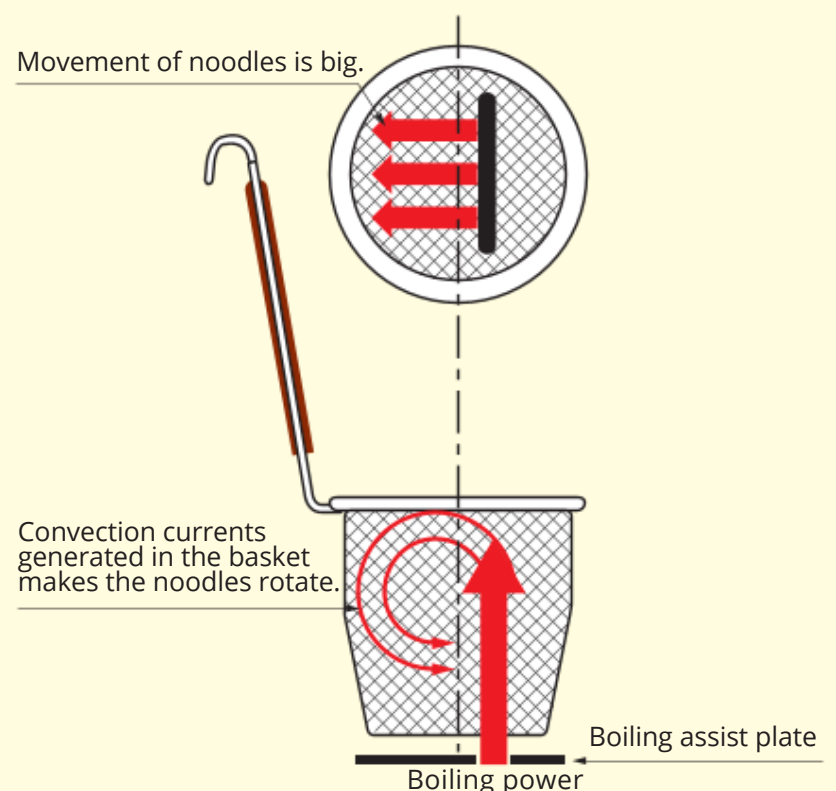
The slit-shaped holes in the picture are the holes which the bubbles spout out through.

■ Mechanism of Steam Heat Reusing Basket Holder



■ Mechanism of convection of noodles

Movement of noodles is big.



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℃, 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(K) series MREF series
MREP series MREU series

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.)

MREY-L

Lift-down automatically when you push the Lift Cap of basket! “Automatic Lift Mechanism” 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.

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



Lift down when you push the Lift Cap.

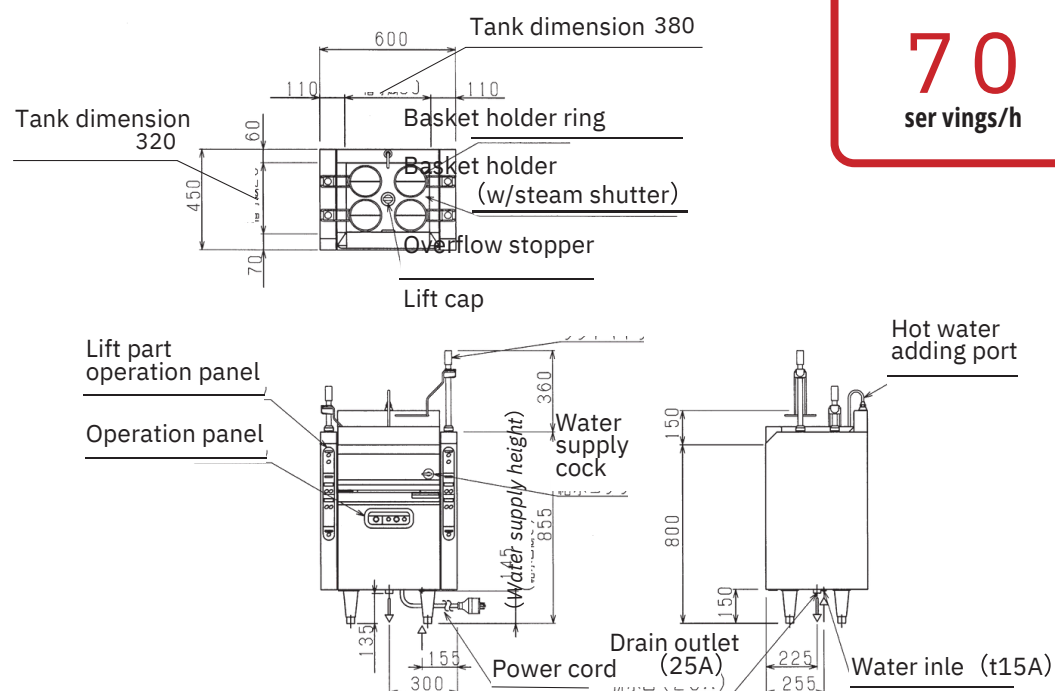
Touch-panel

Auto Noodle Boiler

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

PATENTED

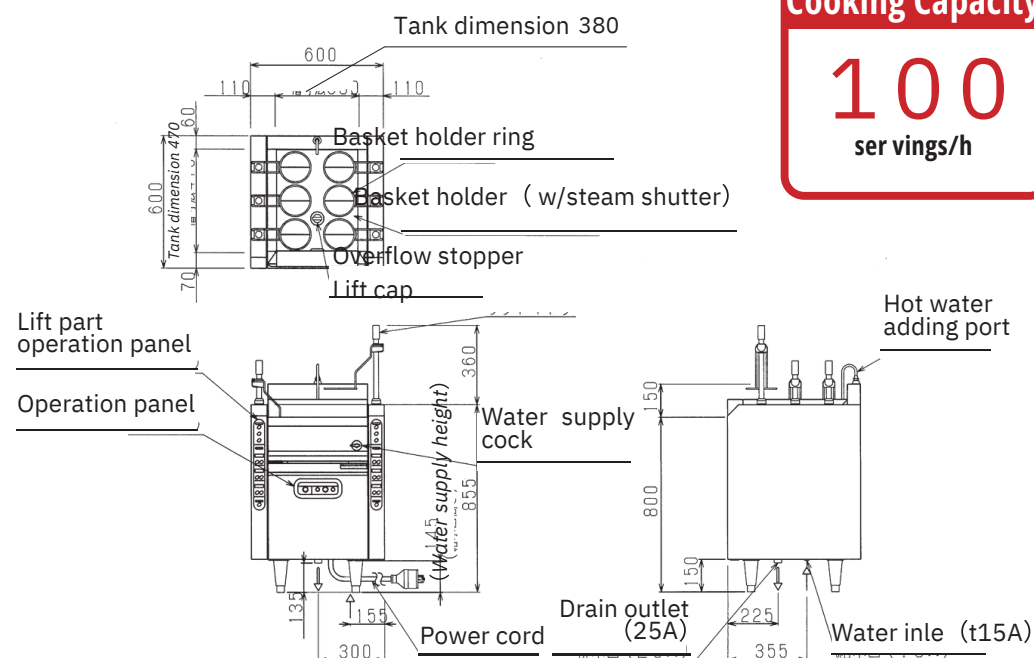
MREY-L04



Cooking Capacity

70
ser vings/h

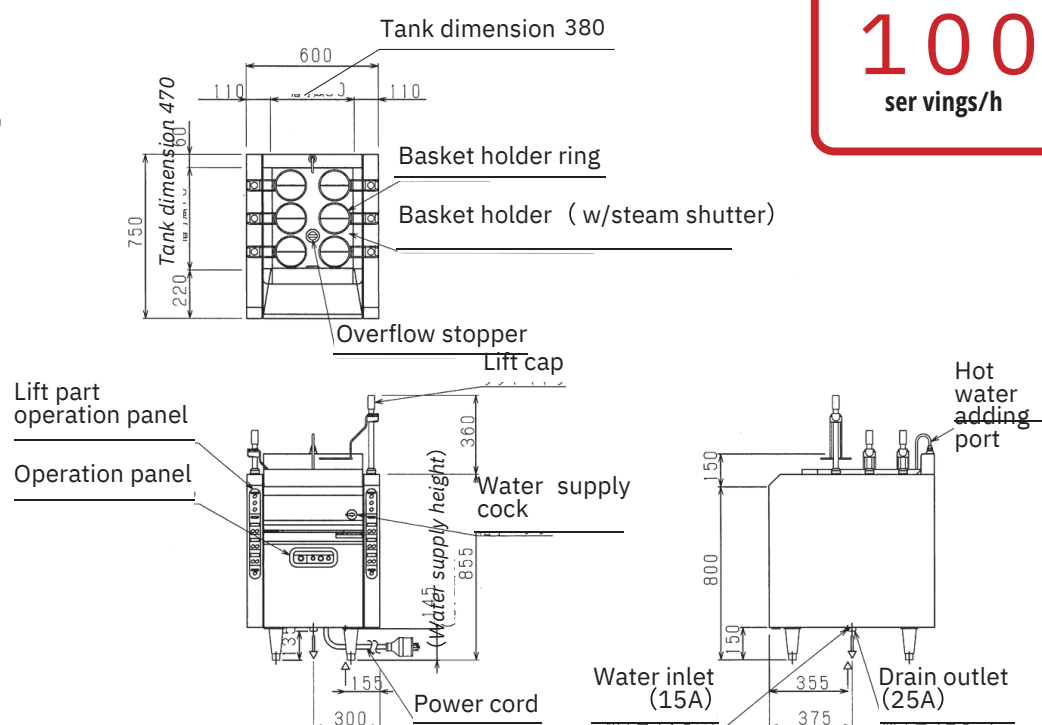
MREY-L06



Cooking Capacity

100
ser vings/h

MREY-L06D



Cooking Capacity

100
ser vings/h