



# Gas Fryer <Suzuchu> Lower Oil Amount type

**MGF**

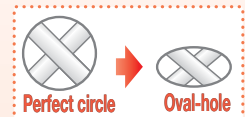
## Reduced the oil amount with special oval-hole heat pipe! You can reduce the cost of oil remaining the cooking capacity!

**Reduced oil amount from 8% to 15% remaining cooking capacity!**

Hole heat pipe normally takes wide space in an oil tank. After we adapted special oval-hole heat pipe, we succeeded to save the space for the heating zone in an oil tank. Result of that, we could reduce the oil amount from 8% to 15% remaining the cooking zone. Therefore, you can reduce the cost for buying oil and treatment of waste oil.

**The secret is...**

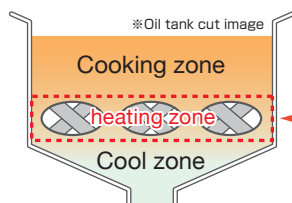
Special oval-hole heat pipe equipped.



Special oval-hole heat pipe

**Oil amount of heating zone Reduced 2ℓ (about 11%)**

※In case of MGF-CE16



### Lower Oil Amount type

### Kitchen environment improved by reducing the radiant heat from the main body

We reduced the radiant heat and it is safer when you touch the machine, because we adopted heat insulator and heat protector. Besides, the working environment in the kitchen improved by the chimney structure that there is no diffusion of exhaust gas.



すずちゅう 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.)

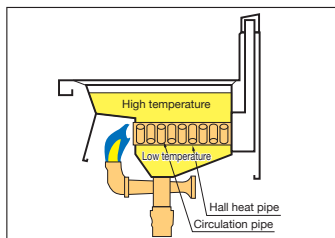
### Preventing Pilot Burner Clogging.

The pilot burner is equipped with a nozzle cleaning mechanism that allows you to easily clean clogged nozzles.



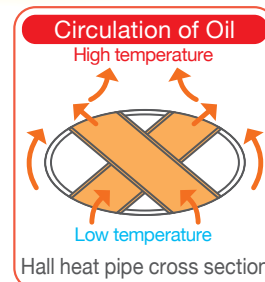
### Oil Circulation Prevents Oxidization for Good Frying.

Oil inside the tank circulates at all times to prevent uneven heating and oxidization. Fried scraps sink to the lower temperature area so it is possible to always cook in the clean area at a proper temperature.



**Besides! Save not only cost of oil but also gas!**

Because of special-circulated heating method by large hole heat pipe, thermal efficiency is very high, and the starting time is faster. It saves the gas consumption, and very economical. Also, only the upper part of the oil tank is heated due to the middle heating method. That is another reason to make it very economical.



### Accurate Oil Temperature Control and Reliable Auto-ignition.

The thermostat keeps the oil temperature at the proper temperature within 160°C to 220°C. Ignition is initiated through a quick and reliable piezoelectric auto-ignition method.

### Low-temperature type is also available!

Low-temperature type that can be set oil temperature between 140°C to 180°C is also available (The price is the same). Please contact us for more details.

※「-LO」 is added at the end of the model.

※ This is a built-to-order product.

### Numerous Functions to prevent unexpected Troubles.

The temperature control dial and gas cock are covered to prevent ingress of accidentally splattered oil. The exhaust stack cover prevents small objects from falling down. There are also a flame rod and an overheat protection device.

### Perfect for floor cleaning

We adopted full open and circle pipe leg for the lower part of the body, therefore it is very easy to clean. Oil protective cover at the bottom of the body protects you from the oil smoke and rebounded oil when you drain.



**JFEA**

Products with this mark comply with and are registered by "the JFEA Commercial Kitchen Equipment Standards" of Japan Food Service Equipment Association.



Conformity with Commercial Kitchen Equipment Standards

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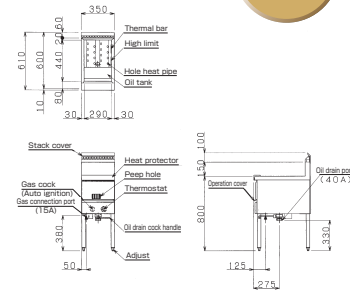
**Regular type -1-tank** Please choose according to application and space.

## MGF-CE12



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Oil amount  
12 ℓ

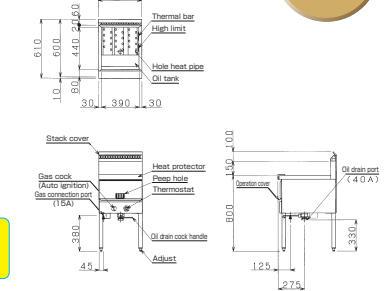


## MGF-CE16



JFEA

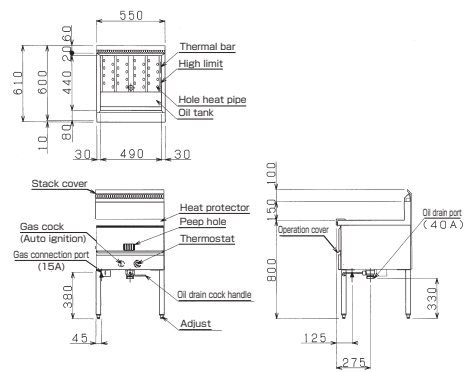
Oil amount  
16 ℓ



## MGF-CE20

JFEA

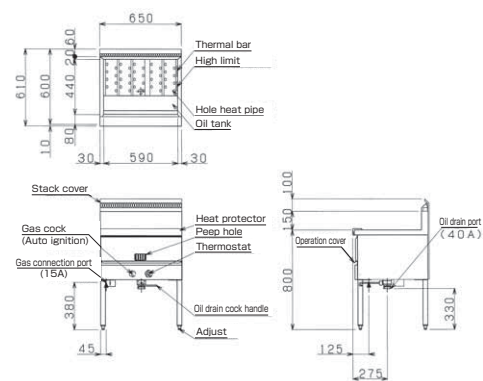
Oil amount  
20 ℓ



## MGF-CE23

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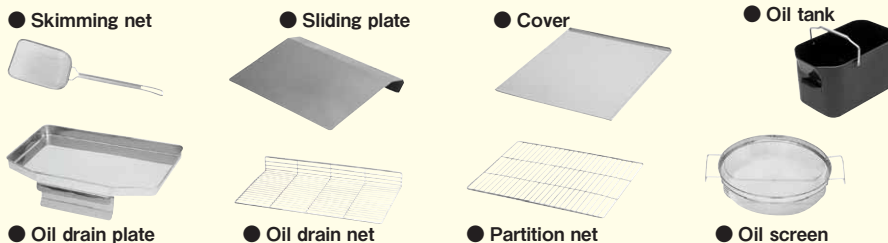
Oil amount  
23 ℓ



### Gas Fryer <Suzuchu> Lower Oil Amount type specification table

Model	External dimension(mm)				Oil amount ( ℓ )	Gas consumption		Gas connection		Weight (kg)	Accessories									
	Width	Depth	height	Height back		Town gas	LP gas	Town gas	LP gas		Heat protector	Oil tank, large	Oil tank, small	Oil screen (L)	Oil screen (S)	Oil drain plate	Oil drain net	Partition net	Cover	Skimming net
MGF-CE12	350	600	800	150	12	6.40kW(5,500kcal)	6.40kW(0.46kg/h)	15A	15A	41.0	1		1		1	1	1	1	1	1
MGF-CE16	450	600	800	150	16	8.72kW(7,500kcal)	8.72kW(0.62kg/h)	15A	15A	46.5	1	1	1		1	1	1	1	1	1
MGF-CE20	550	600	800	150	20	11.6kW(10,000kcal)	11.6kW(0.83kg/h)	15A	15A	54.0	1	1		1		1	1	1	1	1
MGF-CE23	650	600	800	150	23	14.5kW(12,500kcal)	14.5kW(1.04kg/h)	15A	15A	64.0	1	1	1		1	1	1	1	1	1

### Gas Fryer <Suzuchu> Lower Oil Amount type accessories



### Option

