



特選

2018-2020

PRODUCTS CATALOG

Japanese Restaurant
Equipments

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J.C. uni-tec Products Catalog 2018 - 2020

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Japanese Knives

Mizuno Knives 水野包丁



総銀 SOUGIN

Honyaki

特別鍛え柳刃総銀黒檀八角柄目釘付黒檀鞘

本焼 DX	本焼
<1> 尺 1 寸 / 330mm	<4> 尺 1 寸 / 330mm
<2> 尺 2 寸 / 360mm	<5> 尺 2 寸 / 360mm
<3> 尺 3 寸 / 390mm	<6> 尺 3 寸 / 390mm



銀巻 GINMAKI

Honyaki

特別鍛え柳刃銀巻黒檀八角柄目釘付黒檀鞘

本焼 DX	本焼
<1> 9 寸 / 270mm	<5> 9 寸 / 270mm
<2> 尺 / 300mm	<6> 尺 / 300mm
<3> 尺 1 寸 / 330mm	<7> 尺 1 寸 / 330mm
<4> 尺 2 寸 / 360mm	<8> 尺 2 寸 / 360mm

Sengen Kanemitsu 泉源 兼光作



シャガール鋼本焼 HONYAKI CHAGALL

鏡面 仕上げ Mirror finish	<1> 柳刃 Yanagiba	270mm	<2> ふぐ引 Fugubiki	270mm
		300mm		300mm
		330mm		330mm



白二鋼本焼 HONYAKI SHIRONIKO

<3> 柳刃 Yanagiba	270mm	<4> ふぐ引 Fugubiki	240mm
	300mm		270mm
	330mm		300mm

泉源兼光



品 番: 020AK5174
品 名: 泉源兼光 INOX handle 和包丁 出刃 240mm
刃渡り: 約 240mm
入 数: 5×3
JAN : 4901601219982



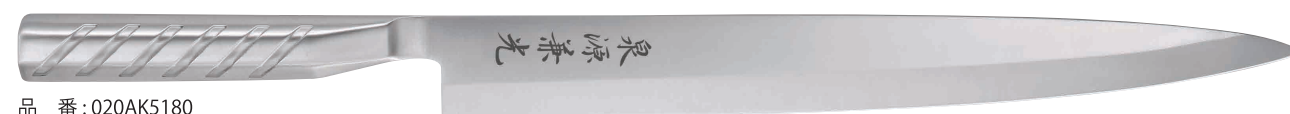
品 番: 020AK5173
品 名: 泉源兼光 INOX handle 和包丁 出刃 210mm
刃渡り: 約 210mm
入 数: 5×3
JAN : 4901601219975



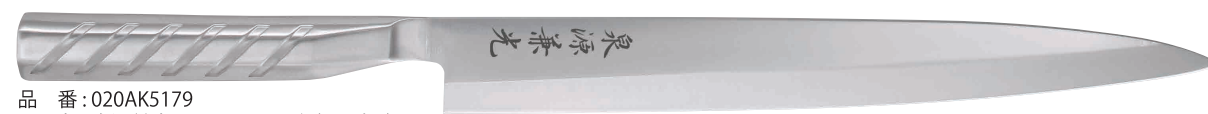
品 番: 020AK5172
品 名: 泉源兼光 INOX handle 和包丁 出刃 180mm
刃渡り: 約 180mm
入 数: 5×3
JAN : 4901601219968



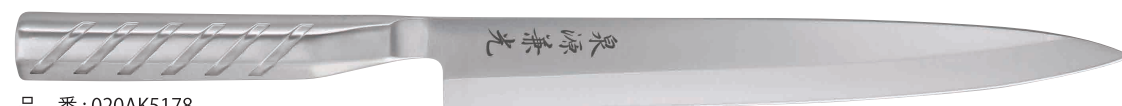
品 番: 020AK5170
品 名: 泉源兼光 INOX handle 和包丁 出刃 150mm
刃渡り: 約 150mm
入 数: 5×6
JAN : 4901601219951



品 番: 020AK5180
品 名: 泉源兼光 INOX handle 和包丁 刺身 300mm
刃渡り: 約 300mm
入 数: 5×6
JAN : 4901601200102



品 番: 020AK5179
品 名: 泉源兼光 INOX handle 和包丁 刺身 270mm
刃渡り: 約 270mm
入 数: 5×6
JAN : 4901601200003



品 番: 020AK5178
品 名: 泉源兼光 INOX handle 和包丁 刺身 240mm
刃渡り: 約 240mm
入 数: 5×6
JAN : 4901601219999

Customized Knives カスタマイズ和包丁



1 形状とサイズを選んでください Choose a model and size

A	柳刃 Yanagi-ba		210	240	270	300	330	360
B	ふぐ引き Fugu-Biki		240	270	300	330	360	
C	鎌型薄刃 kamagata-Usuba		180	195	210	240		
D	角型薄刃 Kakugata-Usuba		180	195	210	240		
E	出刃 Deba		180	195	210	240		
F	たこ引き Takobiki		240	270	300	330	360	

※出刃は刃渡りまでの長さ、出刃以外は刃先からしのぎまでの長さ

サイズ (mm) Size (mm)

2 材質を選んでください Choose a metal type

A	シャガール鋼本焼 Honyaki-Chagall	ステンレス鋼でクロム13%以上、コバルト14%程度配合、錆びにくい硬い為、研ぐのが大変。 The highest grade of knife available. A stainless steel alloy containing 13% chrome and 14% cobalt, these knives require professional experience and knowledge for proper sharpening and care.
B	安来白二鋼本焼 Honyaki-Akishironiko	安来地域でとれる鋼、焼き入れによって鋼の密度が高く硬い。切れ味は抜群だが、欠け易く錆は移りやすい。研ぐのが大変。A traditional, high end Japanese forged iron knife. With superior cutting characteristics, professional skill and knowledge are required for proper sharpening and care.
C	安来銀三鋼 Aki-Ginsanko	ステンレス鋼でクロム13%以上配合、シャガール鋼より錆は劣るが、鋼と比べると錆びにくい。本焼よりも研ぎ易い。With a stainless steel core, these knives have over 13% chrome content but are easier to maintain than Honyaki knives.
D	安来青二鋼 Aki-Aoniko	鋼に粘りがあり、硬さも程良く欠けにくい為、包丁に一番適している材質といわれる。 The most popular style of knives that have the best balance of metal composition, making them easy to maintain.
E	安来白二鋼 Aki-Shironiko	安来地域でとれる鋼。青二鋼と比べると粘りが少ない。研ぎ易いが消耗し易い。 A softer metal alloy compared with the Aoniko, these knives are an ideal selection for its easy sharpening and overall maintenance.
F	安来白三鋼 Aki-Shirosanko	安来地域でとれる鋼。白二鋼と比べると柔らかい。出刃むき。研ぎ易い。 Compared with the Shironiko, these knives are softer in composition. Most ideal for deba style knives.

3 柄を選んでください Choose the handle material

	A	黒檀八角 Kokutan - Hatsukaku
	B	朴八角 Boku-Hatsukaku
	C	水牛 Buffalo ring
	D	プラスチック Plastic ring

※1で選んでいた形状にあった柄になります。

4 鞘を選んでください Choose a knife sleeve

	A	黒檀鞘 Kokutan
	B	朴白鞘 Boku-Shiro

※1で選んでいた形状にあった鞘になります。

5 彫刻入れ Choose a carving design or name

A	松竹梅 Shochikubai	B	宝船 Takarabune	C	虎 Tiger	D	昇竜 Noboriryu	E	右竜 Uryu		柳刃 Yanagi-ba	ふぐ引き Fugu-Biki	薄刃 Usuba	出刃 Deba	たこ引き Takobiki
										A	松竹梅 Shochikubai			☐	
										B	宝船 Takarabune			☐	
										C	虎 Tiger			☐	
										D	昇竜 Noboriryu	☐	☐	☐	☐
										E	右竜 Uryu	☐	☐	☐	☐
										F	名前 Name	名前を送付下さい。 Send us your name			

※シャガール鋼本焼、安来白二鋼本焼に入れる事は出来ません。※手彫りの為、近いデザインになります。

*This Sculpture is not applicable Honyaki knives *This is handmade carving, it may different from the accompanying drawings.

Traditional Japanese Knife Classifications 包丁の分類【和包丁】



和包丁の製法は大きく分けて本焼と霞（付け鋼）とに分けられます。

本焼とは鋼の無垢が材料で霞とは鋼と鉄を鍛接した物が材料です。本焼の和包丁の利点は切れ味が長持ちし刃研ぎによる型くずれしにくいという点です。欠点としては製法が難しいため商品にバラツキが出る事や硬い為に小刃欠け（刃先が小さく欠けること）したり研ぐのに時間がかかる事、価格が高い事などです。前記のような理由の為、本焼の和包丁はかなり刃研ぎの経験を積んだ人でなければ本来の利点を生かすことができず、欠点だらけのものになってしまいます。

霞（付け鋼）の包丁は本焼に比べ比較的価格も安く裏に鋼、表には軟鉄を鍛接している為研ぎやすく大きく欠けにくいという利点があります。しかし切れ味が落ちるのが早かったり、表と裏で違う材質を鍛接している為に包丁が裏に向かって（軟鉄の膨張により鋼が押されるため）反ってくることがあるという欠点があります。どちらの製法で作った包丁も一長一短がある為使う人も使用法や力量に合った包丁を選ぶことが大切です。

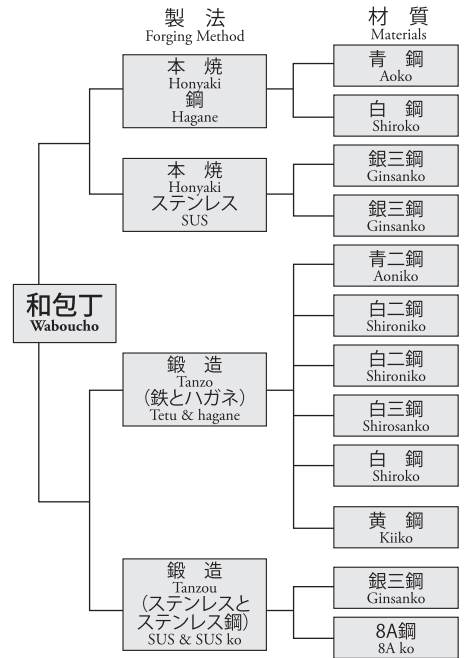
また最近ではステンレス系の材料を使った和包丁も、各メーカーが製造・販売を始め従来の鋼に比べより硬くサビに強いといったステンレス鋼の利点を生かした和包丁も多く見られます。

Japanese knives are categorized based upon the materials used and the forging technique. (See chart on right.)

There are two classifications of materials for traditional Japanese knives - knives made from one material (honyaki) and knives made from two materials (kasumi).

Honyaki knives are extremely difficult to make. Forging techniques of honyaki knives have developed over a long history and only highly skilled Meisters are able to use such techniques. The resulting knives are superior in strength, sharpness, and durability. Maintaining a honyaki knife is also difficult as improper sharpening and cleaning can easily damage it.

Kasumi knives are easier to make and maintain compared to the honyaki knives. They are made of two materials and are thus softer. Kasumi knives are also relatively inexpensive.



Types and Applications of Japanese Knives 和包丁の種類と用途

形状 Blade Shape	名称 Name	用途 Applications	使用し易いサイズ (mm) Popular sizes
	柳 刃 Yanagi-ba	元々は関西型の刺身包丁だが現在は全国的、関西では正夫「しょうぶ」とも呼ぶ。 The most commonly used knife for preparing sashimi. Other soft to firm foods can also be prepared using the yanagi-ba.	240 ~ 300
	蛸 引 Tako-biki	元々は関東型の刺身包丁だが最近では柳刃に押され使う人が減っている。 The Tako-biki is more commonly used among the eastern regions of Japan and has the same applications as the Yanagi-eastern.	240 ~ 300
	ふぐ引 Fugu-biki	ふぐ等の薄造り用で柳刃より幅も厚みも薄い。てっさ包丁とも呼ぶ。 Having a thinner blade than the yanagi-ba, the Fugu-biki is a specialty knife designed for cutting paper-thin slices of the blowfish. Can be used for other applications requiring precise and accurate cutting.	240 ~ 300
	相出刃 Deba	魚や鳥をさばく物だが厚みや長さによってかなりの種類に分かれ用途は広い。 The Deba is an all purpose knife. It can be used to prepare poultry, fish, meat, vegetables and other types of food.	150 ~ 240
	鎌形薄刃 Kamagata-Usuba (Thin-Bladed)	関西型の野菜切で小さい物は面取りなどの細工包丁として使用する。 The Kansai version of the Usuba, this knife is more versatile with its pointed tip. It can be used for regular cutting as well as for creative cutting of vegetables.	165 ~ 240
	薄 刃 Usuba (Thin-Bladed)	関東型の野菜切で一般的には片刃だが両刃の物もある。 The most versatile vegetable knife, the Kanto style Usuba is the most popular multipurpose vegetable knife.	165 ~ 240
	鰐 切 Hamo Kiri	鰐等の小骨の多い魚を細かく切る為の包丁。 Knives of this type are used for cutting bony fish, such as sharp-toothed eel.	240 ~ 300
	鰻 裂 Unagi-Saki (Eel Knife)	関東型のうなぎ裂、他に大阪型や京都型、名古屋型などがある。 Knives of this type are used for cutting eel. Different styles are also available depending on the region of Japan (i.e. Osaka, Kyoto, and Nagoya)	150 ~ 240

EVOL CHEF

(エボルシェフ)
MADE IN JAPAN

洋包丁



品番: 020AB5641
品名: EVOLCHEF 牛刀300mm
刃渡り: 約300mm
入数: 5×3
JAN: 4901601200218



品番: 020AB5640
品名: EVOLCHEF 牛刀 270mm
刃渡り: 約 270mm
入数: 5×6
JAN: 4901601200201



品番: 020AB5639
品名: EVOLCHEF 牛刀 240mm
刃渡り: 約 240mm
入数: 5×6
JAN: 4901601200195



品番: 020AB5638
品名: EVOLCHEF 牛刀 210mm
刃渡り: 約 210mm
入数: 5×6
JAN: 4901601200188



品番: 020AB5637
品名: EVOLCHEF 牛刀 180mm
刃渡り: 約 180mm
入数: 5×6
JAN: 4901601200171

材質: 刃体 ハイカーボンステンレス刃物鋼
ハンドル 18-8ステンレスチール

安全衛生管理に適したオールステンレス製

ステンレスの一体構造のため熱湯消毒や食器洗浄機、食器乾燥器の使用が可能で衛生的。



プロの現場を考えた ハンドル形状とグリップパターン



和包丁ストライプパターン



洋包丁ブロックパターン



品 番 : 0 20AB563 2
品 名 : EVOLCHEF ペティ 1 5 0 mm
刃渡り : 約 1 5 0 mm
入 数 : 5 × 6
JAN : 4901601200126



品 番 : 0 20AB563 1
品 名 : EVOLCHEF ペティ 1 3 0 mm
刃渡り : 約 1 3 0 mm
入 数 : 5 × 6
JAN : 4901601200119



品 番 : 0 20AB563 5
品 名 : EVOLCHEF 三徳 1 7 0 mm
刃渡り : 約 1 7 0 mm
入 数 : 5 × 6
JAN : 4901601200157



品 番 : 0 20AB563 6
品 名 : EVOLCHEF 菜切 1 6 5 mm
刃渡り : 約 1 6 5 mm
入 数 : 5 × 6
JAN : 4901601200164



品 番 : 0 20AB564 5
品 名 : EVOLCHEF 筋引 2 7 0 mm
刃渡り : 約 2 7 0 mm
入 数 : 5 × 6
JAN : 4901601200140



品 番 : 0 20AB563 4
品 名 : EVOLCHEF 筋引 2 4 0 mm
刃渡り : 約 2 4 0 mm
入 数 : 5 × 6
JAN : 4901601200133

材 質 : 刃体 ハイカーボンステンレス刃物鋼
ハンドル 18-8ステンレススチール

Western Knife Classification 包丁の分類【洋包丁】



洋包丁の製法は和包丁と違いほとんどの行程が機械化されてきており各メーカーによって特徴はあるものの比較的共通しています。

洋包丁を分類するとすれば工程よりもむしろ鋼の材質や産出される場所で分けられることが多いようです。材質で大きく分けると特殊鋼（ステンレス系）と鋼（非ステンレス系）とに分けられ最近では業務用、家庭用共にステンレス系の包丁がよく使われています。

洋包丁は製造工程の為、手作りの和包丁以上に鋼の性質によって性能が左右されやすいと言えます。その為、業務用の刃物メーカーは不純物が少

なく品質の良い刃物専用の鋼材を使っています。

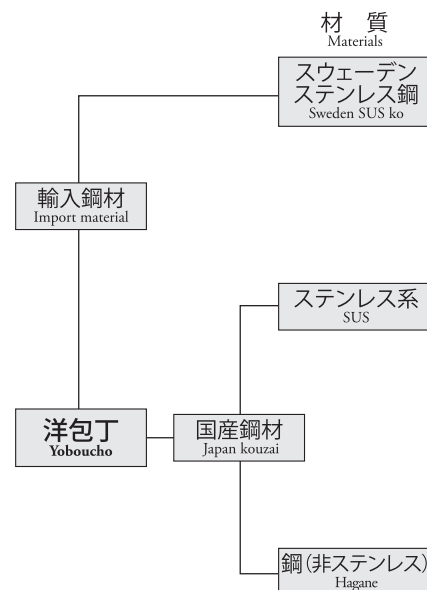
また様々なランクはありますが一般的にステンレス系ではスウェーデンステンレス鋼が高純度で品質が良いとされ、非ステンレス系では島根県の安来鋼などがあります。

Unlike Japanese style knives where forging technique and materials used determine the type of knife, the categorization of Western knives is based on the material used to make them.

Most are made from high grade Stainless Steel (most of the high grade stainless steel is produced in Sweden). The abundance of high grade material for stainless steel make it easier to produce Western style knives.

Although all knives can be made using the same materials, not all knives are of the same quality. Poor forging techniques using good materials will produce inferior quality knives. Using good forging techniques along with high grade Stainless Steel is essential in producing the best quality knives.

Overall, Western style knives are easier to maintain and are also more economical when compared to Japanese style knives.



Types and Applications of Western Knives 洋包丁の種類と用途

形 状 Blade Shape	名称 Name	用 途 Applications	使用し易い サイズ (mm) Popular sizes
	牛 刀 Cook's Knife	肉、野菜、魚、パンなど万能だが刃が薄いのであまり堅い物は不可 As one of the most versatile knives, the Cook's knife is made of a medium sized blade that can cut most foods, but not hard materials (such as frozen foods and bones).	240 ~ 300
	筋 引 (スライサー) Slicer	肉の筋を切ったりスライスする肉の薄切り用 Specialized knife for making thin cuts of fish, meat, and vegetables.	210 ~ 270
	洋出刃 Western Deba	骨付き肉や半冷凍物、カニなどを切る厚口の牛刀 Made for cutting hard foods, the Western Deba is made for cutting things such as semi-frozen foods, bones, and other hard foods.	210 ~ 240
	ペティー ナイフ Petty Knife	野菜、果物の皮むきや細工用 Specialized knife for peeling and making garnishes.	90 ~ 150
	サバキ東型 (角型) Boning Knife (Kanto Style)	本来は骨付き肉から肉を切りはがすものだが、 小型で使いやすいので様々な用途に使われている。 骨透き包丁ともいう。	150
	サバキ西型 (丸型) Boning Knife (Kansai Style)	Designed for cutting meat off of bones. Due to their small size, these knives are easy to use for other types of cutting as well.	150
	ガラスキ Garasuki	主に鳥をさばくのに使う、 サバキの東型より幅広で厚みがある。 Wider than the Kanto style Boning knife, the Garasuki was originally for cutting chicken but is now used for other types of preparation.	180
	サーモン ナイフ Salmon Slicer	スモークサーモン等のスライスに使う。 Specialized knife for making thin cuts of fish and meat.	300
	ウェーブ ナイフ Bread Knife	パンやカステラ、ケーキ等を切る。 Specialized knife for cutting baked goods (cakes, breads, pastries, etc).	250 ~ 360

Knife Sharpeners ハンディ砥石【和包丁】

"A new generation of water rolling knife sharpeners"

かつてない滑らかで最上の研ぎができる研ぎ器"Max 4G"誕生!

Ultimately Smooth & Foolproof Sharpening



Max 4G comes with a ceramic stone as shown in picture.
Replacement ceramic and diamond stones available.



Max 4G

Patent pending

4- Spring Wheel Suspension:

The sharpening wheel of MAX 4G is suspended by 4 springs enabling it to move up and down and side to side. Because of this freedom of movement, optimum contact with the knife blade can be maintained all the time, no matter how you move your knife or how much pressure you apply.

4本のコイル・スプリングが研石駒シャフトをサポート

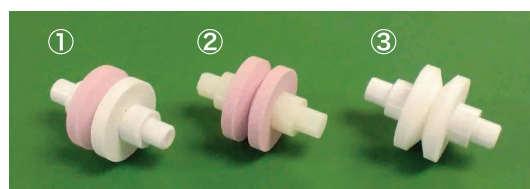
研石駒両サイドのスプリングがナイフのセンタリングを常にキープ、包丁側面のスクラッチを防止。
2本の上下スプリングは、研ぎ込み時の過剰な押し付けによる刃コボレを防止。

Water lubrication system:

Water lubrication system keeps the wheel surface clean as it rotates through the water. It also prevents the knife blade from being damaged by frictional heat.

ウォーター・ルブリエーション・システム

砥石駒が水中を回る事により砥石駒の目詰りを防止、又、研磨時に生じる刃先の摩擦熱劣化を防ぎ、刃先を痛めずに滑らかに研ぎ上げます!



Replacement stone wheel	1	TKC-150 Stainless steel
	2	TKC-320 Japanese Iron
	3	TKC-400 Yanagi/Boning knives

※一般的な金属製料理包丁は研げますが、セラミックナイフ等は研げません。

Conventional water rolling knife sharpener KC300

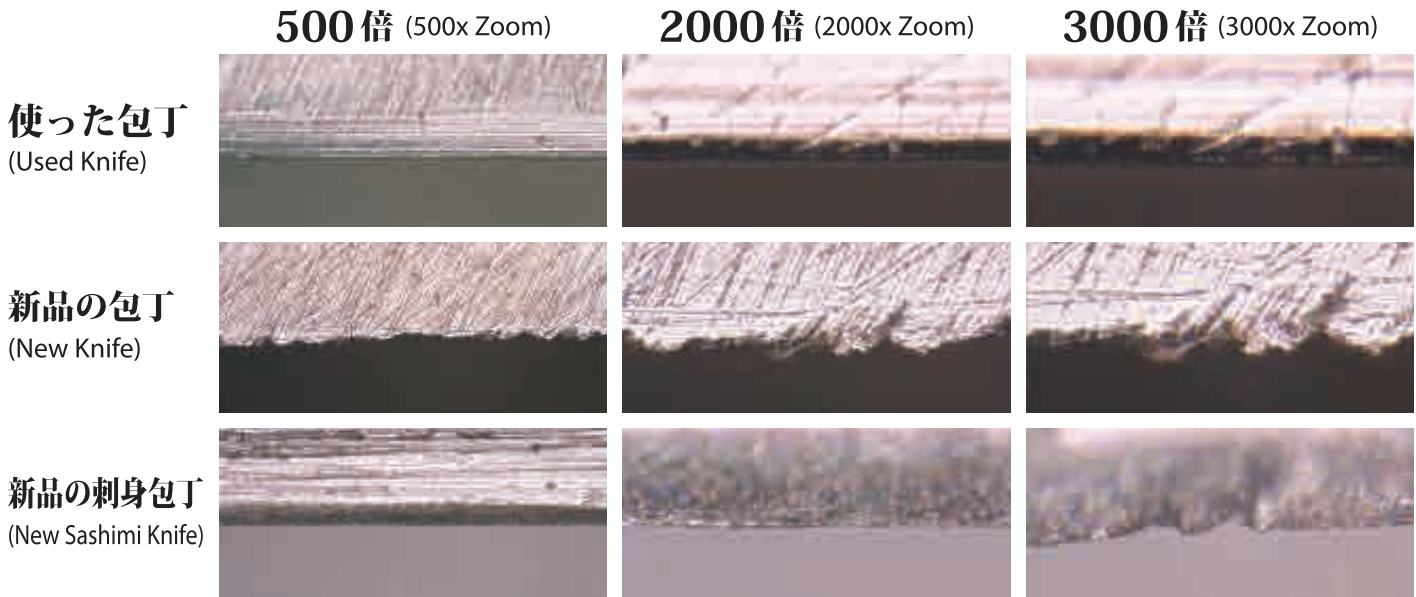


*The water rolling knife sharpener can not sharpen ceramic knives.

Blades Under Magnification 包丁刃先拡大写真

よく切れる包丁の刃は、ノコ刃が立っています。切れ味を長く保つためには、刃先（鋸刃）が削ぎ落とされない様なSoft matを使用する事が包丁の切れ味を長く待たせる方法です。

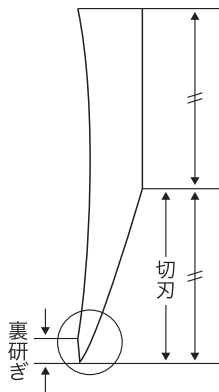
Under high magnification, a sharp knife blade looks like a fine saw. This saw-like structure gives the blade the sharpness to cut cleanly.



Japanese Style Blades 和包丁【柳刃・蛸引・薄刃】

Sharpening Thin Japanese Style Blades (Yanagi, Takobiki, and Usuba blades)

柳刃・蛸引・薄刃などの切刃のつけ方



柳刃・蛸引・薄刃などは、和包丁のうちでもとくに切れ味のよい刃物です。したがってシャープな切れ味を殺さずに研ぐためには、細心の注意が必要です。

Removing burr off of Japanese blades is difficult because the back edge of the blade is curved and also because there is another edge on the back that needs to be maintained.

切刃部分の研ぎ方

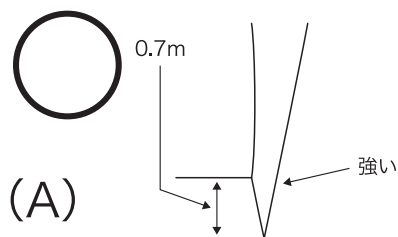
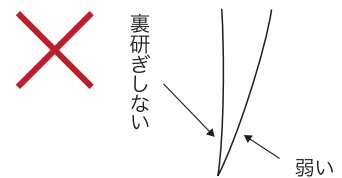


表10回、裏1〜2回くらいの割合で研いで下さい。切刃は全体をややたいらに研いで下さい。

Make sure to maintain the curvature and cutting edge of the back side of the knife by properly maintaining solid contact between the back edge and the sharpening stone.

誤った研ぎ方



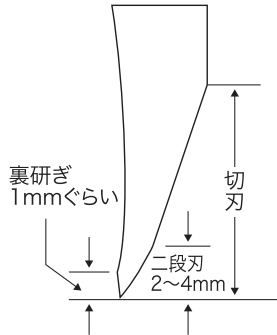
上図は切刃が広すぎます。しかも、裏研ぎをまったくしていないか、裏研ぎ不足です。このような刃形は、刃こぼれやすく、また刃先は弱いので切りさばく力を失います。適度の裏研ぎ部分（図A参照）を厚くして刃先を強くこぼれにくくするためにぜひ必要です。

Be careful not to over grind the back edge of the knife. Doing so will flatten the curve. This will permanently damage your knife.

Japanese Style Knives 和包丁【出刃】

Sharpening Thick Japanese Style Knives (Deba and Yodeba blades)

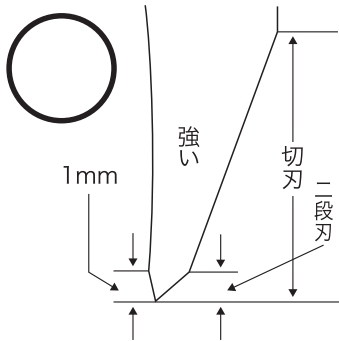
出刃などの切刃のつけ方



出刃は硬い骨などを叩き切ることもあるので、刃先を強く保っておかなければなりません。

Deba and Yodeba blades are designed to cut thick foods (meat, bones, etc) and must be sharpened differently from Yanagi-like blades.

切刃の研ぎ方



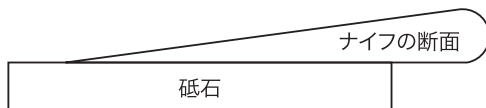
表は、多少二段刃に研ぎ、裏も十分に研いで刃先を強くする。

The cutting edge must be sharpened at a wider angle. Too thin of an angle (like the Yanagi blades) will cause the blade edge to chip when cutting.

絶対にしてはいけないベタ研ぎ

Things NEVER to do when Sharpening

●ナイフの刃面全部を砥石に付けて研ぐこと



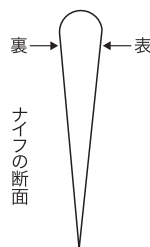
表・裏とも刃角を付けないベタ研ぎをしますと刃先の強度がなくなり、刃こぼれの原因となり、また物を切りさばく力もなくなります。絶対にしないで下さい。



Do not lay the knife flat against the sharpening stone.



Laying a blade flat and sharpening both sides will permanently weaken the blade, causing it to break and chip easily.

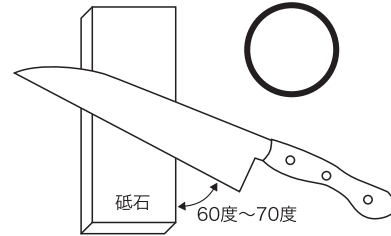


Western Style Knives 洋包丁

Sharpening Western Style Knives

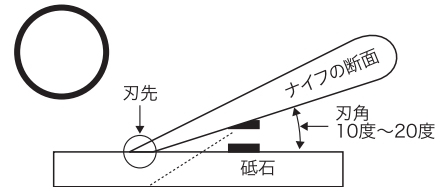
① ナイフの砥石に接する角度

Hold the knife at a 60-70 degree angle when sharpening.



② 刃先につける刃角

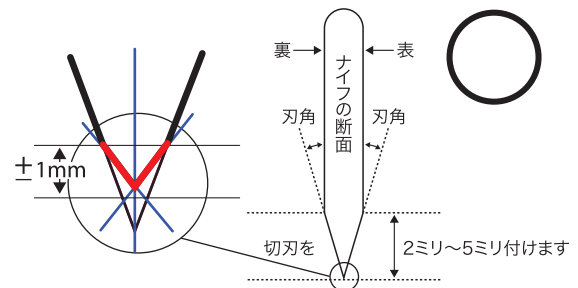
Hold the blade between 10-20 degrees above the stone.



10円硬貨1枚で約5度の刃が付きます。2枚~4枚入る感じでお研ぎ下さい。

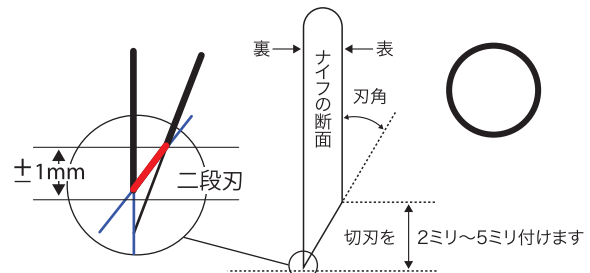
③ 両刃研ぎ

When sharpening a double edged knife with equal cutting angles, make sure to sharpen both sides equally. The sharpening edge is 2-5mm from the tip of the knife.



④ 片刃研ぎ

When sharpening a single edged knife, make sure to sharpen only 2-5mm from the tip of the knife.



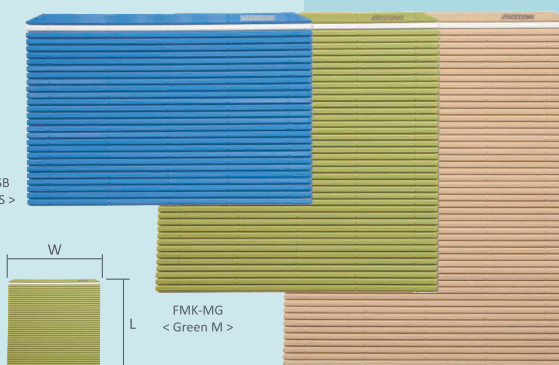
Makisu - Sushi Roll Mat

FMK


No cling film needed!

- Dishwasher Safe
- Bleach Safe

FMK-SB
< Blue S >



FMK-MG
< Green M >

FMK-LV
< Beige L >

PATENTED
DESIGN PATENTED

Made in Japan



Youtube Video

Model Name	W x L mm (inch)	g (lbs)	Heatproof & Colors
FMK - S	250 x 165 (10 x 6.5)	110 (0.23)	100C (212F)
FMK - M	250 x 240 (10 x 9.5)	160 (0.33)	Green Beige Blue
FMK - L	250 x 305 (10 x 12)	200 (0.42)	

Sizes and colors may be changed without prior notice.

Hangiri - Sushi Rice Bowl

FHG


FHG-48



Stackable



- The foamed plastic that is used inside its material makes it light!
- Dishwasher Safe, Bleach Safe

PATENT PENDING

Made in Japan

Model Name	D x H mm (inch)	kg (lbs)	Referential Qty of Rice	Heatproof & Color
FHG - 48	480 x 110 (18.9 x 4.3)	1.7 (3.7)	LE 1 sho (LE 10 cups)	90C (194F)
FHG - 60	600 x 140 (23.6 x 5.5)	3.3 (7.3)	1 ~ 2 sho (10~20 cups)	Beige
FHG - 72	720 x 170 (28.3 x 6.6)	4.8 (10.6)	GT 2 sho (GT 20 cups)	

Sizes and colors may be changed without prior notice.

LE: Less Equal GT: Greater Than

Mixing Spatula

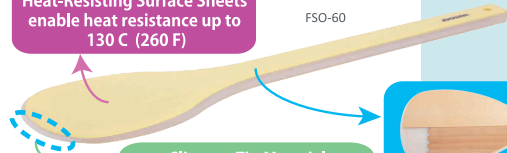
FSO

Heat-Resistant Hygienic Spatula

- Dishwasher Safe
- Bleach Safe

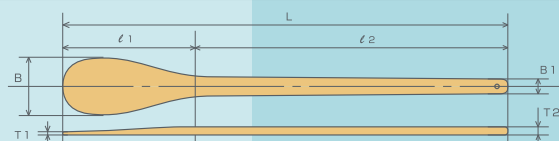
Heat-Resisting Surface Sheets enable heat resistance up to 130 C (260 F)

FSO-60



Slippery Tip Material prevents food attaching and scratches on pots or pans!

Wood Core Structure gives its high-rigidity and lightness!



Made in Japan

Model Name	L mm (inch)	B mm	B1 mm	T1 mm	T2 mm	Weight g (lbs)	Heatproof & Color
FSO - 40	400 (15.7)	111	38	211	189	2.8	130 C (260 F)
FSO - 50	500 (19.7)	124	42	244	256	2.8	Beige
FSO - 60	600 (23.6)	137	35	259	341	2.8	
FSO - 90	900 (35.4)	163	35	349	551	6.6	
FSO - 120	1200 (47.2)	187	37	390	810	8.1	

Sizes and colors may be changed without prior notice.

Hangiri Spatula

FSOG

Specially Designed Spatula for Sushi Rice

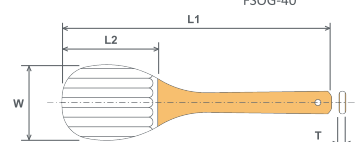
DESIGN PAT. P.

Made in Japan



FSOG-45

- Dishwasher Safe
- Bleach Safe



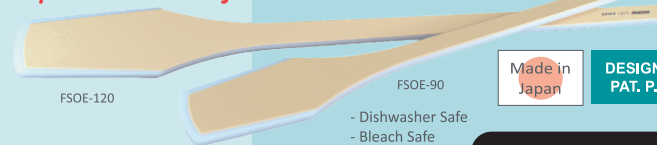
Model Name	L1 mm (inch)	L2 mm	W mm	T mm	Weight g (lbs)	Applicable Hangiri	Heatproof & Color
FSOG - 40	400 (15.7)	130	115	12.5	180 (0.40)	FHG-48, 60	90C (194F)
FSOG - 45	450 (17.7)	160	125	12.5	220 (0.49)	FHG-60, 72	Beige

Sizes and colors may be changed without prior notice.

Ramen Spatula

FSOE

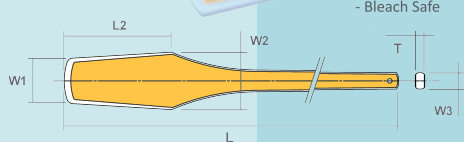
Spatula Exclusive for Ramen!



FSOE-120

- Dishwasher Safe
- Bleach Safe

Made in Japan

DESIGN PAT. P.


Model Name	L mm (inch)	L2 mm	W1 mm	W2 mm	W3 mm	T mm	Weight g (lbs)	Heatproof & Color
FSOE - 90	900 (35.4)	197	100	124	33	19	920 (2.03)	130C (260F)
FSOE - 120	1200 (47.2)	242	100	129	37	22	1430 (3.15)	Beige

Sizes and colors may be changed without prior notice.

Thick & Tough Tip!



Soft Cutting Board

FSR

The BEST cutting board ever
for **Japanese knives** !!



Made in Japan



Model Name	Thickness mm (inch)	Size mm (inch)	kg (lbs)	Heatproof & Color
FSR20-5025	20 (0.8)	500 x 250 (19.7 x 9.8)	1.8 (4.0)	90 C (194 F) Beige
FSR20-5030		500 x 300 (19.7 x 11.8)	2.0 (4.4)	
FSR20-6030		600 x 300 (23.6 x 11.8)	2.4 (5.3)	
FSR20-6035		600 x 350 (23.6 x 13.8)	2.9 (6.4)	
FSR25-8035	25 (1.0)	800 x 350 (31.5 x 13.8)	4.3 (9.5)	
FSR25-8040		800 x 400 (31.5 x 15.7)	4.9 (10.8)	
FSR25-9040		900 x 400 (35.4 x 15.7)	5.5 (12.1)	
FSR25-9045		900 x 450 (35.4 x 17.7)	6.3 (13.9)	
FSR30-10040	30 (1.2)	1000 x 400 (39.4 x 15.7)	6.8 (15.0)	
FSR30-10045		1000 x 450 (39.4 x 17.7)	7.6 (16.8)	
FSR30-12040		1200 x 400 (47.2 x 15.7)	8.2 (18.1)	
FSR30-12045		1200 x 450 (47.2 x 17.7)	9.2 (20.3)	

Custom size available. Max: 2,000 x 1,000(mm)

- Dishwasher Safe
- Bleach Safe

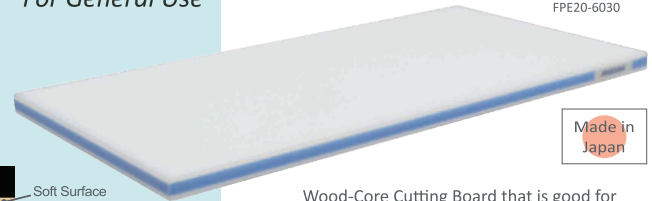


Youtube Video

PE Cutting Board

FPE

For General Use



FPE20-6030

Made in Japan

Wood-Core Cutting Board that is good for
General Use, such as for **Veggies**, **Meats**,
Fish, and etc.

Model Name	Thickness mm (inch)	Size mm (inch)	kg (lbs)	Heatproof & Color
FPE20-5025	20 (0.8)	500 x 250 (19.7 x 9.8)	1.8 (4.0)	90 C (194 F) White
FPE20-5030		500 x 300 (19.7 x 11.8)	2.0 (4.4)	
FPE20-6030		600 x 300 (23.6 x 11.8)	2.4 (5.3)	
FPE20-6035		600 x 350 (23.6 x 13.8)	2.9 (6.4)	
FPE25-8035	25 (1.0)	800 x 350 (31.5 x 13.8)	4.3 (9.5)	
FPE25-8040		800 x 400 (31.5 x 15.7)	4.9 (10.8)	
FPE25-9040		900 x 400 (35.4 x 15.7)	5.5 (12.1)	
FPE25-9045		900 x 450 (35.4 x 17.7)	6.3 (13.9)	
FPE30-10040	30 (1.2)	1000 x 400 (39.4 x 15.7)	6.8 (15.0)	
FPE30-10045		1000 x 450 (39.4 x 17.7)	7.6 (16.8)	
FPE30-12040		1200 x 400 (47.2 x 15.7)	8.2 (18.1)	
FPE30-12045		1200 x 450 (47.2 x 17.7)	9.2 (20.3)	

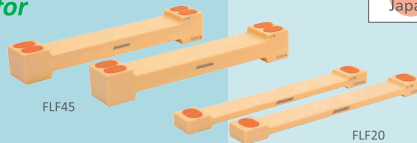
Custom size available. Max: 2,000 x 1,000(mm)

Cutting Board LIFTER

FLF

Lifts cutting boards from
a cooking table for
sanitation

- Dishwasher Safe
- Bleach Safe



FLF45

FLF20



FLF150

FLF120

FLF90

Knockdown Structure



Can be used like this!



Wet cloth is NO good.

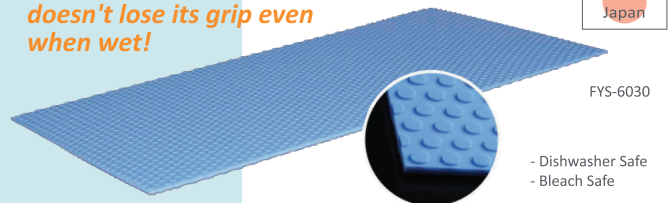
Model Name	Height mm (inch)	Length mm (inch)	Width mm (inch)	Weight g (lbs)	Heatproof & Color
FLF20 - 230	20 (0.8)	230 (9.1)	35 (1.4)	100 (0.22)	85 C (185 F) Beige
FLF20 - 300		300 (11.8)	35 (1.4)	120 (0.26)	
FLF20 - 390		390 (15.4)	35 (1.4)	160 (0.35)	
FLF45 - 230	45 (1.8)	230 (9.1)	50 (2.0)	340 (0.75)	
FLF45 - 300		300 (11.8)	50 (2.0)	440 (0.97)	
FLF45 - 390		390 (15.4)	50 (2.0)	540 (1.19)	
FLF90 - 300	90 (3.5)	300 (11.8)	120 (4.7)	700 (1.54)	
FLF90 - 390		390 (15.4)	120 (4.7)	800 (1.76)	
FLF120 - 300	120 (4.7)	300 (11.8)	120 (4.7)	900 (1.98)	
FLF120 - 390		390 (15.4)	120 (4.7)	1020 (2.25)	
FLF150 - 300	150 (5.9)	300 (11.8)	120 (4.7)	1100 (2.43)	
FLF150 - 390		390 (15.4)	120 (4.7)	1280 (2.82)	

Sizes and shapes may be changed without prior notice.

Non-Slip Mat

FYS

The best non-slip mat that
doesn't lose its grip even
when wet!



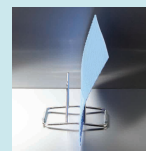
FYS-6030

- Dishwasher Safe
- Bleach Safe



< Multi-purpose use >

For knife
sharpening stone



Stands upright
for easy drying.

Model Name	Size mm (inch)	g (lbs)	Heatproof & Color
FYS - S	200 x 125 (7.5 x 4.9)	70 (0.15)	80 C (176 F) Blue
FYS - M	250 x 150 (9.8 x 5.9)	100 (0.22)	
FYS - L	300 x 200 (11.8 x 7.9)	160 (0.35)	
FYS - 4020	400 x 200 (15.7 x 7.9)	210 (0.46)	
FYS - 5025	500 x 250 (19.7 x 9.8)	330 (0.73)	
FYS - 6030	600 x 300 (23.6 x 11.8)	470 (1.04)	

Shape of surfaces may be changed without prior notice.

Cutting Board SCRAPER

CBS

The Perfect Tool for maintenance
of cutting boards



DESIGN
PATENTED

Made in Japan



Youtube Video

Model Name	Size mm (inch)	g (lbs)	Core	Color
CBS - 115P	t30 x 50 x 115 (1.2 x 2.0 x 4.5)	18 (0.04)	PE Form	Pink

Size and color may be changed without prior notice.

マルマスホーミル 家庭用製粉機 (タイマー・ブレーカー付)

電動フルイA (連続分離型)

お手持ちの製粉機に
セットしてご使用下さい



ご家庭に一台あれば、米、麦、そば、大豆、などの
製粉から飼料穀類の粉碎(挽割) 味噌摺、豆腐作りまで…
いろいろな用途に手軽にご使用いただけます。

- 漢方薬ウコンの製粉にはウコン用ロール(オプション)をご使用下さい。
- 黒豆・大豆の製粉には黒豆・大豆用ロール(オプション)をご使用下さい。

【付属部品】



◎よい粉を作るには原料を充分乾燥することが一番大切です。

そば

一回目、荒挽きし荒目のフルイにかけ、そばかすを取り除いてから二回目で製粉して下さい。
そば粉、小麦粉、約5:5、玉子、塩などの混ぜかげんに
より好みに合わせておいしく仕上げて下さい。

生大豆製粉・豆腐作り・呉汁

生大豆を2~3日良く陽の当たる場所で充分乾燥してから、製粉して下さい。豆腐作りは生大豆粉を、大豆1合に対し水1升の割合で1日浸し、煮たててから布でしぼりニガリを入れて凝固したら、型に入れて下さい。おいしい豆腐が出来上がります。生大豆粉をそのままそ汁に入れ呉汁としてお召し上がり下さい。

(ホーミルに味噌摺部品セット写真)

- 味噌摺部品を取り付ければ、味噌摺作業が手軽に出来ます。(部品別売)



電動フルイA (モーター内蔵)

- 独特なふるい装置で連続作業が出来ます。
- 網の交換は簡単に着脱出来ます。

【能率】・標準65メッシュ(80目) だんご・粉もち
・小麦・そば…3.5kg
・米…6.5kg
・単相100Wモーター内蔵
・本体寸法 全長57×全巾33×高さ30cm
・重量14.5kg

【オプション】
50メッシュ(60目) そば粉仕上げ、小麦粉
11メッシュ(13目) そば殻取り用
32メッシュ(40目) ウコン
80メッシュ(100目) 米粉
100メッシュ(120目) 米粉



・オプション発売中…ホーミル・フルイ運転台

ホーミル・フルイの運転台

特長

- 簡単操作レバー付
- 家庭用電源でご使用いただけます
- 運転時間がセット出来るタイマー付

名 称 型 式	家庭用小型製粉機 マルマス ホーミル	
電 源	AC100V 50/60Hz	
モーター	分相始動型 250W	
本 体 寸 法	幅27cm×奥行33cm×高さ60cm	
重 量	24kg	タンク容量 9ℓ (5升)
能 率	ひき割り/毎時 製粉(60メッシュ)/毎時	
	精白米	25~35kg 5~15kg
	大 麦	25~35kg 1.5~5kg
	小 麦	25~35kg 1.5~5kg

○このカタログの仕様及び外観は予告なく変更することがあります。

米・かるかん・パン類

上白精米又は洗米して充分乾燥してから製粉すると大へん良い粉が手軽に出来ます。米パン用にはフルイ替網80メッシュ(100目)以上の網目をご使用又は3回程度の繰返し製粉を行って下さい。

きな粉・はったい粉・骨粉・ハト麦茶

原料を煎り上げて、冷やしてから製粉して下さい。

小 麦 粉

充分乾燥した小麦1斗に水2合程度混入させ、5~6時間放置し製粉しますと、良質の粉が出来ます。(少々の水を混入させることにより表皮の混入を少なくします)
小麦の製粉は品種・産地により能率が異なります。小麦専用本体及び小麦専用ロール(オプション)使用で能率は標準仕様の50~70%upされます。

家庭用製粉機

マルマス

マルマスホーム 電動フルイA

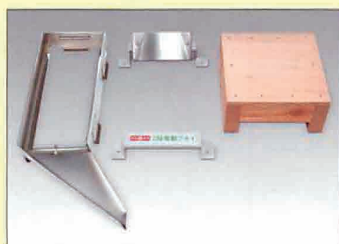
簡単に取り付けできる 電動フルイ用2段フルイ

(オプション)

これは便利、手間いらず。一度の製粉で三分別します。

そばの製粉では、そば殻挽割から仕上げそば粉まで網の交換不要です。
(上アミ11メッシュ) (下アミ40~50メッシュ)

いつでも手軽にそば作りが楽しめます



電動フルイ用2段フルイ
オプション(金網別売)



2段フルイをセット



そば製粉



荒挽粉、そば粉、そば殻、一度に三分別します。
荒挽粉は再製粉して仕上げます。

餅ねり機 (しらゆき) A

しらゆきは独特の抵抗体で腰の強いおいしいお餅に仕上げます。
長年に亘り好評をいただきありがとうございます。

(しらゆき流 多芸なねり技)

地域に密着したお餅つき

- ◎ かんころ餅
- ◎ 新粉餅
- ◎ きりたんぼ
- ◎ みそつき



きりたんぼ用羽根(オプション)



みそつき用羽根(オプション)

特長

- ホッパーはワンタッチ着脱方式
- キャビネットタイプのスマートな機構です。
- タンク内の抵抗体がしらゆき独特のおいしい餅に仕上げます。
PAT.NO.904991(抵抗体)

自動手がえし
手放しOK...!!

7分~8分で
お餅が...

スイッチを入れるだけで、
簡単にご使用できます。

そうじにらくな
テフロン加工タンク付

仕 様	
外形寸法	横512×巾392×高300mm
ホッパー容量	6kg(4升) テフロン加工
能 率	6kg 7~8分
モーター	100V-200W
回 転 数	300r.p.m
重 量	13.2kg

○このカタログの仕様は予告なく変更することがあります。

Compact Integration of high-efficiency rice hulling machine and rice milling machine

MARU MASU

Latest Rice Hulling and Milling Machine
(One-time milling)

Model MHR-1500

Allows simultaneous rice hulling and milling with ease so rice stays tasty

(Driven by a built-in single phase 220V 1.5-kW motor with automatic stop function)



(MHR-1500型)



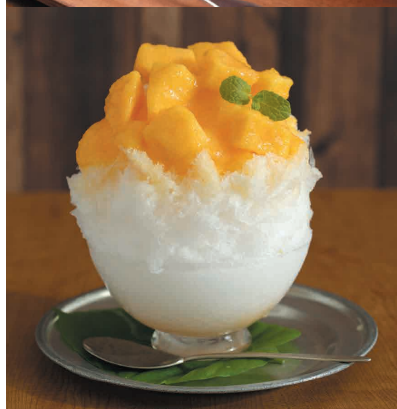
- Simultaneous operation with a soft touch of keys
Rheostatic control can adopted for milled rice whiteness control
Microcomputer control for automatic operation stop upon completion of rice hulling and milling
Cleaning of rice for desired quantity by dial operation
- Glazed, low-temperature rice milling with a field-proven, powerful pressure-feed and suction turbo fan
Pressure dry air from the inside of the rice milling roll removes rice bran
- 99% husking ratio enables sorting of chaff and immature rice grains (abortive rice grains)
- Electrostatic sensor resistant to dust and dirt adopted for microcomputer control
- Complete separation of rice bran for clean milling with a glazed hollow rice-polishing roll
- Steel elbows used for bends of the rice husk passage
- Rice husks and bran are contained in separate bags coming with the machine in a sanitary manner.
Equipped with double cyclones
- Built-in backstop device
- Just simple overhauling required to keep the machine clean at all times

Items	Specifications
Model name	MHR-1500
Size	
External measurement m/m	Width 720mm (Including cyclone 955mm) Length 640mm Height 1240mm
Net Weight	77kg
Filling height	860mm
Height of discharging rice	440mm
Machine	
Unhulled rice tank	Unhulled rice 25kg
Huller	The way of impeller: Efficiency-unhulled rice 125~150kg/h
Miller (Pounding at once)	The way of pressure delivery and suction: Efficiency-hulled rice 100~120kg/h
Relatives control	Controlling platform
Control	
Operating	Operating switch (1 button)·Huller & miller are operated at the same time
Stopping	Automatic stop by sensor of checking miller
Safety device	With protection device for thermal overload (Return by manual)
Electric power	
Huller·Miller	Single phase 220V (Double axle type)-1.5kw
Total	1.5kw
Bran	
Standard equipment for disposing bran	With 2 cyclones and bags for separating husk and bran (With 2 bran bags)

The specifications and the outlook might be changed without a previous information for improvement of it.



ICE SHAVER



ELECTRIC TYPE for Block ICE SI-100E

SPECIFICATIONS : SI-100E

Dimensions : 25-3/4" tall x 11-1/8" wide x 15-1/8" deep

Net Weight : 61.7Lbs

Shaving Capacity : 4.84-5.5Lbs/Min

Power Requirement : 115V 60Hz

Accessories : 1 spare blade

: 1 drain hose

: 1 grease

ELECTRIC TYPE for Cube ICE FM-800E

SPECIFICATIONS : FM-800E

Dimensions : 19-13/16" tall x 12-3/8" wide x 16-3/8" deep

Net Weight : 50.7Lbs

Shaving Capacity : 4.4-8.8Lbs/Min

Power Requirement : 115V 60Hz

Accessories : 1 spare blade

: 1 drain hose



SI-3B

Model : SI-3B

Dimensions : 6-3/4" tall x 17-5/16" wide x 14-3/16" deep
(Max Height : 31-11/16")

Net Weight : 55.1Lbs

Shaving Capacity : 1.8Lbs/Min



TIGER JIW-G360/G541 Induction Heater Rice Cooker

The New Era of IH Rice Cookers brings out the full flavor of rice!



COMMERCIAL USE **IH** RICE COOKER
タイガー業務用 炊飯ジャー

● The Power of Induction

The TIGER JIW-G360/G541 IH Rice Cooker uses the most advanced induction technology available to cook the most delicious rice. Unlike conventional cookers that cook only from the bottom of the pot, the JIW-G360/G541 uses induction technology to cook from all sides (except the top) at high temperatures (+280F), resulting in luscious, plump, and full flavored rice cooked in fraction of the regular time.

● One-Touch Easy Cooking

Now anyone can make superb rice! With the touch of a button, prepare various types of rice, including: White, Brown, Sushi, Takikomi, and Porridge.

● Fully Automated Cooking

The JIW-G360/G541 comes equipped with an automated, pre-programmed microcomputer which enables the simple preparation of various types of rice. Also, you can create your own secret recipe by adjusting the pre-programmed settings for extraordinary rice!

● Warranty & Service

Each JIW-G360/G541 comes with a one year limited warranty. When service is necessary, simply call your local distributor or J.C. uni-tec, Inc. (www.jcunitec.com)



● Health Department Regulations do not require overhead ventilation hoods for Induction Heater Rice Cookers.

TIGER Product	Dimensions (L x W x H; in inches)	Weight (lbs)	Power Requirements	Electric Rating cook/warm (watt)	Loading Capacity
JIW-G360	19.76 x 16.89 x 13.54	31.52	208V/60Hz/25A	2808/50	3.6L/3.78Q/20cups
JIW-G541	19.76 x 16.89 x 16.14	36.37	208V/60Hz/25A	4570/55	5.4L/5.68Q/30cups



MADE IN JAPAN

TIGER COMMERCIAL PRODUCT SERIES

Non-Electrical Stainless Steel Food Jar



JFM-390P 22 cups
JFM-570P 32 cups

No Electric Power Required!

The JFM food jar models require no energy to use and can maintain temperatures of hot or cold foods for extended periods of time. These units are simple to use, easy to clean, and portable, so they can be taken anywhere. Three models are available.

Non-Electrical Stainless Steel Food Jar/Wood



JFM-5700 32 cups



TIGER Product	Dimensions (L x W x H; in inches)	Weight (lbs)	Loading Capacity
JFM-390P (SS)	16.93 x 14.17 x 9.84	9.48	3.9L/4.1Q/22cups
JFM-570P (SS)	16.93 x 14.17 x 12.20	10.58	5.7L/6.0Q/32cups
JFM-5700 (Wood)	16.93 x 14.17 x 12.20	10.80	5.7L/6.0Q/32cups

Stainless Steel Electric Rice Warmer



JHC-72UA 40 cups
JHC-90UA 50 cups

Just plug in!

JHC series rice warmer is designed to store large quantities of rice at the perfect temperature. 2 large capacity sizes to choose from.

The JNO-A36U cooks rice perfectly then stores it at the appropriate temperature. Built to last for years, this commercial cooker is made for heavy, everyday use.

Stainless Steel Electric Rice Cooker & Warmer



JNO-A36U 20 cups



TIGER Product	Dimensions (L x W x H; in inches)	Weight (lbs)	Power Requirements	Electric Rating cook / warm (watt)	Loading Capacity
JHC-72UA (SS Electric)	18.94 x 15.55 x 13.43	13.67	120V 60Hz	74	7.2L/7.5Q/40cups
JHC-90UA (SS Electric)	18.94 x 15.55 x 15.98	14.99	120V 60Hz	84	9.0L/9.47Q/50cups
JNO-A36U	14.17 x 16.77 x 15.08	18.52	120V/60Hz/12A	1410/52	3.6L/3.7Q/20cups



Rice Washer

Product: Rice Washer
Model: MJPR-6A
Dimensions:
Diam = 13.0" Height = 33.0" Weight=6.0kgs
Loading Cap: 5-7.5kgs (11-16.5lbs)/50cups
Power: 40psi water pressure
Performance: 1 wash cycle is less than 5mins.

Description:

Using a proprietary pump system, the MJPR Rice Washer uses water pressure to gently clean and mill rice. The gentle washing cycle is run entirely on water pressure (no electricity needed) and ensures no crushed or damaged grains. The MJPR Model is designed to have all waste water exit the unit immediately (other units have the waste water sit with the washed grains) after it has extracted waste from each grain. Washing cycle is timed so there is minimal water waste.

JPC-1000 Commercial Grade Gas Powered Rice Pressure Cooker

JPC-1000業務用ガス圧力鍋

The JPC-1000 Commercial Grade Gas Rice Cooker is an energy efficient commercial gas pressure cooker that not only cooks rice faster than conventional gas rice cookers, but it also uses about 1/3 less power. It also cooks brown and wild rice, which are notoriously difficult to cook with commercial grade rice cookers.

Combined with the multiple safety features, including the patented Safety Cap, the JPC-1000 is an ideal solution for safe, efficient, high volume production of various types of rice in commercial quantities.

JPC-1000 業務用ガス圧力鍋は、従来型のガス炊飯器と比べ約 1/2 の調理時間、ガス使用量も 30-35%節約できる省エネに優れた業務用ガス圧力鍋です。

又、既存のガス炊飯器では調理できない、玄米やワイルドライスも炊飯できる便利な圧力鍋です。

JPC-1000 には、内部の圧力が上がり過ぎないように、過剰気圧蒸気を外に逃がす圧力調整保護キャップ（特許）が組み込まれた業務用圧力鍋です。

業界初の業務用圧力鍋 JPC-1000 は、標高の高低差の影響を受ける事無く、又水浸時間必要無く炊飯が行えます。洗米も簡単に行え、従来型の炊飯器では決して味合えない甘みに富んだご飯を炊く事が出来ます。

3 Pressure Weights are Included (JPC only)

The JPC units come with 3 different weights for use with different types of cooking, such as high altitude cooking (medium and heavy weights are used) and cooking different types of rice, such as brown rice (requires heavy weight).



Light Wt	0 - 1,000m	0 - 3,281ft
Medium Wt	1,000 - 2,500m	3,281 - 8,202ft
Heavy Wt	2,500 - 3,000m	8,202 - 9,843ft

Chart for which weight to use at what altitude.



Product Specs		
Model	JPC-1000NG	JPC-1000LP
Gas Type	Natural Gas	Propane Gas
Gas Supply Pressure (Water Column=W.C.)	6" W.C.	11" W.C.
Burner Power	31,700 BTU/hr (8,000Kcal/hr)	
Dimensions (inches)	22.8" x 22.4" x 18.1"	
Weight	35.3lbs	
Cooking Capacity - white rice (Other rice types will vary)	20 (3.0kg) to 50 (7.5kg) cups	
Ignition Device	Piezo Igniter	
Safety Device	Thermocouple Sensor, Safety Cap, Color Coded Pressure Release Valve	
Safety Certifications	ANSI, CSA, NSF	

Commercial Grade Pressure Cooker

Mighty Mikey

Mighty Mikey は、特許取得済みの減圧整弁調整セーフティキャップと、加圧状態の可視化機能 (color coded pressure gauge) を兼ね備えた非常用減圧バルブ (emergency pressure release valve) を装着した業務用オールパーパス圧力鍋です。使用目的に応じて 20 & 24 Liter から選ぶことができます。白米、玄米炊飯はもとより、肉、魚介類や野菜の煮込み、出汁取りと多種多様にご利用頂けます。



Patented Safety Cap



(Underside of Lid)
Patented Safety Cap eliminates Clogging.

Color Coded Emergency Pressure Release Valve

Multiple purpose valve:

- 1) Color Coded to indicate pressure inside the cooker.
- 2) Automatically releases pressure when dangerous levels of pressure are reached.
- 3) Helps release steam faster.



No pressure in cooker



Pressure in cooker

Faster, Tastier, and Versatile

The Mighty Mikey Pressure Cookers bring the lost art of pressure cooking back to the commercial kitchen! Bringing the Mighty Mikey Commercial Grade Pressure Cooker onto the kitchen table opens up doors that have been closed for too long. Combine marinade infusion with tenderizing, create soup stock in fraction of the time, or simply cook better at high altitudes! Combine efficiency with ingenuity using the power of pressure to revamp old recipes or create new ones!

Efficient, Ecological Operation

Unlike conventional commercial cookers, the JPC-1000 and Mighty Mikey pressure cookers:

- Use higher heat to cook faster
- Use about 1/3 less energy to cook compared to other commercial pots and rice cookers
- Is extremely effective with high altitude cooking and cooking in low temperature environments

Safer, Better Operation

- Equipped with the patented Safety Cap that eliminates clogging
- Built in Thermocouple Flame Failure Safety Device (JPC series only)
- Color Coded Safety Pressure Release Valve
- One touch piezo igniter (JPC series only)
- Automated Operation (JPC series only)

Product Specs		
Model	24L	20L
Dimensions (inches)	22" x 16" x 13.5"	20.5" x 14.5" x 12"
Weight	17lbs	15lbs
Safety Device	Safety Cap & Color Coded Pressure Release Valve	
Safety Certifications	NSF	

The World's First Sushi Machine Manufacturer - SUZUMO



Making Roll Sushi is Now Quick and Easy!
Best for Rice Outside Rolls!!



Rice length, thickness, rice density, and roll tightness are adjustable as you like !



Table - Top Roll Machine SVR-BXA

Model	SVR-BXA-ET (Applied to ETL/cETL) SVR-BXA-CE (Applied to CE Regulation)
Capacity	Approx. 250-350 rolls / hr
Machine dimensions	408W × 580D × 641H mm (SVR-BXA-ET) 390W × 647D × 681H mm (SVR-BXA-CE)
Input	AC100V - 240V, 50-60Hz Single phase
Power consumption	160W
Hopper capacity	MAX 8.5kg (18.74lb) of cooked rice



In a blink of an eye !!

Just press operation buttons, it will cut two medium rolls at one time.



Shape, Fast, & Safe!

Automatic "Roll" Cutter SVC-ATC

Model	SVC-ATC-ET (Applied to ETL/cETL) SVC-ATC-CE (Applied to CE Regulation)
Operation speed	Small roll (25mm □) : Approx 2,200 rolls / hr (4 rolls at one time) Medium roll (35mm □) : Approx 1,100 rolls / hr (2 rolls at one time) Large roll (46-60mm □) : Approx 550 rolls / hr (1 rolls at one time)
Machine dimensions	380W × 320D × 476H mm
Input	AC100V-240V, 50-60Hz Single phase
Power consumption	140W
Cutter Unit	180mm - 6pcs, 8pcs, 9pcs, 10pcs (selectable)





- ★ Save labor !
- ★ Makes rice sheet consistently !
- ★ Rice length, thickness, density adjustable !



Rice Sheet Making Machine SVR-NYA

Model	SVR-NYA-ET (Applied to ETL/cETL) SVR-NYA-CE (Applied to CE Regulation)
Capacity	Small roll : 950 sheets / hr (at rice 80 mm long) medium roll : 850 sheets / hr (at rice 120 mm long) Large roll : 750 sheets / hr (at rice 180 mm long)
Machine dimensions	394W × 545D × 641H mm (SVR-NYA-ET) 360W × 612D × 681H mm (SVR-NYA-CE)
Input	AC100V-240V, 50-60Hz Single phase
Power consumption	80W
Hopper capacity	MAX 8.5kg (18.74lb) of cooked rice



★ Best for Seaweed Outside Rolls ! Rice Sheet Making Machine SVR-NXA



Model	SVR-NXA-ET (Applied to ETL/cETL) SVR-NXA-CE (Applied to CE Regulation)
Capacity	Small roll : 400 rolls / hr, medium roll : 300 rolls / hr, Large roll : 280 rolls / hr
Machine dimensions	360W × 546D × 630H mm
Input	AC100V-240V, 50-60Hz Single phase
Power consumption	80W
Hopper capacity	MAX 8.5kg (18.74lb) of cooked rice





- * **High Production (4,800 pcs / hr)**
- * **LCD Operation Panel (7 languages)**
- * **Does not cut even a grain of rice when forming**
- * **Rice size, softness adjustable**
- * **The integrated rice warming function keeps the rice at an optimal**



Compact Sushi Machine SSN-JLX-EH

Capacity	Max 4800 pcs / hr (selectable)
Machine dimensions	350W x 563D x 584H mm
Input	AC120-240V, 50-60 Hz Single phase (machine with ETL mark) AC100-240V, 50-60 Hz Single phase (machine with CE mark)
Power consumption	100W
Hopper capacity	Standard hopper: approx. 5.5kg (12.13lb) of cooked rice Large capacity hopper: approx. 10kg(22lb) of cooked rice



- ★ **It does not look like a sushi machine,
but makes nigiri for you in front of
customers !**



Chest-type Sushi Machine SSG-SCS

Capacity	Nigiri : 1800 pcs / hr Omusubi : 750 pcs / hr
Machine dimensions	Diameter : 445mm, Height : 390mm
Input	AC100-150V, 60Hz Single phase (machine with ETL mark) AC100-240V, 50-60Hz Single phase (machine with CE mark)
Power consumption	Operating state : 40W Standby state : 10W
Hopper capacity	approx. 6.5Kg (14.33lb) of cooked rice



Sushi Chef 助 人
SUKETTO



Sushi Wrapping Machine SGP-SNB

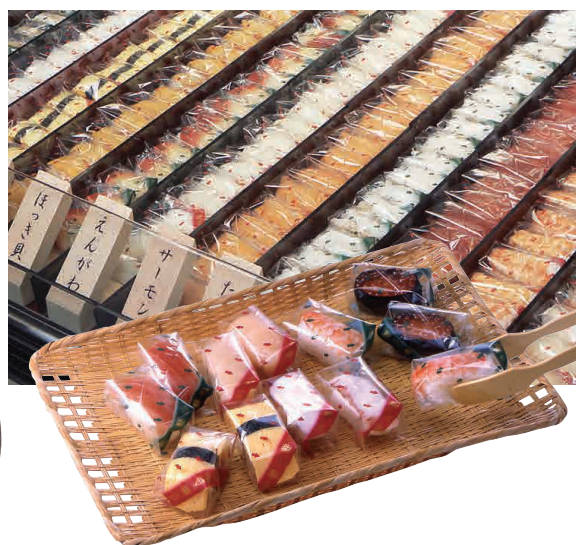


Capacity	1000-2000 pcs / hr
Machine dimensions	830W x 755D x 1,290H mm Excludes projecting parts
Input	Power Maximum Current 1.9A Single phase, AC100-240V, 50/60Hz, Single phase
Power consumption	170W
Hopper capacity	Approx. 6.5kg (14.33lb) of cooked rice
Wrapping dimensions	68L x 35W x 30H mm



**Finger Food !
Easy to Open !**

Wraps Sushi Individually !
For take out, Parties or Catering. It's your choice !





**Making good quality of sushi rice is most important to make good sushi .
It is difficult by hand to mix the rice always consistent , however ,
the mixer will do a perfect job in a few minutes !**

High grade non-stick resin eliminates Teflon coating.

Cooked Rice Mixer

“SHARIKKA” MCR-ASB

Rice amount Capacity	MAX 13kg (28.66lb) of cooked rice
Machine dimensions	600W x 690D x 1,130H mm
Input	AC100-240V, 50-60Hz Single phase
Power consumption	400W
Mechanism	Full automatic (Placing the rice into the drum is done manually.)



Table - Top Cooked Rice Mixer

“SHARIKKA” MCR-SSC

Rice amount Capacity	MAX 6.5kg (14.33lb) of cooked rice
Machine dimensions	496W x 589D x 835H mm
Input	AC 120V, 60Hz Single phase (machine with ETL mark) AC 100V-240V, 50-60Hz Single phase (machine with CE mark)
Power consumption	95W
Mechanism	Full automatic (Placing the rice into the drum is done manually.)





Rice Dispensing Machine SHARIBEN-ROBOT GST-FBB-EH (Applied to ETL)

Capacity	5 seconds / dish. MAX 720 dishes / hr
Machine dimensions	394W x 526D x 609.5H mm
Input	AC110-120V, 50-60Hz, Single phase
Power consumption	360W
Hopper capacity	Approx. 10kg (22lb)
Rice warmer	More than 4hours for over 70°C (158 °F)



Rice Dispensing Machine
Speedy and Fluffy Rice Dispensing Machine with
Precise Premeasuring Weight
Control Function and Warming Function.

- * **Pre-measuring Device (7 preset buttons for custom rice amounts of 50g (0.11lb) - 500g(1.1lb))**
- * **Rice Warming Hopper (maintains temperature at 70°C (158°F) for 4 hours)**
- * **Rice Mixing Double-Beater (serves loose fluffy rice)**
- * **Simple Operation Touch Panel Display**
- * **Easy Cleaning and Maintenance**

Automatic Rice Washer KP720NA-UL

Rice washing time	Approx. 2 minutes
Machine dimensions	540W x 645D x 1,756H mm
Input	120V, 60Hz, 1.0A
Hopper capacity	60kg (132.28lb)



- * **Quickly and Efficiently Washes Rice (minimal water usage with reduced amount of time)**
- * **Rice Supply Hopper (securely holds 60kg of rice)**
- * **Double Multi-Jet Shower Nozzles (evenly washes the rice using reduced amounts of water)**
- * **Multi-Angled Stirring Blades (stirs rice evenly and removes the hard outer layer of the grains of rice)**
- * **Simple Operation Panel with Display**
- * **Easy Cleaning and Maintenance**



綺麗で美味しい餃子が簡単に。

餃子成型機

JT8000

GYOZA MAKING MACHINE



食品安全衛生にこだわり、
食材の触れる所は全てステンレスと樹脂仕様。
※塩分によるアルミ腐食の心配なし。

ホッパーはあえてステンレス仕様（落下による破損防止）

シンプル設計の為故障リスクを最小限に。



JT8000

サイズ：L 46XW42(コンベヤー取付時 70)XH68 (cm)
※コンベヤーは移動式の為、使用しない時はワンタッチで脱着できます。
重量：総重量 4.4 kg (本体のみは 3.4 kg)
電源：Single phase. 120V. 0.5Amp
材質：ステンレス、樹脂(POM) ※本体内部駆動に一部スチール
生産能力：1000/1h



NAMBU IRONWARE Gyoza Hot Plates

Japanese Nambu ironware is an extremely popular type of material valued for both its physical and aesthetic properties. When used in cookware, it is known to be extremely durable and has excellent heat retention capabilities. This makes it the perfect grilling material for gyoza by ensuring each piece is thoroughly cooked and perfectly browned on the surface.

Features of the gyoza hot plates:

- Even heating and efficient heat retention ensures thorough cooking and crispy, browned gyoza skin.
- Plate divider allows the preparation of one serving while retaining the appropriate water depth.
- Adjustable timer allows customizable cooking times.
- Simple operation that utilizes set cooking temperatures for cooking consistency.
- Electric heater used for safe, clean, and economical operation.
- No additional heat generated by a gas burner which results in a lower ambient temperature and less air conditioning costs.

GS-1STR-US

1 Plate Divider
Removable cover for easy cleaning

W225xD460xH255~265mm
(with the cover opened: H750~760mm)



GS-2STR-US

2 Plate Divider
Removable cover for easy cleaning

W460xD460xH260~270mm
(with the cover opened: H750~760mm)



GS-1 LTR-US

No Plate Divider
Removable cover for easy cleaning

W405xD470xH280~290mm
(with the cover opened: H755~765mm)



2 Servings



4 Servings

Convenient Plate Divider

Water dam with
water depth indicator



Boiling
Steaming
Grilling

Easy to Use

Cooking steps:

- 1) Set thermostat
 - 2) Wait until temperature rises to the set point
 - 3) Oil plate, then place dumplings
 - 4) Add hot water up to the edges of the dumplings
 - 5) Set the timer and wait until the alarm goes off
 - 6) Add oil and remove dumplings
- (For detailed instructions, visit us on the web or refer to the instruction manual.)

Product	GS-1 STR-US	GS-2 STR-US	GS-1 LTR-US
Unit Dimensions	W225xD460xH255 (8.9"x18.1"x10.0")	W460xD460xH260 (18.1"x18.1"x10.0")	W405xD470xH280 (15.9"x18.5"x11.0")
Plate Dimensions	W180xD340xH40mm (7.1"x13.4"x1.6")	W180xD340xH40mm (7.1"x13.4"x1.6") x2 Plates	W350xD365xH40mm (13.8"x14.4"x1.6")
Unit Exterior	Stainless Steel	Plate Material	Nanbu Cast Iron
Cover Material	Molded Aluminum w/Fluorocarbon Resin Coating		
Power Input	230V, 1.95Kw, 9.0Amps, Single Phase	230V, 3.9Kw, 18.0Amps, Single Phase	230V, 3.9Kw, 18.0Amps, Single Phase
Heating Speed	20°C to 200°C (7min30sec to 12min)	Temperature Range	190°C to 220°C (374 -428F)
Thermostat	Variable Liquid Expansion Type	Water Supply	Manual
Weight	17kg (37.4lb)	35kg (77lb)	35kg (77lb)

Subject to change without notice.



TEPPAN GRIDDLE for commercial use

K2S Restaurant Equipment & Services

Carbon Lamp Powered Products
A Dependable Partner in the Industry

OUR PRODUCTS

K2S has become one of the most successful Teppan grill manufacturers in Japan by evolving from a single Hiroshima style okonomiyaki restaurant into a full blown one stop shop for teppanyaki restaurateurs. Equipped with the Carbon Lamp Heating System, K2S grills are used in over 800 okonomiyaki/teppanyaki restaurants throughout Japan due to its reputation for solid construction, ease of use, and long lasting durability. K2S also has 13 locations of its Hiroshima style okonomiyaki franchise, Chinchikurin, so they know quite a bit about running restaurants as well. And not only that, but K2S provides services in restaurant design and concept development. With so much to offer (and that's not even mentioning the Teppanyaki Museum they've established at their Headquarters in Hiroshima), it's not hard to see why K2S is one of the most popular companies anyone goes to when opening up a new okonomiyaki or teppanyaki restaurant. And now, K2S is expanding globally. With sales of both its customized and standard units of Carbon Lamp heated griddles all throughout Asia, Europe, and the USA, K2S is on a mission to provide the world with the best teppanyaki grills possible. With the establishment of its new overseas company, K2S US Corp., in Los Angeles, CA, K2S has been vigorously working to achieve that endeavor. If you're interested in opening up your own concept okonomiyaki or teppanyaki restaurant, contact your local sales rep or K2S US Corp to see why so many people trust K2S!



High Performance and Quality

All K2S equipment is carefully built for long lasting performance.



Carbon Lamp Heaters

No other manufacturer uses the Carbon Lamp Heating System.



Lower Energy Cost

The Carbon Lamp Heating System uses less electricity than most other electric teppan grills.



Customizable

The Carbon Lamp Heating System is so versatile that they can be used to create any style or size.

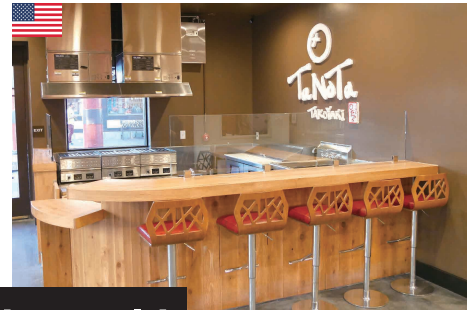


Top Market Share In Japan



Okonomiyaki Restaurants, Teppanyaki Steakhouses and More Over 800 Restaurants Designed and Built

From a company that began specializing in custom teppan grills, K2S has evolved into a full service company that can help with basic restaurant construction, design, equipment furnishing, and everything else in between. With over 800 restaurants designed and built, the K2S team can assist in all facets of your restaurant endeavor.



K2S exports TEPPAN GRIDDLE to the world



Talk to a K2S representative for more details!



OKONOMIYAKI & STEAK
CARBON LAMP HEATER

TEPPAN GRIDDLE

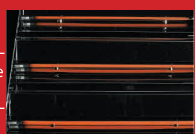
for commercial use

FAR-INFRARED HEATING
allows for thorough and efficient cooking

DIGITAL CONTROLS
for simple & accurate temperature control

Characteristics of the CARBON LAMP HEATER

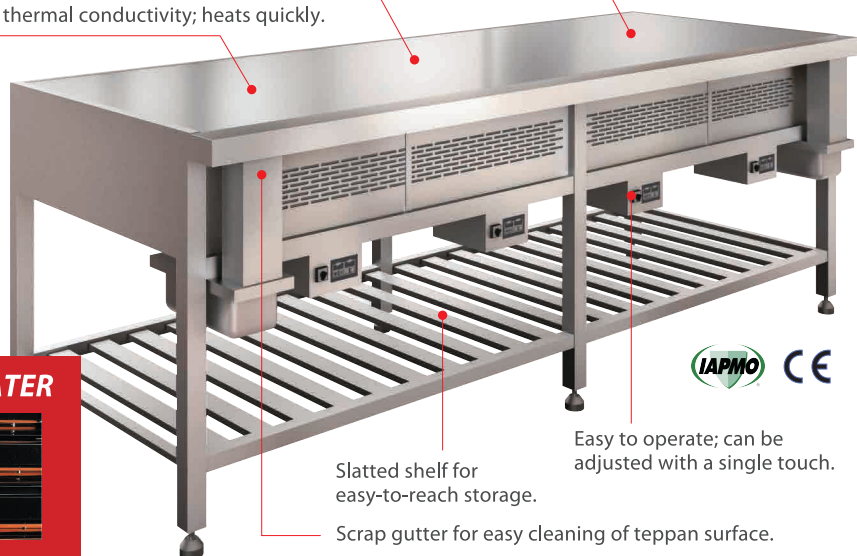
- Far infrared radiation from the carbon lamp allows for consistent and thorough cooking.
- No open flames to increase the ambient temperature of the room, resulting in lower AC costs
- Each carbon lamp unit is easily replaceable and does not require complete unit overhaul, like traditional gas burners



Less radiant heat; more comfortable environment for patrons and chefs

Teppan has good heat retention with a durable 19mm thick top plate.

Good thermal conductivity; heats quickly.



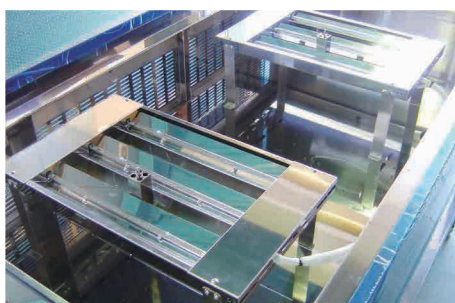
Slatted shelf for easy-to-reach storage.

Easy to operate; can be adjusted with a single touch.

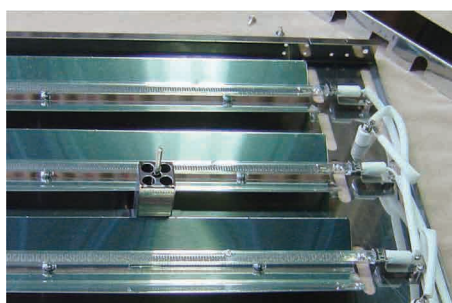
Scrap gutter for easy cleaning of teppan surface.

カーボンランプヒーター鉄板は熱効率に優れた省エネ型鉄板!

従来の電気鉄板より約20%の電力が削減され、ランニングコストも大幅ダウン!



Heater position can be adjusted



Easy maintenance

Simply replace single bulbs instead of replacing entire heating units



Easy and safe digital temp control

One touch control panels make operation easy, accurate, and fast!

OKONOMIYAKI & STEAK



Standard Unit Specifications

Product Number	Dimensions - Inches (mm)			Grill Dimensions-Inches (mm)		1 Unit			Mass (Kg)	Operation Circuit	Overall Capacity	Operating Unit
	Width	Depth	Height	Width	Depth	Heater	Electr.Amt.	Power Source				
K2E-90M-KB	35.4 (900)	31.5 (800)	31.5 (800)	33.6 (854)	27.9 (710)		1φ-230V =3.18kw	No Plug	163	②Circuit (3.18kw×2)	1φ-230V=6.36kw	 Simple temperature control and digital display
K2E-120M-KB	47.2 (1,200)			45.4 (1,154)					216			
K2E-150M-KB	59.1 (1,500)			57.2 (1,454)					285	③Circuit (3.18kw×3)	1φ-230V=9.54kw	
K2E-180M-KB	70.9 (1,800)			69.1 (1,754)					327			
K2E-210M-KB	82.7 (2,100)			80.9 (2,054)					390	④Circuit (3.18kw×4)	1φ-230V=12.72kw	
K2E-240M-KB	94.5 (2,400)			92.7 (2,354)					439			
K2E-270M-KB	106.3 (2,700)			104.5 (2,654)					531	⑤Circuit (3.18kw×5)	1φ-230V=15.5kw	
K2E-300M-KB	118.1 (3,000)			116.3 (2,954)					543			
K2E-330M-KB	129.9 (3,300)			128.1 (3,254)					594	⑥Circuit (3.18kw×6)	1φ-230V=19.08kw	
K2E-360M-KB	141.7 (3,600)			139.9 (3,554)					643			
K2E-390M-KB	153.5 (3,900)			151.7 (3,854)					688	⑦Circuit (3.18kw×7)	1φ-230V=22.26kw	
K2E-420M-KB	165.4 (4,200)			163.5 (4,154)					734			

※Teppan thickness of 19mm requires standard installation

Compact Unit Specifications

Product Number	Dimensions - Inches (mm)			Grill Dimensions-Inches (mm)		1 Unit			Mass (Kg)	Operation Circuit	Overall Capacity	Operating Unit	
	Width	Depth	Height	Width	Depth	Heater	Electr.Amt.	Power Source					
K2E-90M-KB(S)	35.4 (900)	25.6 (650)	31.5 (800)	33.6 (854)	22.0 (560)		1φ-230V =3.18kw	No Plug	143	②Circuit (3.18kw×2)	1φ-230V=6.36kw	 Simple temperature control and digital display	
K2E-120M-KB(S)	47.2 (1,200)			45.4 (1,154)					190				
K2E-150M-KB(S)	59.1 (1,500)			57.2 (1,454)					252	③Circuit (3.18kw×3)	1φ-230V=9.54kw		
K2E-180M-KB(S)	70.9 (1,800)			69.1 (1,754)					287				
K2E-210M-KB(S)	82.7 (2,100)			80.9 (2,054)					343	④Circuit (3.18kw×4)	1φ-230V=12.72kw		
K2E-240M-KB(S)	94.5 (2,400)			92.7 (2,354)					385				
K2E-270M-KB(S)	106.3 (2,700)			104.5 (2,654)					482	⑤Circuit (3.18kw×5)	1φ-230V=15.5kw		
K2E-300M-KB(S)	118.1 (3,000)			116.3 (2,954)					514				
K2E-330M-KB(S)	129.9 (3,300)			128.1 (3,254)					520	⑥Circuit (3.18kw×6)	1φ-230V=19.08kw		
K2E-360M-KB(S)	141.7 (3,600)			139.9 (3,554)					562				
K2E-390M-KB(S)	153.5 (3,900)			151.7 (3,854)					596	⑦Circuit (3.18kw×7)	1φ-230V=22.26kw		
K2E-420M-KB(S)	165.4 (4,200)			163.5 (4,154)					640				



SILICON HEATER TEPPAN FOOD WARMER for commercial use

電気式 保温用テーブル鉄板

焦げ付かず、温かい料理をキープしたまま、
お客様にご提供できるテーブル鉄板！
ワンランク上のおもてなし。
お客様に喜ばれるテーブル鉄板です。

日本国内のお好み焼・鉄板焼店では当たり前設置されている
テーブル鉄板ですが、海外で使用するには安全面での厳しい審査
や認可が必要になります。その厳しい基準を全てクリアした新製
品が完成しました。

POINT

皿を使わずに料理の提供ができるので
洗い物が大幅に減り、人件費削減にも効果的！



●シリコンヒーター

シリコンヒーターは、金属ヒーターにはな
い、フレキシブルな面状発熱体です。高寿
命で自由に設計が可能です。



天板はお選び頂けます。

●オプション
フタ付き可能



●操作部



S サービスボタン: 70度の保温設定で温かい料理をキープ！

H ヒートボタン: 鉄板の清掃後に100度まで温度上昇し、
鉄板表面を殺菌！

Specifications

Item Number	No. of Seats	Table Style	Table Dimensions - Inches (mm)			Heater Model	Teppan Dimensions - Inches (mm)			Unit Weight (kg)	Power	Power Consumption	Controller
			Width	Depth	Height		Width	Depth	Thickness				
K2E-4040TS-UL	2	High	31.5(800)	31.5(800)	31.1 (790)	Type 400	15.7(400)	15.7(400)	0.24 (6)	35	1 ϕ-208V	0.19kw	•4-Button •Touch-Sensitive •On/Off/Warm Switch •S/Service mode •H/Heating made
K2E-550RTS-UL	4	High	35.5 ϕ(900)			Type 550	21.6 ϕ(500)			40		0.26kw	
K2E-6736TS-UL	4	High	47.2 (1200)			Type 670	26.4(670)			45		0.36kw	
K2E-9736TS-UL	6	High	59.1 (1500)	31.5(800)		Type 970	38.2(970)	14.2(360)		55		0.53kw	
K2E-12736TS-UL	Over6	High	70.9 (1800)			Type 1270	50.0(1270)			65		0.70kw	

CARBON LAMP HEATER SMOKELESS TEPPAN GRIDDLE for commercial use

無煙グリドルワゴン

パーティー会場や宴会場など、煙を出さずに
最良の素材を美味しく調理ができます。
またお客様の目の前で調理ができるので
演出効果にも最適です。
出来立ての料理をその場でご提供できます。

POINT 無煙の為、排気フードを設置する必要がありません!

キャスター付で
移動も簡単!



無煙で空気を汚さず、しかも安全。

火を使わないため換気の手間が少なく、また
不完全燃焼やガス漏れ等の事故もなく、加昇
防止サーモ付きでとても安心です。



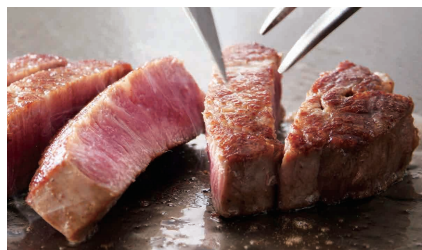
遠赤外線効果が、おいしさのポイント。

カーボンランプヒーターの遠赤外線を鉄板の
裏から放射することにより、鉄板に遠赤外線が
入り込み、食材に熱が通りやすくなるため、美
味しく調理ができます。



簡単操作で、温度調節もワンタッチ。

タッチキーで80℃～300℃までを1℃単位で
設定が可能です。温度調整は、常温～230℃ま
で約30分となります。



パフォーマンスもアップ。

パーティーやイベント、レストランなど様々な
環境で鉄板焼を調理することが可能です。お客
様の目の前での調理は演出としても効果的。



万が一にも安心対応。

消火装置により、万が一出火が起きた場合は
Heatスイッチが消灯し、ヒーター制御部が
OFFになり、加熱を停止します。



クリーンな状態をキープ。

電気集塵機によって煙や空気中の油を除去す
ることにより、クリーンな環境を保ち、故障の
予防などにもつながります。

Specifications

Item Number	Product Dimensions - Inches (mm)			Heating Source	Cooking Area - Inches (mm)		Electrical Specifications		Heat Control Method
	Width	Depth	Height		Width	Depth	Power Supply	Frequency	
K2E-137-KBSM	53.9 (1370)	30.3 (770)	35.4 (900)	CARBON LAMP	37.0 (940)	23.6 (600)	3φ-220V 28A	60HZ	Digital Touch Panel (Up to 300°C)
Flue Gas Treatment		Electrostatic Precipitator x1 Medium/High Performance Filter		Charcoal Activated Air Filter		Safety Features		Earth Leakage Breaker Auto Shut-Down If opened	
								Auto-Fire Extinguishing System F.D Fire Dampers	

現在、製作中の製品となりますので、詳しくは代理店へお問い合わせ下さい。

CARBON LAMP HEATER TRIFECTA GRIDDLE

トライフェクタグリドル

Three Cooking Styles with One Unit!

A unit that is as versatile as it is mobile, the Trifecta Griddle has three types of cook tops that cover everything you need. Cook the traditional foods of teppanyaki, gyoza, takoyaki, or just use the various cook tops to cook whatever you want!

● Safe

Electric carbon lamp heating does not require extra air ventilation since it does not create harmful CO gas that traditional gas grills do, nor is there a risk of a gas leak. There is also a built-in thermal cut-off safety in the event the grill temperature heats too high.

● Far Infrared Cooking

Food will be cooked quickly and evenly with the far infrared emitting carbon lamp heaters.

● Easy Temperature Control

Single dial control allows for simple and accurate temperature control.



Control Panel



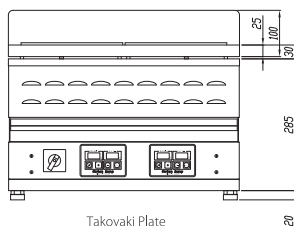
TAKOYAKI



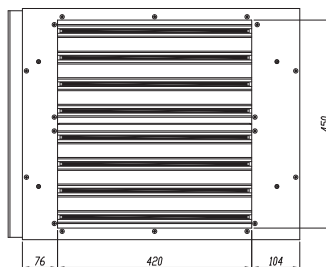
GYOZA



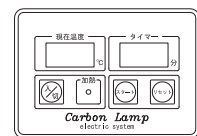
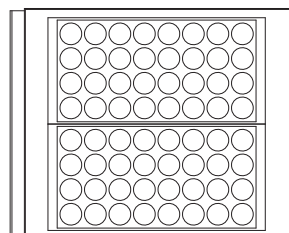
TEPPANYAKI



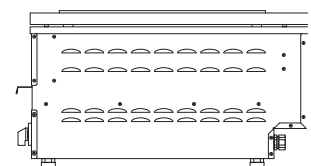
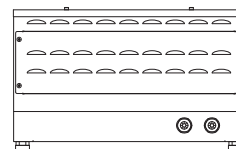
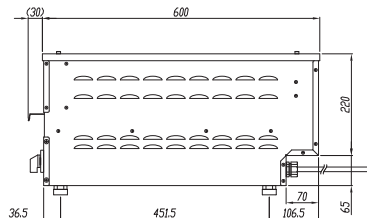
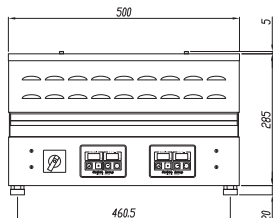
Takoyaki Plate



Takoyaki Plate



Control Panel



Takoyaki Plate



厨房に一台あるだけでたくさんの種類の調理が可能になります！

Combinations Using the Half Size Plates

TAKOYAKI

GYOZA

TEPPANYAKI

The Trifecta griddle is made to use half sized cooking plates for an added assortment of cooking options. Combine plates to meet your particular cooking demands, or simply use the full sized base top plate for anything you need!



Easy Maintenance

With the use of simple tools, replacing a carbon lamp is easy as replacing a light bulb!



Specification

Product	Trifecta Griddle	Power Cord	3-Wire AWG14 2.0m (78.7") Heat & Oil Resistant Vinyl Sheath Flexible Cord x 2 16.8A per Cord (No Plug)
Item No.	K2E-01US	Teppanyaki Plate (Black Coating)	17.9" x 17.9" x 12t (455mm x 455mm x 12t)
Dimensions	19.7" x 28.7" x 12.0" (W500mm x D730mm x H305mm)	Takoyaki Plate (Half Size) x1 (Cast Iron 32-Piece Plate)	9.0" x 18.5" x 1.6" (228mm x 470mm x 40mm)
Power Consumption	1 Phase 230V 3.7kW x 2Circuits	Gyoza Plate (Half Size) x1 (Black Iron Coating 3t/0.1")	9.0" x 18.1" x 1.9" (28mm x 460mm x 48mm)

業務用電気グリラー（低電圧式焼物器）

Commercial Grade Smokeless Griller (Low voltage griller)

三面独立設計と3段階温度調節スイッチで省エネ対策。

焼き料理用火床面を左面・中面・右面に分け、それぞれの面で、強（850℃）中（600℃）弱（450℃）の3段階に調節できますから各面で別々の料理を作ることができます。もちろん、必要な面のみ点火させ、省エネを促進します。（但し1φ200Vタイプは、火床面は1面設計です。）

The Oshikiri yakitori grillers operate with 3 individual burners that have 3 different temperature settings (450C/600C/850C). Use only what is needed or cook different types of foods at different temperatures!

The grills use super heated coils so food drippings cannot burn to create smoke.

The water drip pan catches all food drippings for easy and safe cleaning afterwards.

Similar to the consistent heat generated by binchotan charcoal, grill foods to perfection without having to deal with the smoky mess!

表面温度約850℃の発熱体は高温により、おちるタレ、脂を水盤にひき落とし煙の発生をおさえます。そのため、掃除の手間が半減し、煙対策としてのフードやダクト工事はごく簡単なもので済み、工費コストをおさえることができます。

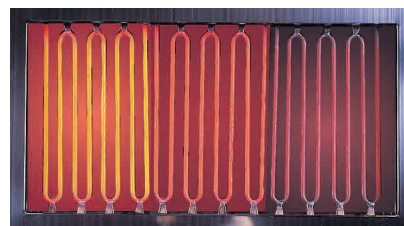


業界一の歴史と伝統に裏付けられた押切の「性能」と「安心」をぜひお試しください。

Based on tradition and history, our products are created on the principles of Safety, Cleanliness, and Control

3 Individually Operated Griddle Units

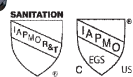
850℃ 600℃ 450℃



強 (High) 中 (Medium) 弱 (Low)

3 Temperature Settings

Utilize the benefits of charcoal with the power of electricity



炭火の方も 電気で実現！

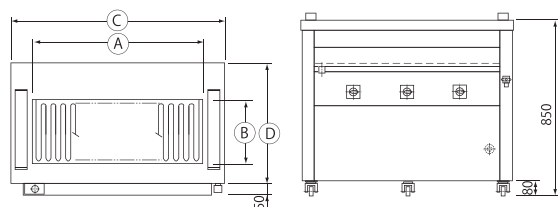
美味しそう……でもどうしても炭火は手間がかかってしまいますね。
OSHIKIRIの電気グリラーは炭火の良さを受け継ぎ電気の力でハイスピード&ハイパワー

焼き物調理機器 炭火焼のパワー（火力）を電気で再現！

Utilize the benefits of charcoal with the power of electricity

スタンド型電気グリラー
Stand Alone Griller

万能タイプ
General Use Equipment



Included Accessories

Iron bar (higher) ... 2 pcs
Iron bar ... 1 pcs
Water In/Out Hose 1 pcs
●Water Inlet and outlet

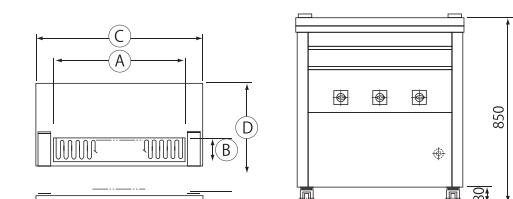
Model 型 式	Watts 電気容量 3φ200V	Amps 定格最大電流 (A)	接続法 リード線 2m 付	Grilling Area Dimensions 火床寸法 (mm)	Product Dimensions 外形寸法 (mm)	給水 接続口 (A)	排水 接続口 (A)	Product Weight 製品質量 (kg)
G-18(給排水付)	18.0kW	52.0	直結 Must be hardwired	前巾A 奥行B 820 300	前巾C 奥行D 高さ 1020 580 850	15	25	280
G-21(給排水付)	21.0kW	60.6		820 350	1020 630 850			310

■共通仕様/熱量調節(強・中・弱)3段切換
Specs/Heat Control: 3 Settings (High, Medium, Low)

(給排水なしのタイプもあります。)



●G-18



Included Accessories

Iron bar ... 2 pcs
●No Water Inlet and outlet

Model 型 式	Watts 電気容量 3φ200V	Amps 定格最大電流 (A)	接続法 リード線 2m 付	Grilling Area Dimensions 火床寸法 (mm)	Product Dimensions 外形寸法 (mm)	給水 接続口 (A)	排水 接続口 (A)	Product Weight 製品質量 (kg)
GK-6	6.0kW	17.3	直結 Must be hardwired	600 110	760 410 850			145
GK-8	8.0kW	23.1		800 110	960 410 850			170
GK-10	10.2kW	29.4		1000 110	1160 410 850			190
GK-12	12.0kW	34.6		1200 110	1360 410 850			230

■共通仕様/熱量調節(強・中・弱)3段切換
Specs/Heat Control: 3 Settings (High, Medium, Low)

(給排水付のタイプもあります。)

スタンド型電気グリラー
Stand Alone Griller

串焼きタイプ
For Skewers Only



●GK-6



スタンド型電気グリラー
Stand Alone Griller

両面焼きタイプ

w/top and bottom grilling

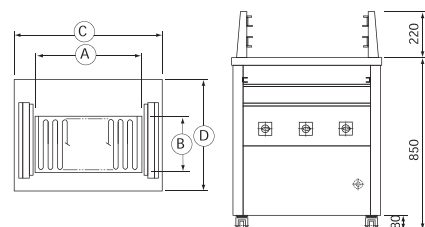
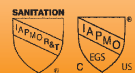
上3段下1段焼棚付
3 Grilling levels
and 1 Grilling oven

Included Accessories

Iron bar ... 3 pcs
Grilling screen/net w/handle ... 2 pcs
Water In/Out Hose ... 1 pcs
(G-18W、G-21Wのみ)
●Water Inlet and outlet



●G-10W



Model 型 式	Watts 電気容量 3φ200V	Amps 定格最大電流 (A)	接続法 リード線 2m 付	Grilling Area Dimensions 火床寸法 (mm)	Product Dimensions 外形寸法 (mm)	給水 接続口 (A)	排水 接続口 (A)	Product Weight 製品質量 (kg)
G-10W	10.2kW	29.4	直結	520 270	720 550 850	—	—	180
G-12W	12.0kW	34.6		610 270	810 550 850			205
G-15W	15.0kW	43.3		690 300	890 580 850			240
G-18W(給排水付)	18.0kW	52.0		820 300	1020 580 850	15	25	280
G-21W(給排水付)	21.0kW	60.6		820 350	1020 630 850			310

■共通仕様/熱量調節(強・中・弱)3段切換
Specs/Heat Control: 3 Settings (High, Medium, Low)

●G-10W・12W・15Wタイプにも給排水口付きもあります。

串焼き卓上タイプ

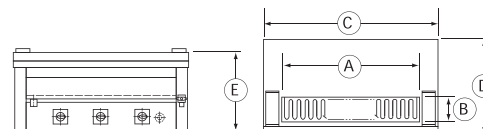
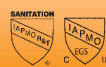
Counter Top Griller
For Skewers Only

Included Accessories

Iron bar ... 2 pcs
Water In/Out Hose ... 1 pcs
●Water Inlet and outlet



●GK-6T



Model 型 式	Watts 電気容量 3φ200V	Amps 定格最大電流 (A)	接続法 リード線 2m 付	Grilling Area Dimensions 火床寸法 (mm)	Product Dimensions 外形寸法 (mm)	給水 接続口 (A)	排水 接続口 (A)	Product Weight 製品質量 (kg)
GK-6T(給排水付)	6.0kW	17.3	直結 Must be hardwired	600 110	760 410 350	15	25	110
GK-8T(給排水付)	8.0kW	23.1		800 110	960 410 350			130
GK-10T(給排水付)	10.2kW	29.4		1000 110	1160 410 350			145
GK-12T(給排水付)	12.0kW	34.6		1200 110	1360 410 350			175
GK-4T-3	4.5kW	13.0		450 110	610 410 390	—	—	90

■共通仕様/熱量調節(強・中・弱)3段切換
Specs/Heat Control: 3 Settings (High, Medium, Low)

(給排水なしのタイプもあります。)

Smokeless Roaster

低電圧式電気ロースター (焼肉器)

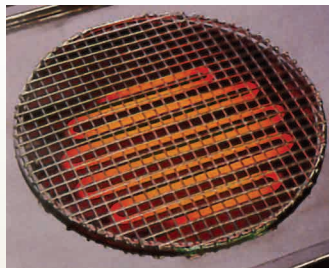
Low Voltage Electric Roaster (For Yakiniku)

炭火焼きのパワー (火力) を電気で実現!!

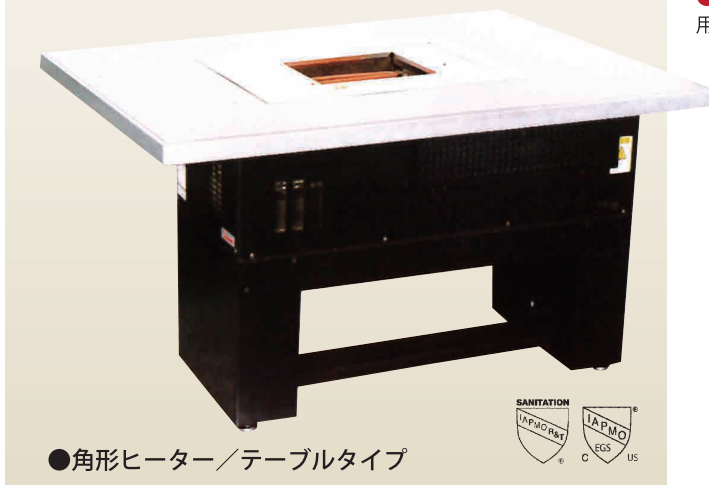
The power of charcoal-only it's electric!



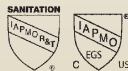
●角形ヒーター



●丸型ヒーター



●角形ヒーター／テーブルタイプ



●**炭火焼** 簡単なスイッチ操作で「強—中—弱」の火力が選べます。「強」の場合、約 90 秒で 850℃の最高温度に達し、木炭の完全燃焼と同じ火力。ヒーターは低圧式で高寿命。

●**美味** 焼き肌の炭化作用がなく、焼きむらのない美しい焼き上がりになります。しかも水盤中の水が適度に蒸発し、肉の表面にほどよい潤いを与えます。

●**安全** 単相 230/208V を使用しておりますがトランスの働きにより 23/20.8A の低電圧にしております。

●**静か** 強制ファンを使用していますので騒音がなく静かです。

●**水盤** 油はね・沸き上りなどを防止するため、水盤は熱線より離し、容量をたっぷりとしてあります。

●**楽らく** ステンレス特殊加工網の使用していますから、掃除が簡単です。

●**Charcoal Strength** Easy controls with only 3 settings (High/Med/Low). At high heat, it takes 90 secs to reach 850°C. This is the max temp for charcoal.

●**Flavorful** Food products do not have any burn marks. Evaporated water keeps meat moist during grilling.

●**Safe** Although built to operate on 230/208V, the transformer inside the unit lowers the high voltage to 23/20.8V.

●**Quiet Operation** Since there is no ventilation fan needed with this system, the unit operates very quietly.

●**Water Tray** The water drip tray catches all food drippings during grilling, and is strategically placed far from the heat source so the water will not evaporate quickly.

●**Easy to Clean** The stainless steel grilling net is easy to clean

名称 Name	新型ロースター (角形)	新型ロースター (丸形)
型式 Model	KLV-234[T]又は[S]	KLV-234[T]又は[S]
ヒーター Heater	角形低圧ヒーター	丸形低圧ヒーター
電源仕様 Watts	単相50/60Hz, 230/208V, 3.519/3.536Kw	
定格最大電流 (A) Amps	19.55	
容量 Capacity	3.91kW	
入力電圧 Voltage	230V	
電源電流 Amperage	19.55A	
ヒーター温度 Heater Temp	MAX850℃	
許容差 Allowance	±5%	
天板 Top Panel	木製 (表面:化粧板)	
ヒーター Heater	1φ 230V ニッケルクロム線	
ヒーター調節スイッチ Heater Control	1φ 230V 3.519A 弱・中・強	
操作 Operation	熱量スイッチ、通電表示ランプ	
漏電ブレーカー定格 Breaker Trigger Point	40A	

[T]: テーブルタイプ [S]: 座卓タイプ

炊飯機器 Electric Multi-Tiered Rice Cooker

電気立体炊飯器

2 段式

2 Tier Model

高性能センサーにより、いつも最高の炊き上がりを実現。

Built-In sensors can cook high quality rice.

3 段式

3 Tier Model



2段式 ORC-10N	Model 型 式	3段式 ORC-15N
730 705 1000	Product Dimensions 外形寸法 (mm) 間 口 奥 行 高 さ	730 705 1450
11.96Kw	Watts 電気容量 3φ 230/208V	17.95Kw
29.2	Amps 定格最大電流 (A)	43.3
直結 Must be hardwired	接続法 リード線 2m付	直結 Must be hardwired
12 (6×2段)	炊飯能力 (kg)	18 (6×3段)
120	Product Weight 製品質量 (kg)	180



電気ゆで麺機器 Electric Noodle Boiler

OPBシリーズ

日本のうどん専門店の指定調達要品；

美味しいうどんを茹で上げる秘訣！

「たっぷりの高温湯で麺を躍らせて一機に茹で上げ、脱塩と麺の美味しさ（アルファ化）引き出す。」

The OPB series of electric noodle boilers is one of the most popular pieces of equipment in every udon noodle restaurant in Japan. Unlike gas boilers, the electricity powered OPB series are easier to clean and operate. It is also built with a titanium heater, which is highly resistant to oxidization (rust) from salt, adding to its overall durability.

日本国内市場率 No. 1、
ガス釜と違い手入れも簡単。
安全で長期使用に耐えられる
塩腐食に強い特製チタンヒー
ター使用。



●OPB-280BR

Controller Location

OPB-2xxxR = Controller on right side

OPB-2xxxL = Controller on left side

Boiling Tank Size

OPB-240x = 220L boiling tank

OPB-280x = 300L boiling tank



Model 型 式	Product Dimensions 外形寸法 (mm)			湯槽寸法 (mm)		Watts 電気容量	Amps 定格最大電流 (A)	接続法 リード線2m付	給水 接続口 (A)	排水 接続口 (A)	オーバー フロー 接続口 (A)
	間口 W	奥行 D	高さ H	(A)	(B)						
OPB-280BR	1400	840	820	1180	480	主回路 3ϕ 230/208V 32.2/29.2Kw 操作回路 1ϕ 115V	23.1×2 34.6×1	直結×3 接地2P 15A ㊦	15×2	25×2	25×1
OPB-280BL											
OPB-240BR	1200	700	800	980	410	主回路 3ϕ 230/208V 32.2/29.2Kw 操作回路 1ϕ 115V	23.1×3				
OPB-240BL											



Electric Noodle Boiler Hagama Style

Included Accessories

Hagama Lid 1pc



●OMG-985



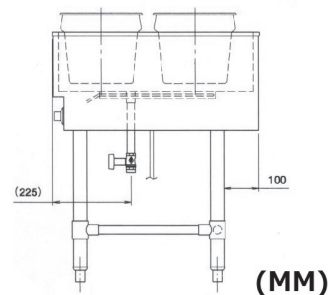
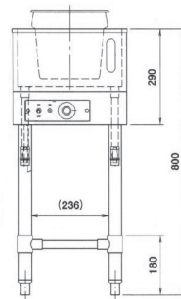
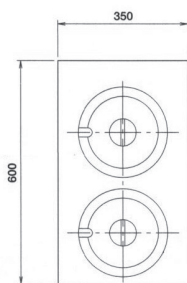
Model 型 式	Product Dimensions 外形寸法 (mm)			Watts 電気容量 3φ 200V	Amps 定格最大電流 (A)	接続法 リード線2m付	給水 接続口 (A)	排水 接続口 (A)	オーバー フロー 接続口 (A)
	間口 W	奥行 D	高さ H						
OMG-985	900	850	600 (800)	17.95Kw	43.3	直結	15×2	25×1	25×1

湯煎式スープウォーマー Soup Warmer

スタンド型電気ウォーマー
OWSシリーズ

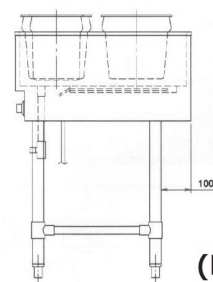
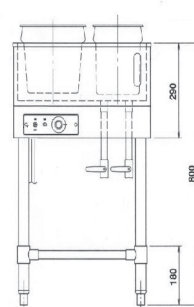
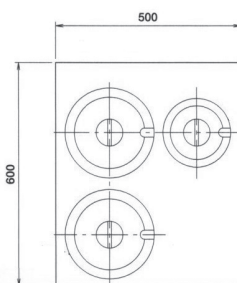


●OWS-2PG



(MM)

Model 型 式	Product Dimensions 外形寸法 (mm)			Watts 電気容量 230V	Amps 定格最大電流 (A)
	間口 W	奥行 D	高さ H		
OWS-2PG	350	600	800	11.25Kw	6.0
OWS-2PG	500	600	800	2.07Kw	9.0

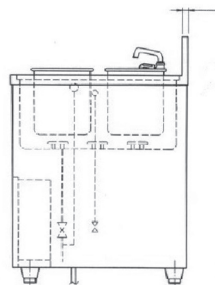
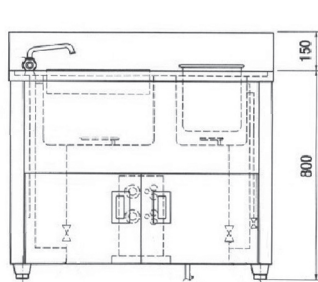
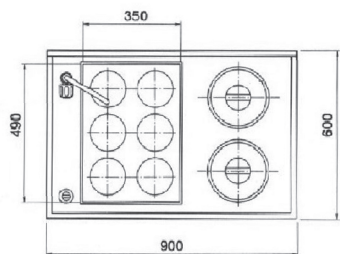


(MM)

スタンドタイプのウォーマーです。カレー、スープ、タレ、みそしるなど食べ頃のあたたかさに保温します。(サーモスタットで常に安定した保温が可能)

Soup warmers use a water bath system to ensure soup does not burn.

●OPB-110B



(MM)

電気ゆで麺機器 Electric Noodle Boiler

Electric Noodle Boiler and Soup Warmer

湯煎のスープウォーマーと
ボイラーは、個別のコント
ローラー機構。

Separate noodle boiling and
soup warming compartments.
Soup warmers use a water
bath system.



Model 型 式	Product Dimensions 外形寸法 (mm)			Watts 電気容量 3 φ 230V/208V	Amps 定格最大電流 (A)	接続法 リード線2m付	給水 接続口 (A)	排水 接続口 (A)	オーバーフロー 接続口 (A)	Product Weight 製品質量 (kg)
	間口 W	奥行 D	高さ H							
OPB-110B	900	600	800	11.25Kw	32.5	直結	15x2	25x2		55
OPB-90B	550	600	800	9Kw	26.0	直結	15x1	25x1		33
OPB-90BH (冷凍麺対応)	550	600	800	12Kw	34.6	直結	15x1	25x1		33

揚げ物調理機器

素早い、きれいな仕上がり、おいしさをグンと引き立てます

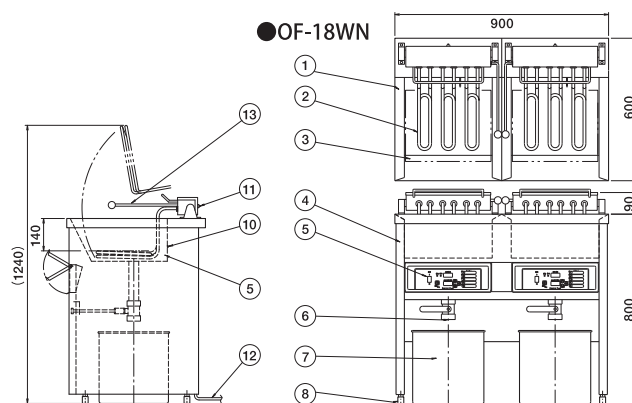
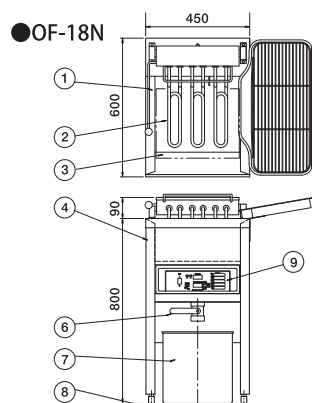
Electric Fryer

Faster, cleaner presentation, enhanced flavor

Japanese style shallow oil tank fryer: Easy to clean and no wasted oil

日本式の油槽の浅いフライヤー、手入れ簡単、廃油なし!

スタンド型 電気フライヤー

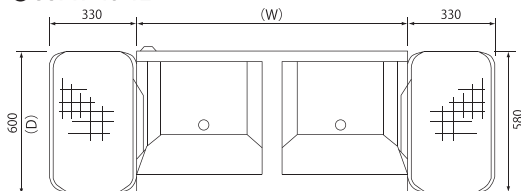


Electric fryer / Swing type unit

Model	Tank	Capacity of Tank	Specification (mm)			Weight (kg)
			W	D	H	
OF - 18N	1	18ℓ (20ℓ)	450	600	800	38
OF - 23N	1	23ℓ (25ℓ)	550	600	800	43
OF - 27N	1	27ℓ (29ℓ)	650	600	800	47
OF - 18WN	2	18ℓ×2 (20ℓ×2)	900	600	800	80

付属品 油切り、油切り網、油缶、油こし、すくい網
天フタ、仕切り板
See below for available accessories

OSFW-48-12

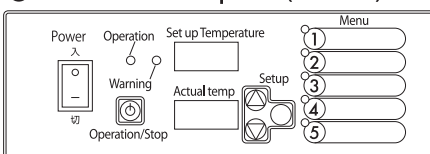


Stand type unit

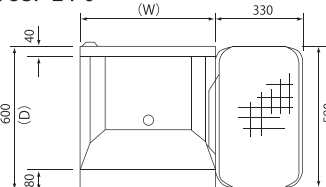
Model	Tank	Capacity of Tank	Specification (mm)		
			W	D	H
OSF-24-6	1	24ℓ	440	600	800
OSF-34-9	1	34ℓ	550	600	800
OSF-45-12	1	45ℓ	660	600	800
OSFW-48-12	2	24ℓ×2	840	600	800
OSFW-68-18	2	34ℓ×2	1060	600	800
OSFW-90-24	2	45ℓ×2	1280	600	800

- ① Cover
- ② Heater
- ③ SS Punching sheet
- ④ Outside cover
- ⑤ Tank
- ⑥ Drain
- ⑦ Container
- ⑧ Adjustable leg
- ⑨ Control panel
- ⑩ Thermostat controller (overheat protection)
- ⑪ Thermostat controller (empty vin cooking)
- ⑫ Power cord
- ⑬ Swing handle

Memorize touch panel (5 menu)



OSF-24-6



付属品 油切り、油切り網、油缶、油こし、すくい網
天フタ、仕切り板
See below for available accessories

色々な付属品一覧 Available Accessories



油切り Fryer rack holder



油切り網 Fryer rack



油缶 Oil Can



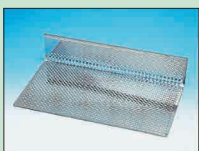
油こし Oil Strainer



すくい網 Fryer Scooper



天フタ Fryer Lid



OF 型仕切り板 OF unit Divider

NOTE Not all accessories are included with each unit. All accessories are available for purchase separately.
注) 一部の部品は含まれますが、表記されている全ての部品は付きません。



●OF-18N (スイング式)
(Single fryer, swing style)



●OF-18WN
(Dual fryer, swing style)

Standing Style



●OSF-24-6
(Dual fryer capacity available)

ガス式無煙火鉢テーブル

ロースターテックの無煙ガス火鉢テーブルは、お客様の好みに応じて様々なサイズ、鉄板の種類、仕上げを用意しております。また、すべてのモデルはUL, NSF, COAの認証を取得しております。

Gas Smokeless Hibachi Table

The Roaster Tech's Gas Smokeless Hibachi Table is available in a variety of sizes, types of steel and optional finishes according to your preference. All models have UL, NSF, and, COA Listing.



Models and Specifications



Terms	Standards Specifications
Model	TGU-08
Teppan Size	24" x 48"
Table Size	96" (W) x 54" (D) x 32" (H)
Required static pressure (per unit)	1.25
Exhaust air-flow	845 CFM
Heat source	Gas
Consumption	Gas 50,000 BTU
Diameter of gas connection port	¾ inches
Electric requirement for the table	1.02 Amp. / 115V (no sp)
Teppan (steel plate)	Hot-rolled steel
Table top	Plastic laminated finish
Model	TGU-010
Teppan size	24" x 60"
Table size	108" (W) x 54" (D) x 32" (H)

Available Options with an extra charge

Terms	Standards Specifications
Teppan	Stainless Steel
Table top	Plywood (Maple, Red Oak, Walnut and Cherry)

•Ask Roaster Tech for more options

油分を除去した
クリーンな環境

フット無しでクリーンな環境を実現

Updraft System (Canopy Hood System)

10 times /a year

The other cleaning Furniture, Wall, Ceiling, Window, etc.



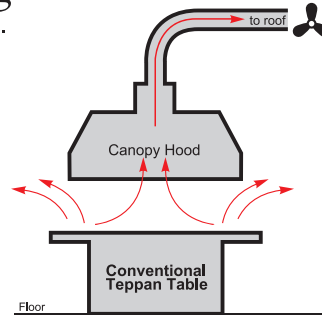
Carpet Cleaning

Downdraft System (HIBACHI TABLE)

1 time /a year

HIBACHI TABLE

Changing the oil filter within the table is made simple through the built-in access panel that allows you easy access to the oil filter for cleaning.



Easy to clean!

Escape into the environment is significant with updraft system, even by-products those with large canopies, and needs frequent cleaning. The Downdraft system nearly eliminates escapes of those noxious by products. Your furniture (chairs and tables) as well as your walls, ceiling, lights, etc. will not have to be constantly replaced/repainted and will not have any oily residue on them.

店内環境にも優しい 無煙BBQテーブル

電気式セルフクリーニング BBQ テーブル

ロースターテックの無煙BBQテーブルは、
お客様の好みに応じて様々なサイズ、
鉄板の種類、仕上げを用意しております。

Electric Self-Cleaning BBQ Table

The Roaster Tech's Electric Self-Cleaning BBQ Table is available in a variety of sizes, types of steel and optional finishes according to your preference.

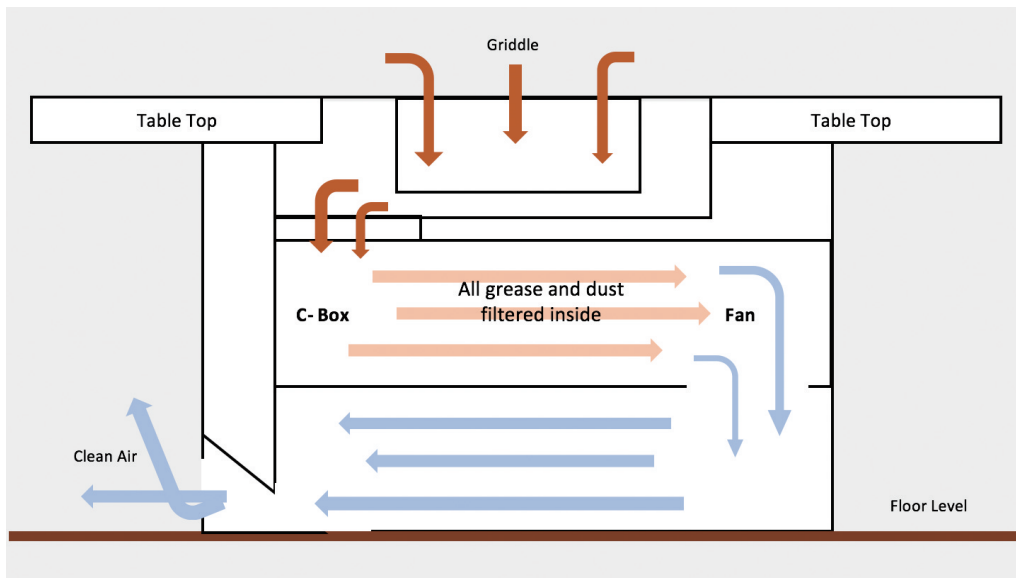
Models and Specifications

Terms	Standards Specifications
Model	BEU-04
Griddle Size	8" x 16"
Table Size	48" (W) x 36" (D) x 30" (H)
Required static pressure (per unit)	1.25
Exhaust air-flow	200 CFM
Heat source	Electricity
Consumption	Power 2.5 kW
Electric requirement for the table	20 Amp. / 220V (no sp)
Griddle plate (steel plate)	Iron Grill
Table top	Plastic laminated finish

Available Options with an extra charge

Terms	Standards Specifications
Table top	Plywood (Maple, Red Oak, Walnut and Cherry)

•Ask Roaster Tech for more options



Griddle: Easier to clean

C-Box: Filtering majority grease

Air-Cleaner: Efficient to filter most dust and remain grease

Fan: Provide enough exhausting air volume

Smell Box: Filtering any residual smell

Including Fire System:
auto/manual switch, safer than ever!

革新的なセルフクリーニングシステム

新しい電気セルフクリーニングBBQテーブルには、セルフクリーニングシステムと火災システムが組み込まれております。フッドを使用する代わりに、ダウンドラフトとクリーニング装置の両方を含むセルフクリーニングシステムが、キャビネット内にインストールされております。パイプを設置する必要がないので、設置が簡単で環境への影響がより少なくなります。この革新的なデザインは、商業用だけでなく、住宅用としても人気があります。

New Electric Self-Cleaning BBQ Table has self-cleaning system and fire system included. Instead of using hood, self-cleaning system includes both downdraft and cleaning equipment's inside the cabinet. Since it comes without exhausting pipe, it is easier to install and less harmful to environment. This innovative design is going to be more popular not only for commercial use but also for residential use.



さぬき麺機株式会社

創業108周年

Sanuki Menki Co., Ltd.

Sanuki Menki was established in 1910, and it is the oldest noodle machine maker in Japan. Noodle-machine was invented in Japan and there are about 50 makers of noodle machines in Japan.

Among them, Sanuki Menki holds the largest market share as a comprehensive noodle machine maker producing small-size machines for restaurants to large-volume fully automated systems.

In Japan, handmade noodles are very popular for their high culinary qualities; Sanuki Menki is well known as the maker that perfected the art of replicating the techniques of the legendary Sanuki-style of noodle making. Sanuki Menki has greatly contributed to the advancement of noodle-eating culture in Japan; it has played a key role in epoch-making and very popular events such as sales of frozen noodles by Katokichi; ever growing popularity of Sanuki-style noodles; and increasing consumption of Ramen noodles. Sanuki Menki has a wide range of noodle-making products: udon noodles, ramen noodles, soba (buck wheat) noodles, fried noodles etc.

Sanuki Menki, as the leader in the noodle industry in Japan, opened the Center for the Study of Noodle-Making Techniques 38 years ago to share its knowledge of noodle-making skills, techniques and other relevant know-how that has been amassed in its long history.

In recent years, Sanuki Menki has been growing internationally as well. Its products are used in more than 20 countries around the world, and it has affiliates and sales operations in Shanghai, China; Seoul, South Korea; Singapore; Australia; and Europe.

さぬき麺機は1910年創業以来、108年目を迎える日本で最も歴史のある製麺機械メーカーです。

製麺機械は日本で発明され、日本には約50社の製麺機械メーカーがあります。

さぬき麺機は日本に於いて、店舗用小型機から全自動量産システム迄、総合製麺機械メーカーとして実績を重ねトップシェアを築いています。

特に、日本には“最高品質の象徴”とされる『手打ち麺』を目標として技術革新が進んでいます。

さぬき麺機は、特にその手打ち麺の製法を忠実に再現した製麺機械メーカーとして有名です。

日本に於いてさぬきの製麺機は、加ト吉の冷凍麺の大ヒットを生み、また讃岐うどんの大ブームに貢献、ラーメン用製麺機によりラーメンの消費拡大にその実績は多大なものがあります。

そして、うどん、ラーメン、そば、パスタ、焼きそば等、あらゆる麺類の製造設備

と製麺ノウハウを有しています。さぬき麺機は、その長い歴史と共に製麺技術や製麺ノウハウの蓄積も進め40年前に「製麺技術研修センター」を開設し、日本の麺業界のリード役として、日本の麺業界の発展に貢献しています。

海外実績については20カ国で使用され、上海、ソウル、シンガポール、オーストラリア、ヨーロッパ等に合弁会社や販売組織を有しています。

日本で唯一の麺専門家組織 さぬき麺機 JAPAN

Sanuki Menki Japan and Its Supportive Group of Outside Noodle Experts - A Unique Organization Dedicated to Noodle Making

Sanuki Menki is the only company that can offer noodle-making systems for any type of noodles that exist in Japan along with the know-how for running the systems efficiently and profitably.

It has also built a national structure of businesses involved in supplying ingredients such as flour and additives; packing materials; kitchen equipment; and other types of equipment necessary for noodle-making plants.



さぬき麺機は、日本に存在するあらゆる麺の製造設備と製麺技術指導の出来る日本で唯一の会社です。製麺機械設備だけでなく、小麦粉や添加物、その他の原材料や包装資材等を有する会社、厨房機器設備会社、製麺工場に関するあらゆる設備会社等の全国組織を形成し協力体制を築いています。



Various Udon Noodle Products

各種うどん製品（冷凍麺・茹で麺・乾麺・生、半生麺など）



Fresh Ramen
生ラーメン



Fresh Pasta
生パスタ

日本の麺専門家組織 **only 1**
Japan Noodles Expert
さぬき麺機 JAPAN
製麺技術・製麺機（小型～大型）・麺事業ノウハウ
すべてお任せ！
うどん・ラーメン・パスタ・蕎麦

Flour - Soup Stock - Additives



Sanuki Gold
さぬきゴールド



Pasta Gold
パスタゴールド



Nebarigoshi Flour
粘り腰



Kaeshi
本格！かえし



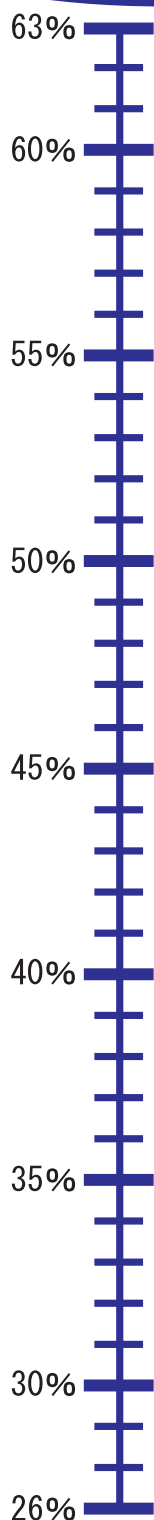
Dashi Pack
便利ダシパック



Calcium
カルシウム

High Performance Mixer

TABLE OF WATER CONTENTS



■ Adding Water% 48 ~ 63%

Vacuum Press Kneader series



Product name		Vacuum Press Kneader
Model		PNV-6PUS
Size (W×D×H)		750×555×787
Capacity		3 ~ 6kg/times
Power		3-phase 230V 50/60Hz
Power consumption		400W
Materials	Drum	SUS304
	Blade	SUS304
	Safety cover	SUS304
	Weight	70kg
■ Vacuum		Size:490×530×927 Weight:40kg Power : 230V

※There are several sizes for Vacuum Press Kneader
3/6/12/25/50/75/100kg

■ Adding Water% 26 ~ 63%

Multi Kneader series



Product name		Multi-Kneader
Model		Multi-Kneader MN-16
Size (W×D×H)		890×455×708
Capacity		8 ~ 16kg/times
Power		3-phase 200V 50/60Hz
Power consumption		400W
Materials	Drum	SUS304
	Blade	SUS304
	Safety cover	SUS304
	Weight	125kg
		3.0m
		STO AWG 14
UL, NSF, CSA type will be 3-phases 230V and 50/60Hz		

■ Adding Water% 26 ~ 47%

Super Mix SS series



Product name		High-speed agitation type mixer				
	Size			Weight (kg)		
	A	B	C			
	SS-8P	700	455	880		80
	SS-12P	900	455	880		105
	SS-25P	1,100	555	970		140
SS-50P	2,210	945	1,721	750		
Specification						
Materials	Capacity		Electric capacity of motor		Mixing time	
	SS-8P	3 ~ 8kg	Single-phase 100V 400W		5-10 mins	
	SS-12P	6 ~ 12kg	3-phase 200V 750W		5-10 mins	
	SS-25P	10 ~ 25kg	3-phase 200V 1.5kW		5-10 mins	
	SS-50P	25 ~ 50kg	3-phase 200V 4.1kW		5-10 mins	
		Drum	SUS304			
	Blade	SUS304				
	Safety cover	SUS304				

of SANUKI MENKI



- Mixing Blade on both Sides of Mixing Drum
- Ideal Gluten Formation

真空状態でドラム両端にある羽根がゆっくりと生地を練り込むことでグルテン組織が最良な状態に仕上げます。



- Kneaded in Vacuum, mixture forms into clump of dough
- Shorter Aging Time

生地は水和に優れ熟成時間も短縮出来ます。



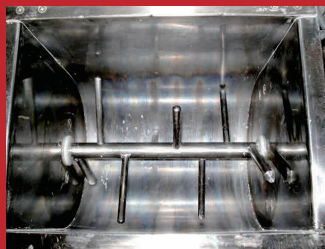
- Industry's first multipurpose Mixer
- Patented Surprising Mixer!

業界初全加水帯に対応したミキサーです。



- Hydration of dough is distinguishable!

水和も抜群で1台であらゆる麺をミキシングすることができます。



- Mixing Bars Project from Center Shaft
- Low Water- Ration Dough for Ramen

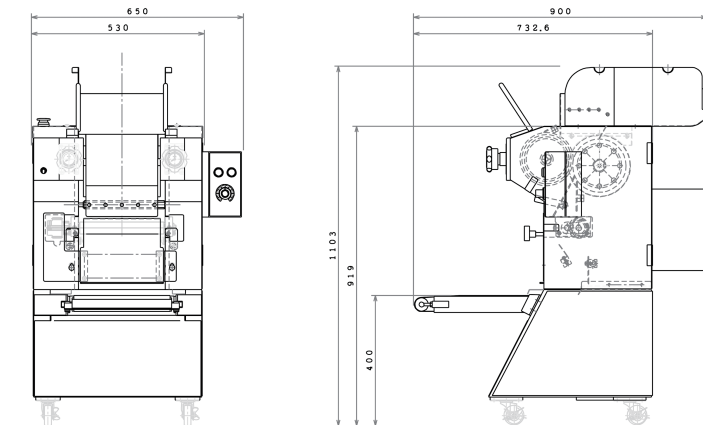
中心の軸から出ている攪拌棒でかき混ぜて練ります。主に低加水の生地に幅広く使用されます。



- Ideal for Low Water-Ration Noodles Such as Ramen, Pasta, Soba
- 加水の少ないラーメン・パスタ・そばを練るのに適した練り機です。

TOP NOODLE SERIES

TP-1型



Product	Noodle Maker
Model	TP-1PUS
Specification (mm)	650/W * 900/D * 1,125/H
Production capacity	150-250/H
Power	230V 3Phase 60Hz
Wattage	640W
Roller(Material)	SUS304
Conveyer belt(Material)	FAB-5E
Cutter(Material)	SUS303
Cover(Material)	SUS430
Total weight	250kg



■ Suitable for small restaurant

■ Excellent in safety

■ High quality noodle by simple operation

■ High performance

Dough sheet forming



Compounding



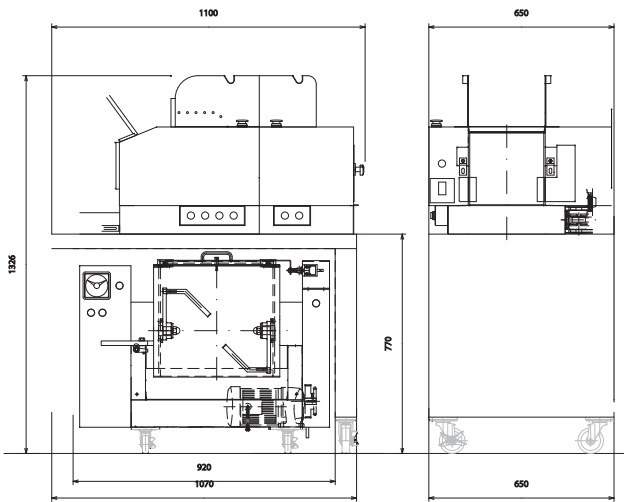
Rolling out dough sheet



Cutting



TP-2 型



Product	Noodle Maker
Model	TP-2PUS
Specification (mm)	650/W * 1,100/D * 1,326/H
Production capacity	Roller Part: 200-500/H Cutter Part: 500/H
Power	230V 3Phase 60Hz
Wattage	Roller Part: 400W Cutter Part: 170W
Roller(Material)	SUS304
Conveyer belt(Material)	FAB-5E
Cutter(Material)	SUS303
Cover(Material)	SUS304
Total weight	360kg



- The worlds first multifunction small machine
- Operation easily
- Adjustable 360 degrees of cutting conveyor direction

Dough sheet forming



Compounding



Rolling out dough sheet



Cutting



さぬき麺機の麺総合技術研修センターは日本全国 9 会場で開催！

Sanuki Menki's Noodle Technical Center, 9Locations throughout Japan

- The Only Government-Approved Noodle-Making school in Japan
- 10 Locations in Japan and one in Seoul, South Korea
- About 40-Year History of Teaching How to Open and Operate Successful Udon, Soba, Ramen or Pasta Restaurants Including Cooking Techniques of Noodles, Soup Stock, Soup, Tempura, etc
- More than 38,000 Graduates and More than 7,000 Restaurants with Sanuki Menki's Noodle Machines



The Center for the Study of Noodle Making
全国 9 会場 麺総合技術研修センター 経営企画研修

Udon, Ramen, Pasta
うどん・ラーメン・パスタ

日本で唯一の「国から指定を受けた麺学校」として約 40 年間、うどん、そば、ラーメン、パスタ店開業に関する技術指導を行っています。

日本国内 9 会場にあります。その会場では、麺・ダシ・スープ・てんぷら・その他の調理指導を行っています。過去、**38,000 人以上の卒業生**を数え、**7,000 社（店）以上の製麺機械の納入実績**があります。日本の麺製品の中で、最も美味しい最高品質の麺の製法指導を行い、専門店経営指導、冷凍麺始め多くの麺製品をスーパーマーケットやコンビニエンスストアなどに供給する製麺工場に対し技術指導等を行っています。

Sanuki Menki's Noodle Technical Center

The only government-approved noodle making technical center in Japan

Sanuki Menki Co.,Ltd has top market share of noodle making machines today. Moreover, our noodle technical center is the only government-approved center in Japan.

Therefore, we always lead the Japanese noodles industry.

At our headquarters in Kagawa, we have a 5-day course for Udon.

The 5-day course, led by leading experienced professional contributed in making successful Udon restaurants all over.

We also have 2-day, 27 day and 3-month courses. We have absolute confidence in teaching skills. We guarantee to make top quality noodles.

Today, we have lots of inquiries about the noodle technical center from all over the world because we have a limited time special sale for the 108th anniversary of the establishment of a business in limited period.

You can select one course from several kinds of noodles, such as Udon, Ramen, Pasta, and Soba and so on. 234 days a year opening of our courses!!

5-Day Training Course at Head Office Comprehensive Training for Those Planning to Go into Noodle Business
本社 5 日間研修会・・・開業を目的とした本格研修



- 1 You can master all about traditional Japanese noodle making**
You will learn how to make top quality noodle(Udon and Ramen), soup stocks, Tempura and so on.
- 2 Special sale for the 108th anniversary of the establishment of our business**
The cost of taking our 5-day course
Regular price; ¥180,000→¥60,000(companion's cost will be ¥30,000/per person)
 - The payment should be Japanese yen.
 - The price includes the cost of text and materials, but commuting and lodging fees are not included.
- 3 You will have the latest training of corporate planning and differentiation strategy.**
Today, noodle business is expanding not only in Japan, but also all over the world.
We have lots of successful restaurant's examples!
- 4 We have the highest-level instructors in Japan. (The instruction system of 50 instructors)**
You should be here to learn skills and How-to for making noodles.
Even amateur person can make high quality noodles by taking our training system.
- 5 We are the only company that is specialized in the noodle business in Japan.**
You can learn not only noodle making, but also store management.
We are brand leader of noodle making machines, so we can provide various kinds of machines, such as small and large noodle making machines.

《日本で唯一！ 香川県から委託された麺の総合技術研修センター》

さぬき麺機は日本で『トップシェアの実績』と日本で唯一の『Noodle technical center』を有する会社です。ハード・ソフトの充実で日本の麺業界を常にリードしています。

特に本社で毎月開催の『5 日間研修会』は、この道 40 年の指導長を筆頭に日本の実績ある専門家により世界各国にも多くの成功・繁盛店を誕生させました。

「速習 2 日間コース」・「27 日間トレーニングコース」・「3 カ月本格研修コース」も実施しています。

その指導力には絶対の自信があり、最高レベルの品質を実現します。

現在、「創業 106 周年記念セール」を実施中で、世界各国から多数の参加があり大好評です。

うどん・ラーメン・パスタ・蕎麦等あらゆる麺の本格研修が出来ます。年間 234 日開校！

Sanuki Menki's Noodle Technical Center ②

- **Selecting machine and noodles**
Machines; Machine-made hand-made style or Machine-made.
Noodles ; Ramen,Udon,Pasta,Soba or Chow mein and so on.
- **Make high quality noodles with your satisfaction**
We will teach you how to make Japanese top quality noodles.
Shape (thick or thin) Quality(hard or soft) Texture(strong or weak) and so on.
- **Training**
You can learn not only skills to make noodles, but also recipes by thorough training.

Corporate planning
経営企画

Business consultation
経営相談

Technical training
技術研修

店舗経営

- ラーメン・うどん
- パスタ・日本蕎麦
- 焼きそば等

- ラーメン店経営かうどん店経営？
- 目的国の現状・将来性・資金計画
- 製麺技術の習得・小麦粉の品質確認
- ダシ・スープの確認
- 製麺機械の選定と輸出・機械代金

- ラーメン・うどん等の製麺技術習得
- 徹底した製麺トレーニング
- 目的とする麺の品質とレシピ確認
- ダシとスープの確認と研修
- 製麺機の練習・メンテナンス対応

Store Management

Ramen, Udon, Pasta,
Soba, Chow mein

- Ramen or Udon for managing business
- We can teach you today' s situation and promising for country where you will start noodle business.
We will be consulted about financing plan as well.
- You will get skills for making noodles. You can check quality of wheat flour as well.
- We can check quality of soup stocks.
- You will select noodle making machine first, and we will give you the cost for exporting fee and price of machine.

1, 2 and 5 days course

JP ¥ 12,000 /per day

(The price included the cost of text and materials, but commuting and lodging fees are not included.)

- Learn how to make noodles, such as Ramen and Udon.
- Have thorough training for making noodles.
- Check noodle' s quality and recipes, which you will use for your business.
- Make and check quality of soup stocks.
- Practicing for using noodle making machine.
In addition, you will get a manual for maintenance.

製麺工場の経営

- ラーメン・うどん・パスタ等
- 生麺・冷凍麺等の製造販売
- セントラルキッチン設備

- 目的の麺製品の確認（ラーメン・うどん等）
- 目的の生産量と品質・麺の形状確認
- 小麦粉の品質・添加物の確認
- 生産規模と工場用製麺設備の選定
- 工場の設備レイアウト・予算

- 目的の麺の製法・品質・形状の確認
- レシピの確立
- 製麺・機械操作徹底トレーニング
- 麺製品確認・長期保存方法
- 製麺設備の輸出・搬入・運転計画

Management of noodle making factory

- Ramen, Udon, Pasta and so on
- Producing and Selling for raw noodles or frozen noodles
- Central kitchen facilities

- Check quality of noodles which you would like to use in business
- Check production quantity, quality and noodle' s form.
- Check food additives and quality of wheat flour.
- Select production scales and noodle making facilities for factory.
- Select budget and facility layout of factory.

- Check noodle' s manufacturing method, quality and form
- Establish recipe for noodles
- Thorough training to make noodles, also how to use machines
- Check quality of noodles. In addition, we will teach you how to keep noodles for a long time.
- Facilities of export, emplacement and operation plan.

Sanuki Menki's Noodle Technical Center ③

Beat competing restaurant!
You should learn how to beat them here!
Make real SANUKI UDON,
Strong impact, Image strategy



Ramen restaurant



Udon restaurant



Tempura



Ramen



Udon



Cooking practice



Mixing



Finish rolling



Conveyer



Raw ramen・Raw pasta



Aging



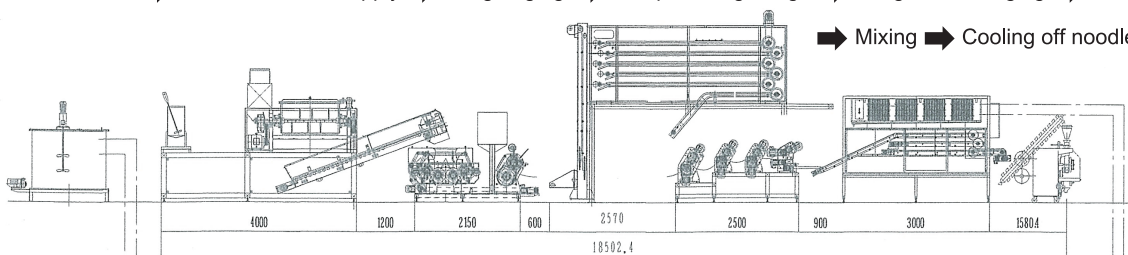
Cutting



Frozen Udon

All automatic noodles production systems(2,000~3,000 servings/hour)

Undiluted solution tank ➡ Automatic water supply ➡ Dough aging ➡ Compounding dough ➡ Dough sheets aging ➡ Cutting noodles ➡ Mixing ➡ Cooling off noodles ➡ Packing



世界をリードするさぬき麺機の麺事業提案！

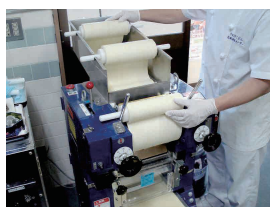
Product Development to Sales Planning - Sanuki Menki Is Right by Your Side

From product development to sales planning, Sanuki Menki is always available to help you.

In Japan there are numerous local noodles; Sanuki Menki has helped many of the local noodle makers (and would be makers) to become regional or national businesses with its know-how of noodle making and of marketing strategies including noodle preservation/packaging for wider market of distant markets.

● Noodle-making Techniques and Product Development

▪ 麺の製造販売計画（製麺技術と商品開発の指導）



Ramen Production
ラーメン製造（複合）



Noodle Cutting
麺切り出し



Frozen Noodle
冷凍麺製造



LL Noodle
LL 麺製造



Testing/Quality Control
検品・品質検査

● Preservation and Packaging

▪ 麺の長期保存技術指導（販売戦略）



Fresh Noodle
たらいうどん（生うどん）



Pre-Cooked Noodle
茹でうどん



Fresh Pasta
生パスタ



Spaghetti Fettuccine
スパゲッティ・フェットチーネ

麺製品の製造販売に関する製麺技術指導から麺商品開発までの協力体制があります。

日本には贈答物から土産物、各地の特産品等多くの麺製品があり、商品開発から長期保存技術指導を行い、麺の事業化に貢献しています。

製麺設備・製麺技術指導に多大な実績！

Wide Range of Products and Know-How - From Small Noodle Shops to Large-Scale Plant Systems

Sanuki Menki is capable of producing a wide range of products from noodle machines for small udon or ramen restaurants to large-scale operations such as noodle-producing plants and central kitchens of large franchise restaurants.



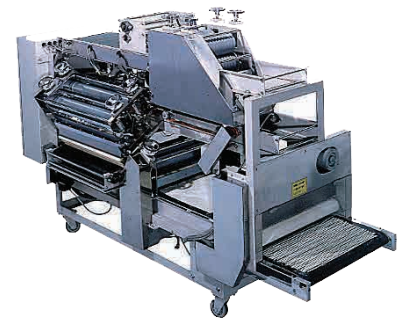
SANUKI No-1 AP-6 TYPE



SANUKI SYOKUNIN



SETO TS-1P TYPE



KONPIRA No-1



うどんの試食



麺生地複合（試作）



Completely automated equipment 6,000 to 15,000 servings/hour

ラーメン店、うどん店用等の小型製麺機から、冷凍麺工場や製麺工場、外食企業のセントラルキッチン設備等、少量生産から大量生産に至るあらゆる製麺機械と製麺設備を有しています。又、ラーメン・うどん・パスタ等の製麺技術指導も行っています。

HIGH PRESSURE VESSEL 業務用 圧力寸胴

The only one ASME certified high pressure vessel with patented safety cap assembly

Remarkably Reduce Expenses!

After numerous experiments and improvements, we have reliably completed our perfect unit! Experience our merits and results!

スープ革命!



大幅な
コスト削減

Cost reduction

安心の
安全機能

Safety function

楽々
お手入れ

Easy to clean

P&V Planning LLC

HIGH PRESSURE VESSEL

2 capacities to choose from according to the size of your restaurant and kitchen!

● High pressure cooking and less time means you'll save cost on energy, personnel and materials!

● Soup is cooked in 1 hour!

● Easy maintenance!

● No foul odor while cooking!

「ラーメン・スープの品質コントロールにお悩みでは有りませんか？」

PNV-2020V(100.0L), PNV-2424V(200.0L) は、**SS316**鋼材使用の米国製で多目的使用の高圧調理寸胴です。**ASME (American Society of Mechanical Engineers)** 認定、および**NSF**認定商品です。

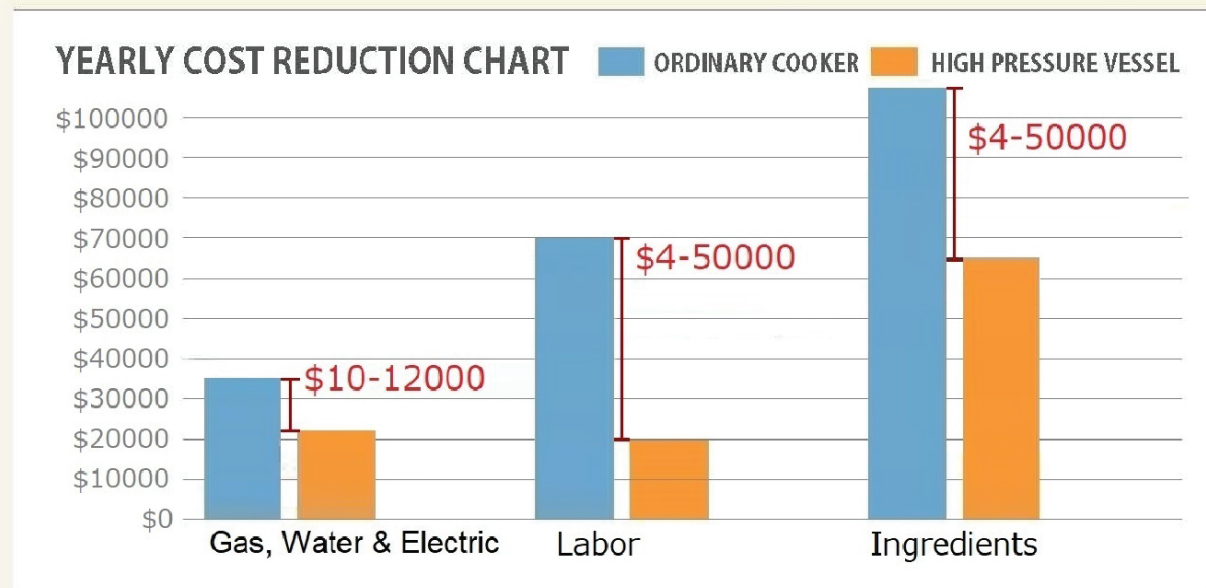
特許セーフティーキャップ&ロックシステム装着の安全高圧調理寸胴です。

「安全で簡単に、何方でも短時間で均一したクリーミーなスープ(白湯)、クリアスープ(清湯)が自在に作れる高圧調理用品です。貴方の麺ビジネスや他の食材調理に御利用ください。

High pressure vessel	Capacity	I. Diameter	Hight	weight
	Capacity	I, diameter	Hight	Weight
JPC-2020V	27.0G(101.25L)	20.0"(500mm)	33.0"(838.2mm)	243.0Lbs(110.0kg)
JPC-2424V	54.0G(202.50L)	24.0"(600mm)	43.0"(1092.2mm)	396.0Lbs(180.0Kg)

HIGH PRESSURE VESSEL／年間コスト比較

Dramatically improved work environment and significant cost reduction



Cost calculation model based on sales of 300 bowls of ramen per day.

HIGH PRESSURE VESSEL

6 Special Features

— The revolutionary High Pressure Vessel that overrules the common cookware

1 Safety

Reliably designed pressure cooker made with safety in mind.

- The revolutionary JPC High Pressure Vessel series is ASME* certified and incorporates a patented safety cap assembly system.
- The patented safety cap assembly prevents clogging of the vent, thus preventing explosions caused by a clogged vent.
- With 3 times the strength of aluminum, the stainless steel structure has easy maintenance.
- After the product is delivered, the manufacturer's exclusive coordinator will travel to the destination site and give instructions on how to use the product, so even a beginner can confidently operate the unit.

*ASME Boiler and Pressure Vessel Code (BPVC) is an American standard certifying products, including our patented safety exhaust cap. In addition, ASME certification for high pressure vessels is considered a world standard.

2 Production

Large amounts of soup/broth can be produced at once.

- Soup is completed in the minimum 1 hour cooking time (not including time to heat up).
- When using the same recipe, sealed pressure cooking has a high reproducibility rate (over 95%).
- On-site work becomes simplified with a consistent systemization, making it easier to expand the business and open multiple restaurants.
- The newly developed 180000BTU jet burner and newly designed heat sleeve reduces cooking time.
- With the JPC-2424, you can make up to 150 liters of hot soup at a time (over 400 cups of soup).



3 Working Condition

Improves working condition and cuts long labor hours.

- Since liquid can be released from the valve, there is no more bothersome labor of transporting soup.
- Reduces the amount of waste and personnel costs.
- Greatly improves kitchen environment because livestock odor during high temperature pressure cooking is nearly eliminated.



4 Cost Reduction

Using the JPC High Pressure Vessel will help substantially reduce costs.

- By dramatically shortening cooking time, gas cost for cooking soup becomes less than 1/3 of the cost.
- Personnel expenses can be substantially reduced since work such as stirring and filtering soup is eliminated.
- Cooking for a shorter time can reduce air conditioning expenses for kitchens and inside restaurants.
- High-pressure cooking extracts the umami flavor from the ingredients, so less bone can be used.
- Since there is almost no moisture in the bone after cooking, the amount of waste can be reduced.



5 Maintenance

Previously troublesome maintenance can now be taken care of easily.

- 33 mm thick base structure makes scorching difficult.
- Drainage nozzle at the base makes it easy to drain after washing.
- Unlike aluminum, stainless steel is hygienic and leaves no residual or detergent odor.

6 Cooking Application

Cooking an abundant variety of food can now be accomplished.

- Various cooking from vegetables to bones is possible with the 6-level pressure adjustment.**
- Besides thick and clear soup, simmering grains and steamed cooking can also be accomplished.
- Since it is difficult for uneven cooking and burning to occur, it can also be used as a slow cooker.

** Special orders are available upon request



Ramen Consultant

We also provide individual consultations for business start-ups, and based upon the experience of the ramen chef, we provide proposals for ramen recipes using the High Pressure Vessel.

- Restaurant management support and review of current restaurant operations.
- Product development support, exclusive product development, and improvement of existing products.
- Ramen culinary creations, new restaurant opening, and developing a new menu.
- Full support of restaurant development; creation of ramen business; from planning to restaurant concept, design, and menu; and operating guidance after opening the restaurant.

SAN-EI



Made in JAPAN

自動ゆで麺機 **マルチ・ボイル**

IAPMO / ガス式：米国仕様

MULTI BOIL

誰でも簡単、麺ゆで自在！

独自パワーリフト方式（オートリフト）によりセットしたゆで時間で自動的にゆであげます。（デジタルタイマー表示）

ジェット噴射装置により各テボの下の噴射口より熱湯を噴き上げますので、しこしこした歯ごたえのある麺になります。

省エネ・エコロジーに貢献します

二段吸収式貯湯タンクは排熱利用により運転中いつでも高温のそそぎ湯（75℃ 1.4L/分）を給湯できる、**省エネ設計**となっています。

立消え安全機構、空焚き安全装置が内蔵されています。

ゆで槽容量を 41L と大きく、又高温給湯とオーバーフローによる**湯よごれ防止設計**になっている為、運転を中止する事なく連続稼働ができます。

湯槽は**塩分対応型**（SUS316 1.5t [モリブテン]）R 加工ですので、ゴミが付着しずらく衛生的です。



Anyone can cook perfect noodles all the time. If your restaurant serves noodle dishes, this is what you need. Expect perfect results every time when cooking spaghetti, udon, ramen, pho and all other types of pasta and noodles at a rapid speed.

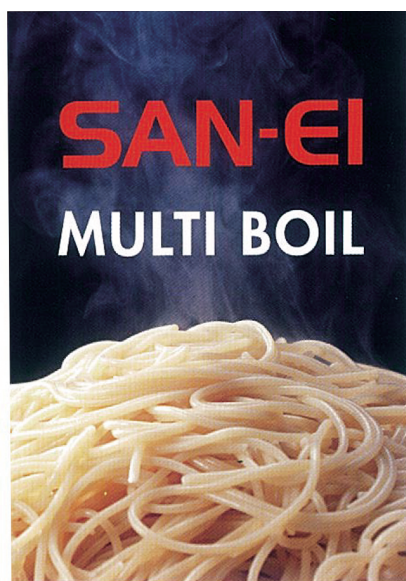
Features Easy operation. Just put noodle in a basket. Push it down into the cooking tank and press the start button. There are six baskets and they work independently. Unit features: all stainless cooking tank (SUS316); high temperature jet nozzles; digital timer; constant supply of clean hot water of up to 167F degrees (75C) at 1.4 liters per minute. (ETL certified)

Reliability Multi-Boil is a reliable machine with over 10 years of improvements and modifications and over 1,000 installations in Japan, Korea, China, Singapore and USA.

Energy Efficiency System features proprietary double heat design in which exhaust heat from the cooking tank burner is used to heat the hot water supply tank. The bottom of the cooking tank is corrugated for maximum heat transfer.

Safety Equipped with automatic gas valve shutoff for safety when gas flames go out or when the tank is devoid of water.

Model:
NSU6-60HA



Udon, Ramen, Pho and All other types of pasta and Noodles



オートリフト方式

タイマー設定に合わせてデボが自動的に上昇します。

Auto Lift

Basket automatically rises when the timer designated cooking time has elapsed.

デジタルタイマー

正確で見やすいデジタル表示で、各デボが個別操作により最大9分59秒まで、ゆで時間の設定が可能です。

Digital Timer

Each basket is independently controlled by an accurate and easy-to-operate digital timer. Cooking time can be set up to 99 minutes 59 seconds.

Product Functions & Features

Automatic cooking using digital timer.

Multi Boil is equipped with 6 cooking stations (each consists of basket, lift, jet nozzle, etc.), and each station has its independent digital timer. You can set the timer according to the desired cooking result (firm, soft, etc.). When the set time has elapsed, the basket rises out of the water and the beeper lets you know the cooking is done. This sets you free to do other things without worrying about overcooking.

Continuous clean water replenishing.

Built-in hot water supply tank continuously adds hot water (about 75°C) into the cooking tank keeping the cooking water clean and fresh. This supply tank is heated with exhaust heat from the main burner, and the water temperature is generally kept at around 75°C depending on the ambient temperature and the rate of water being supplied to the tank.

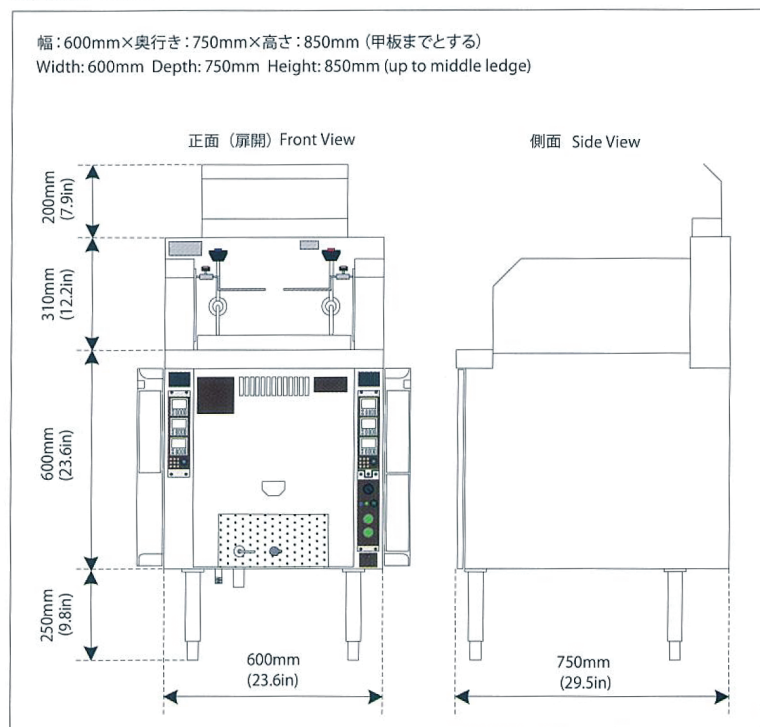
High-temperature jet nozzles.

Under each basket, a jet nozzle is equipped, which spews out hot water upward. This helps each noodle strand cooks evenly and prevents them from tangling together. Noodle cooked this way retains desirable firmness and tastes delicious.

Clean cooking water all the time.

As fresh water is added to the cooking tank, excess water along with noodle scraps, excess flour, bubbles, etc. are drained out over the edges of the tank through the overflow skimmer keeping the cooking water cleaner and fresher. You can also replace the whole tank-full of water with the water in the supply tank in one maneuver without disrupting the cooking operation. However, continuous and gradual replacement of cooking water is recommended.

外形寸法図 Externals size



仕様 Dimensions and Specifications

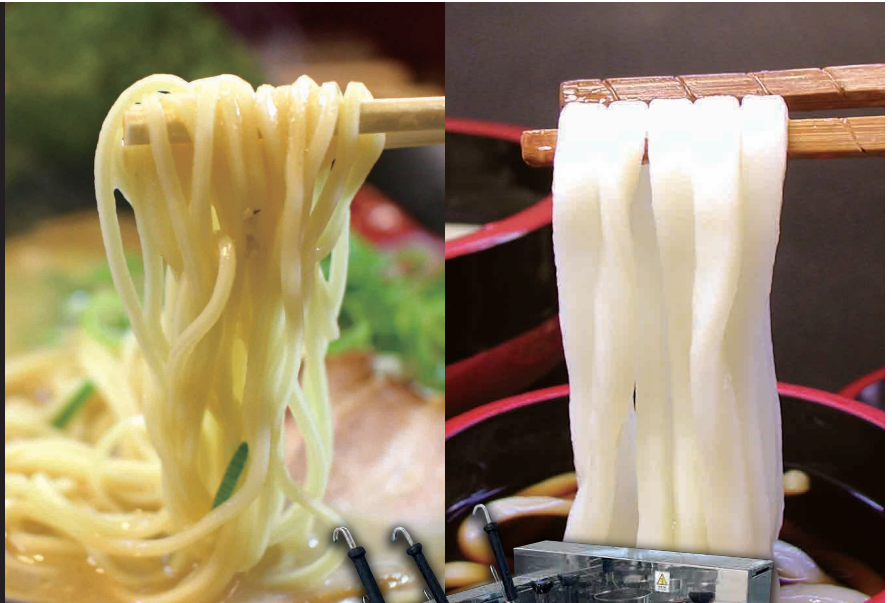
幅×奥行×高さ mm Width x Depth x Height (in)	600mm (23.6in) × 750mm (29.5in) × 850mm (33.5in)
重量 Weight (lb)	117Kg (258lb)
設置・排気の種類 Installation: Exhaust Type	室内設置開放型 / Indoor: Open Air
点火方式 Ignition	AC120V連続放電 (ダイレクト着火) AC120V Continuous Sparks (Direct Ignition)
ガス消費量 Gas Connection	Natural Gas 13A: 66569.3 BTU/h (19.5kW/h) LP Gas: 66569.3 BTU/h (19.5kW/h)
電源 Power	AC 120V(60Hz)
消費電力 Power Consumption	AC120V 60Hz 91W
電源接続 Power Input	単相 AC120V アース付プラグ L=2.0m Single Phase 120V with Safety Ground
ガス接続 Gas Consumption	15A ニップル止 / 1/2in Nipple Stop
給水接続 Water Inlet Connection	15A ニップル止 / 1/2in Nipple Stop
排水接続 Drain Connection	ゆで槽排水接続: 25A Drain: 1"
安全装置 Safety Device	立ち消え安全装置: フレームロッド / 空焚き安全装置: ハイリミッター Flame Out: Flame Rod / Empty Cooking: Thermostat
テボ昇降リフト Basket Elevator	6基(3×2) / 6 stations (3×2)

Auto Noodle Vacuum Dryer

●簡単操作で使いやすい！

●香りたつスープを絡ませて
麺の味を引き立たせる！

●作業後のメンテナンスも簡単！



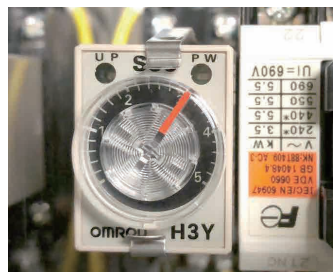
JRTの水切り機は、茹で麺の水切りを行います。
香り高いスープが麺によく絡み、繊細な麺の歯ごたえが体感できます。
不必要な手首の過労負担、シンク、床の汚れ等も同時に解消できます。新規開発エアー・フィルターの採用により毎日のメンテナンスが簡単になりました。
真空の吸引時間は1-5秒間で調整可能、茹で麺テボをキャニスターに入れると自動吸引します。

JRT Vacuum Dryer series は、貴方の麺のプレゼンテーションをネクストレベルに引き上げる御手伝いをします。

セミオート茹で麺機と一緒に使用頂きますと、作業効率が格段に良くなります。

JRT Vacuum Dryer cleanly sucks up water clinging to noodles. You can enjoy better texture of noodles as well as delicacy of flavorful soup. This is the key point for your noodle business. Also, you don't have to deal with complaints of wrist and physical strains, and there's no more mess on the sink and floor. Just put Tebo basket into the noodle canister, then the contact magnet switch kicks in power. You can adjust the operating time between 1 to 5 seconds with the dial timer. It is simple to use and easy to maintain. It always keeps the best quality and condition for your noodle cooking. JRT vacuum noodle dryer can help to raise the quality of your noodle business to the next level.

Semi-automatic noodle boiler & Vacuum noodle dryer is the best combination for your noodle business.



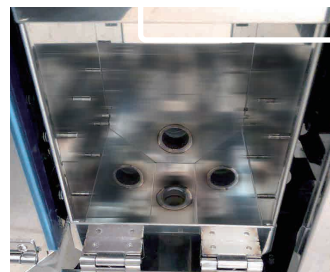
Timer

1〜5秒迄の吸引時間がセットできます



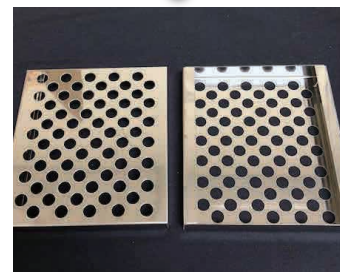
Tebo Canister

清掃が簡単なテボキャニスター



Vacuum Compartment

真空室



Washable filter

手入れが簡単なエアフィルター

Specification

Model	Measurement(inch/mm)			Vacuum Motor	Electrical Specification	Weight
	D	W	H			
JRT-1000	24.0"(609.6mm)	15.0"(381mm)	31.0"(787.4mm)	1	120V/9.0A	32.0Kg/70.5lbs
JRT-2000	24.0"(609.6mm)	15.0"(381mm)	31.0"(787.4mm)	2	120V/18.0A	38.0Kg/83.0lbs

Electric Tsumakiri 電動つまきり

短時間でツヤのあるツマが簡単に切れる電動タイプのつま切り機です。付属の1.0mm、2.5mmクシ刃付きの2種類の刃物台は、左右を押すだけで簡単に本体から取り外しができるので、ご使用後のお手入れをラクに行えます。また、モーター部分は脱着式で、本体の丸洗いができます。刺身のツマに限らず、サラダ作り、切り干し大根、なます、ポテトバスケットなど、アイデア次第で用途が広がります。

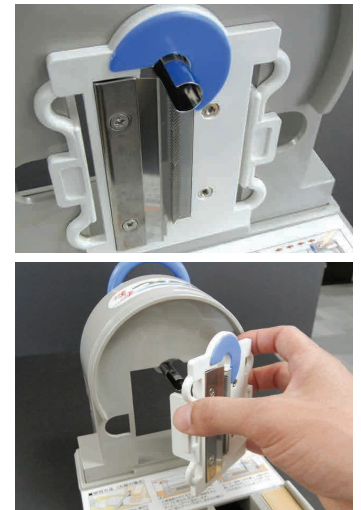
The Electric Tsumakiri is an exceptional garnish maker. It produces strands of sliced vegetables quickly and with a beautiful, crisp sheen. The unit can easily disassemble for cleaning and changing of cutting adaptors. The motor can be removed from the chassis so the blade bench and arm can be completely and thoroughly cleaned after every cooking session.



Product Specs

Combs with automatic feed 自動送り装置付き	1mm pitch
Unit size 本体サイズ	430 x 180 x 205mm
Weight 重量	4.0kg
Maximum diameter for use 取付可能最大径	130mm
Maximum length for use 取付可能最大長さ	200mm
Process Ability 処理能力	40 to 50 per hour (Daikon Radish)
Rated volatage 定格電圧	115V
Rated wattage 定格電力	40W (UL list motor)
Rated usage time 定格使用時間	30min.
Attachment 付属品	Blade bench with 1.0mm comb blade 1.0mmクシ刃付き刃物台 Blade bench with 2.5mm comb blade 2.5mmクシ刃付き刃物台 Spare blade (flat blade) 替刃(平刃) Thickenss adjustment sheet 厚み調整シート
Sold separately 別売品	Blade bench with 4.0mm comb blade 4.0mmクシ刃付き刃物台

Easy Blade Cleaning & Replacement



Vegetable Strainer

野菜絞り器

約5kgのカット済みの野菜を一度に絞れます。
これは皮を含めて20gの餃子の場合、約300個分に相当します。

The commercial vegetable strainer helps remove water from freshly washed and prepared vegetables. One batch holds about 5kg of cut vegetables.

Model #: JC-12
Collander Size: Φ250X H310 (mm)
Capacity: 12ℓ
Height: 810mm
Weight: 17.5kg



Strainer Net ギョーザ絞り袋

Model #: JC-12-N
Material: Nylon
Product Dimension: W460xL750 (mm)



Strainer Net
JC-12-N

HIGH SPEED AUTO NEGEE

オートネギー

Model OHC-220

関東ネギ、関西ネギ、万能ネギ、わけぎ、ニラ等の長ネギ専門のスライサー。遊星回転の丸刃2枚でスライスするため、きれいに切れる高速自動ネギ切り機。その他、野菜、根菜、果物等のスライスにも最適。チクワ、油揚げ、昆布…etcもO.K。

- モーター2基:100V、200W+15W
- 定格消費電力:215W
- 処理能力:1時間40~60kg
- 厚さ調節:0.5~10mm

The new HAPPY high speed planetary gear 2blade cutting system is capable of slicing all types of long onions. Can also be used for slicing various vegetables & fruits. Efficiency: 40~60kgs. per 1 hour.



Dimension W320×L440×H420m/m. Weight: 30kgs.

MIDDLE NEGEE

ミドルネギー

Model OHC-50

ネギ切り機30年のキャリアを持つハッピーが提供する自動ネギ切り機の自信作です。ネギ束を挿入するだけ。あとは機械におまかせ。

- 厚さ調節: 1mm、2mm、4mm。
- 定格消費電力: 70/89W
- 処理能力: 1分間1kg (2mm厚)

30-year career with machines, and presents the long onion slicer. Just onion bunch, and machine do the rest.
thickness: 1mm, 2mm, 4mm



Dimension W245×L402×H420m/m. Weight: 11kgs.

CABBETSU

キャベツー

Model RCS-70

ドラムの回転と丸刃の回転により、
手で押さえなくてもキャベツの自重で
ムリなくきれいにスライスできます。
清掃が簡単で、プロの酷使に耐える本格派。

- 定格消費電力: 130/150W
- キャベツ切裁厚さ: 0.3~5mm
- 処理能力: 30分間13~15玉
- キャベツを半分に切って芯を抜き、切り口を下にして、
ドラムに入れるだけでOK!後は機械におまかせ。

There is no need to press on the cabbage while slicing. The turning drum and round blade is designed so that the cabbage is self-feeding and slices freely. Cutting time for 13 to 15 heads of cabbage is 30 minutes. Cut cabbage in half and remove the core and feed into drum. Cleaning is simple and easy.

Dimension W378×L392×H438m/m. Weight: 11kgs.



JUMBO CABBETSU

ジャンボキャベツー

Model DRC-80

キャベツーRCS-70の高速高級モデル。
キャベツの投入量も1回で4~5玉入るドラムを装置。
丸刃も一回り大きな170mmφを装着しており
連続作業も可能です。

- 定格消費電力: 125W
- キャベツ切裁厚さ: 0.3~5mm
- 処理能力: 10分間12kg (約15玉)

This is a high speed grade-up cabbage slicer of model RCS-70 which is equipped with a drum that can slice 4~5 heads of cabbages at a time. The cutting blade is 170mm φ and durable for long hour use. Slice thickness: 0.3~5mm. Cutting time: 12kgs. per 10 mins. (Appox. 15hds.)



たまねぎ用
アタッチメント (別売)
(3個ワンセット)

Dimension W430×L430×H520m/m. Weight: 21.5kgs.



TSUMA・KATSURA

ツマ・かつら

Model HNK-25

ツマもかつらむきもおもいのまま、
一流の板前さんの技が機械になった。
100人分の刺身の「ツマ」がわずか5分。
むずかしいカツらむきもあっという間に。
高級料理店、観光旅館、結婚式場、ホテル、
寿司屋、仕出し屋等で好評。

- 定格消費電力:90W
- 処理能力:1分間1本
- 切裁サイズ:ツマ 巾1mm×厚さ(標準)
:かつらむき巾110mm×厚さ1mm

Will cut tsuma to serve 100 person in a matter of 5 minutes.
Katsura cutting by hand requires years of training but this
machine will do the job instantly.Very popular for use in high
class restaurants,tourist inn,wedding halls,hotels,sushi
bars,caterer's shops,etc.Will cut 1kgs.per minute.

Dimension W320×L339×H237m/m.Weight:5.8kgs.



KINPIRA

キンピラー

Model KSC-155

新設計によるコンパクトで使いやすい
高性能キンピラ切り機。
スーパー、惣菜店、弁当屋さんに最適です。
ネギラーメン用のネギ切りもO.K!

- 定格消費電力:75W
- 切裁サイズ:3×3mm角(標準)、
厚さは調整版により2mm、4mm可能。
クシ刃特注2mm、4mmあり。
- 処理能力:10分間10kg ●投入口:80×76×H90mm

Latest development of kinpira cutter.Best suited for
supermarket,lunch caterer shops.
Cutting size:3×3mm(standard).Adjustable thickness
2mm,4mm O.K
Optional comb brade 2mm,4mm.
Efficiency:10kgs.per 10 minutes.

Dimension W405×L241×H438m/m.Weight:9.8kgs.



MIJIN

ミジン

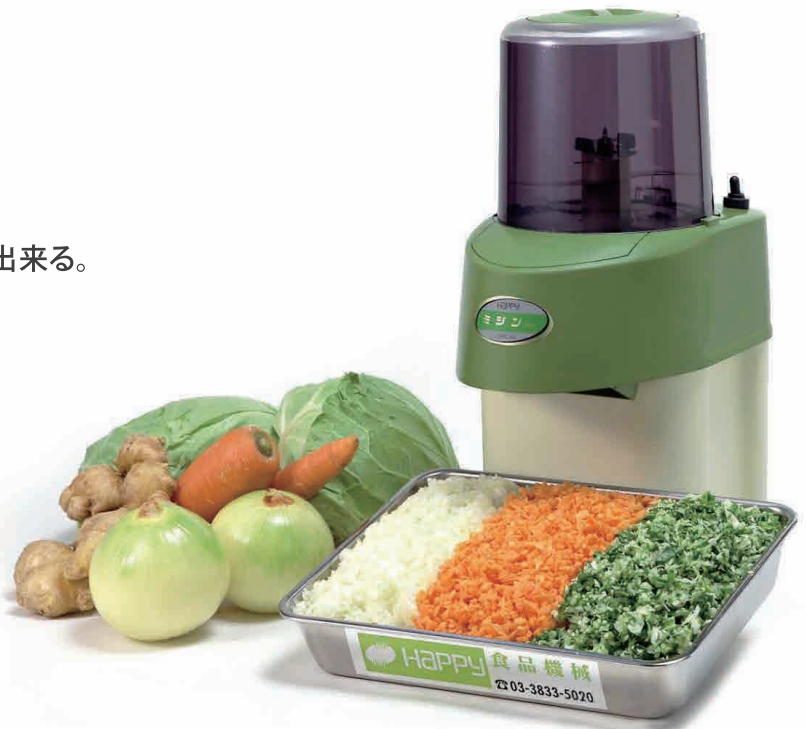
Model HMC-65

1回の投入でO.K!粗さ調節版で細かくも粗くも出来る。
たて型ミジン切りの決定版。

- 定格消費電力:100V、130/140W
- 刃物径:S刃3枚 146mm
- 投入口サイズ:100mm
- 処理能力:3kg/分

This significant cutter,the only one available on the market,
is a combination of the cutter and regulating plate.
Will cut 3kgs.per minute.

Dimension W188×L284×H422m/m.Weight:5.1kgs.



MULTI

マルチャー

Model MSC-200



スライス円盤

ダイス円盤

角千切円盤

丸千切円盤

お客様から御要望の多かったダイスカット機能が新登場。
スライス、ダイスカット、角千切り、丸千切りといった飲食店の
各種用途に、別売りの円盤を交換するだけで簡単に対応可能。
ワイドな投入口(最大寸法195mm×81mmが2口)と
高速回転の刃物円盤(約390回転/分)により、
小型卓上スライサー最大級の処理能力。

- 定格消費電力:700W
- スライス円盤(標準装備):0~10mm(無段階調節式)
- ダイスカット円盤(別売)5×5mm、8×8mm、10×10mm、15×15mm、20×20mm
- 角千切円盤(別売)2×2mm、2×4mm、2×6mm、2×8mm、3×3mm
- 丸千切円盤(別売)1.5mm、2mm、3mm、4mm

The die-cut function responds to the customer's request,and newly released
optional blades are available for slicing,die cutting,thread cutting,andgrating.An all-around
cutter for restaurants.Wide slit and blade disk of high-speed rotation achieve the process-
ing power of the small slicer at maximum level.

Standard blade for slicing(on machine):0-10mm(adjustment)

Blade for die cutting(optional):5×5mm、8×8mm、10×10mm、15×15mm、20×20mm

Blade for corner thread cutting(optional):2×2mm、2×4mm、2×6mm、2×8mm、3×3mm

Blade for circle thread cutting(optional):1.5mm、2mm、3mm、4mm

Blade for grating(optional).

Dimension W280×L510×H553m/m.Weight:27kgs.





Vegg-V

Size: W410xD260xH280mm

Weight: 2.8Kg

Slicer: 125mm x 160mm

Thickness: 1-10mm

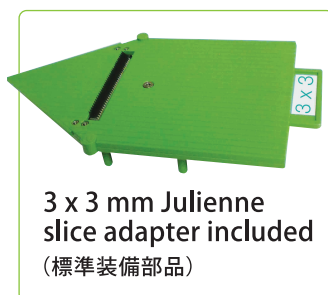


Vegg-Vの特徴

- 1) 市販品のマンダリンスライサーに比べて安全である。
- 2) 投入口は、123 x 160mmと広く、
厚さも1～10mmに調整出来き多用途に使用できる。
- 3) スライス・プレートが作動し切る為に、
野菜の型崩れが発生しにくく厚さを均一にスライス出来る。
- 4) 3x3mmの千切り用アダプターと薄切りアダプターを標準装備。
- 5) 分解掃除が容易に出来て清潔。



- 1) Vegetables stay stationary while the blade moves making the Vegg-V safer than other mandoline slicers.
- 2) The wide and adjustable slot (123x160mm) and the adjustable thickness (1-10mm) let you slice vegetables for various purposes.
- 3) Blade System of the Vegg-V does not require excessive downward pressure when slicing making soft vegetables easier to maintain its natural shape after it is cut.
- 4) Standard unit comes with the 3x3 Julienne slicing adaptor and the whole/flat slicing adaptor.
- 5) Easy to clean and re-assemble



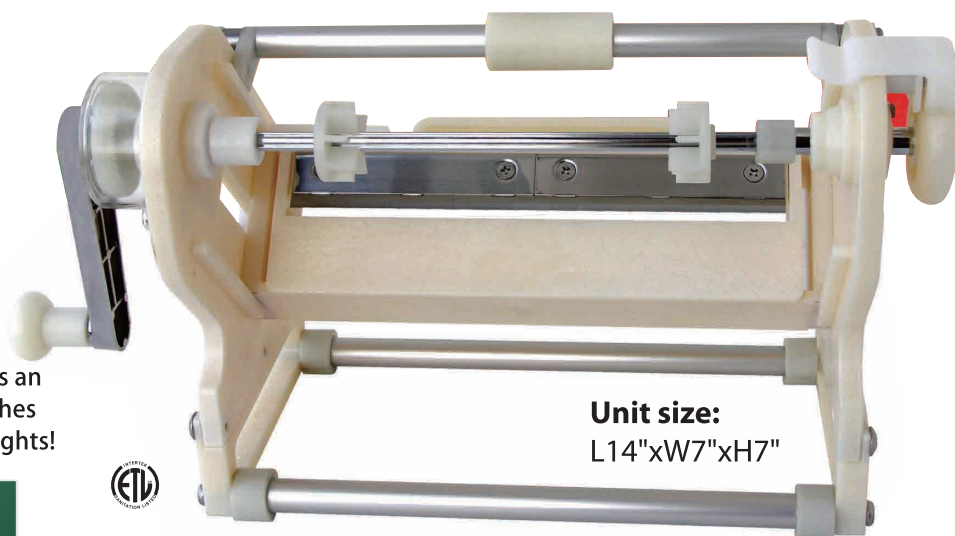
3 x 3 mm Julienne
slice adapter included
(標準装備部品)



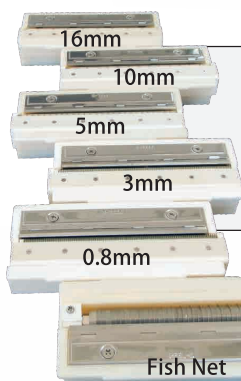


Vegg-QTM

The Vegg-Q is constructed to mimic the very precise and delicate Japanese cutting techniques to produce Tsuma (angel hair slices) and Katsura (paper thin slices). Manually slices an array of vegetables and fruits to create garnishes that transform ordinary dishes into visual delights!

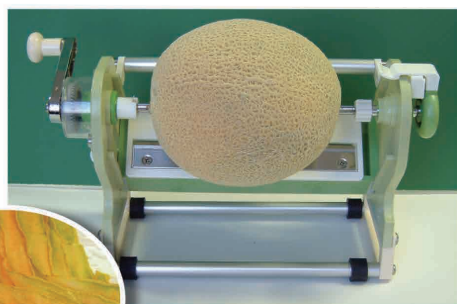


Unit size:
L14"xW7"xH7"



Optional adapters

アダプター交換でユニークなガーニッシュメントが作れます。
Variety of cutting adaptors are available, including:
-Fettuccine size (10mm size) -Fishnet



Vegetables and fruits with diameters up to 130mm(5") can be cut on the Vegg-Q

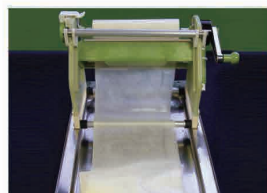


Katsura(Paper) Slice Specs

Thickness:0.6-0.8mm(0.024-0.031 in)
Width Adapter:0.8-1.1mm(0.031-0.043 in)
Width:196mm(7.7 in)

Tsuma(Angel Hair) Slice Spec

Thickness:0.6-0.8mm(0.024-0.031 in)
Width Adapter:0.8-1.1mm(0.031-0.043 in)
Overall Width:140mm(5.5 in)
Individual Slices:0.8 x 0.8mm or 0.8 x 1.1mm



Food Mixer

フードミキサー

OMX-15R-2



OMX-15R-2 分解洗浄後



M羽根

手で混ぜ合わせる様に食材を丁寧に混合させる事が出来ます。

肉類・キムチ材料・ハンバーグ・餃子・シュウマイ・香辛料の混合・メンチカツ・コロケ・みそ・サラダなどの混ぜ合わせに最適。

型式	電気	能力	羽根の種類	脱着	重量	サイズ	タンク自動転倒
OMX-15R-2	単相 100v-0.2kw	7~10kg/回	M 羽根	○	32kg	W522xD250xH570	×

Food Dehydrator

食品脱水機

OMD-10RY3

主要部はステンレス材を用い堅牢に出来ており、衛生的です。

脱水機の使用用途によって高速、低速、変速の3種類の機種が用意されております。

全てのシリーズで上部外胴を取り外して洗浄することが可能です。

多種多様な食材の脱水に対応しておりますので、推奨する型式を事前にご相談ください。



脱水袋サイズ
460x460 (OMD-10 用)

標準目
(標準品)

細目
(オプション)

OMD-10RY3 内シリンダー



型式	電気	シリンダー・カゴサイズ	能力	重量	サイズ	袋 / カゴ	回転数	備考
OMD-10RY3	100v-0.2kw	φ290X275	5~7kg/回	67kg	W574xD574xH805	ステンカゴ	800rpm	ステンレスベース

低速脱水機 (水切り機)

カット野菜・解凍後の食材の水切り。天ぷらのカス。

BUN STEAMER

Easy operation, Easy cleaning and good-looking Bun Steaming unit



Made In Japan

Features:

- Special curved front glass with edges that allows food to be viewed from ALL angles.
- This heating unit keeps food warm in a moist environment using an aluminum die-casting heater.
- Steam from the internal water tank is controlled by the microcomputer controls and is equipped with 3 safety features to prevent over heating.
- Built with a double layered front glass, fluorescent lamp, 5 shelves at a 5.0 degree tilt, and includes one pair of serving tongs.



BS460-US

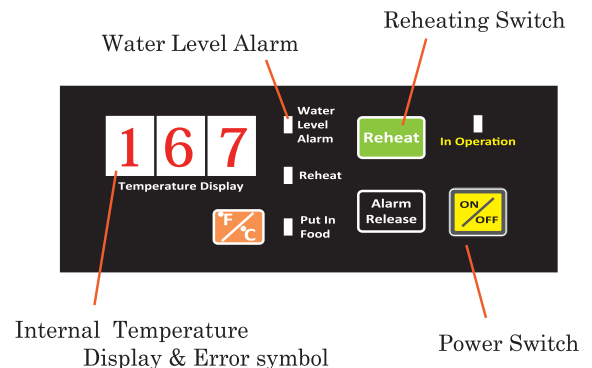
Microcomputer controlled temperature and error diagnostics system with easy to view digital display.



※Buns for this steamer should be precooked

MODEL	BS460-US
Light	Fluorescent Lamp (30W x 1)
Power consumption	1630W/120V AC 60Hz
Weight	111 lbs (approx.)
Dimensions (W)X(D)X(H)	18.9" × 21.1" × 33.7"
Heating method	aluminum die-casting heater
Operating Temp	167.0F ± 1.8F
Capacity	5 inner trays (15.1" × 14.4")

Specifications may be changed to better the product without notice.



Imported and distributed by:

J.C. uni-tec, Inc.

Manufactured by:

 **NIPPON HEATER KIKI CO.,LTD.**

TSK SERIES

16 Different Units to Choose From to Fit Any Situation



TSK-150C
Stainless Body



TSK-250C
(Custom Color)



TSK-150C



TSK-150T



TSK-150B2



TSK-250B4

Taiji sake warmer has over a half century history of serving in North America and around the world. FSW & TSK sake warmer series have the most dependable Sake dispensing equipment that are well known in sake beverage industries and restaurants. All units are certified for UL/CSA/NSF and come with a one-year manufacture warranty. You can choose from 16 models. Also, we can customize body color as you wish. For more information, please contact us!



Specification

Model	TSK-150C,CS&250C	TSK-150B, BS	TSK-150B2&250B2	TSK-250B4	TSK-150T,TS&250T
Power Supply	Single Phase 120V, 60Hz				
Power Consumption	1500W				
Temp. Control	Variable Thermostat				
Heating Method	Indirect heating via waterbath				
Capacity	5 Gallons Cubic Container	1 bottle	2 bottles	4 bottles	1-2 Gallons
Safety Device	Line Fuse 12A				
Dimensions	W10" x D11" x H20" (TSK-150 series basic model) W11" x D13" x H22" (TSK-250 series basic model)				
Weight	20 lbs (TSK-150 series basic model)		29 lbs (TSK-250 series basic model)		

Additional Features

- Constructed with an automatic shut-off valve for easy dispensing
- One year manufacturer warranty
- Different models for various filling methods (Manual, cubic container, bottles, etc.)
- All models are **made in Japan**
- European voltage models (220/240V) available



FSW SERIES



FSW C-1A



FSW B-1A



FSW TI-2

The traditional favorite FSW Series sake warmers are the most economical models available. Its compact size and stainless steel profile allows it to be placed in small workstations, inconspicuous spots, or at the front bar.

Items included with unit:

- Anti-toppling brackets
- Funnel for water bath filling
- Cubic sake container holding stand (C-1A and C-2A only)
- Cubic sake container connecting kit (C-1A and C-2A only)



Hot Cabi Towel Warmers



HC-12Uve
With UV Sterilizing Lamp



HC-6
Various colors available



SPECIFICATIONS	HC-12Uve	HC-6
SUPPLY VOLTAGE	AC 110-120V, 220-240V	AC 110-120V, 220-240V
POWER CONSUMPTION	200W	120W
INTERNAL CABIN TEMP. RANGE	158° - 176°F (70° - 80°C)	H 158° - 176°F (70° - 80°C)
SAFETY DEVICE	Thermal fuse	Thermal fuse
OUTER DIMENSIONS	W455 x D320 x H290mm	W300 x D307 x H230mm
INNER CABIN DIMENSIONS	W368 x D213 x H170mm	W220 x D220 x H135mm
GENERAL CAPACITY*	13L (50-70 hand towels)	6L (25-30 hand towels)
WEIGHT	7.5 kgs.	4.0 kgs.
INCLUDED ACCESSORIES	Removal basket/drain tray	Removal basket/drain tray
STERILIZING LAMP	GTL-2 2W	—
SAFETY CERTIFICATIONS	UL & ETL Sanitation (NSF)	ETL Safety(UL)/Sanitation(NSF)

*Capacity varies based on the thickness and quality of towels used



HC-6g



HC-6b



HC-6p



HC-6y



Available scents include Ocean Breeze, Lemon, and Jasmine.

Cool Cabi Towel Cooler



SPECIFICATIONS	CC-8
SUPPLY VOLTAGE	AC 110-120V, 220-240V
POWER CONSUMPTION	85W
INTERNAL CABIN TEMP. RANGE	44° - 50° F (7° - 10° C)
OUTER DIMENSIONS	W300 x D340 x H261mm
INNER CABIN DIMENSIONS	W227 x D182 x H152mm
GENERAL CAPACITY*	6L (15-25 hand towels)
WEIGHT	5 kgs.
INCLUDED ACCESSORIES	Drain tray
SAFETY CERTIFICATIONS	ETL Safety(UL)/Sanitation(NSF)

*Capacity varies based on the thickness and quality of towels used

HOT & COOL

Link Adaptor



Use the Link Adaptor* to combine two units for efficiently spaced double capacity!

*(For use only with HC-8** and CC-8 units)

**HC-8 units coming soon!



HOT
HC-8

COOL
CC-8



株式会社 アースシステム21

アースシステム 21 は、豆腐づくりの基本をベースに
その時代のニーズに応える技術を開発提案します。

Earth System 21 is one of the industry leaders in making
automated production systems for tofu.

大豆は日本古来より健康食品として万人に愛されてきました。大豆は、特に三大栄養素（タンパク質、脂質、炭水化物）がバランスよく含まれており、更にイソフラボンなどの成分がもたらす身体への効果も注目を集めています。

Tofu is one of the most popular staples loved by many in Japan since ancient times. High in protein, flavonoids, and a variety of other nutrients, tofu will undoubtedly gain more popularity as time passes.

A Message from Earth Systems

Your Partner in the production of tofu and other foods
EARTH SYSTEM 21 was founded in 1990. Based on my experiences and achievements with tofu production machines since 1965, I was compelled to create machines that would help everyone in the industry.

As we have grown over the years, we have focused on creating machines that perfect the basic production principles of making tofu. This emphasis has helped us become one of the trusted leaders in the industry as our customers have come to rely on us for all of their production needs.

As a "one-stop-shop," our goal is to get customers set up with everything they need to produce the best tofu. From machinery to

ingredients and everything in between, our focus is to support the growth of our customers at every step of their journey. Our commitment to our customers is shown with our comprehensive network of support for every aspect of their business.

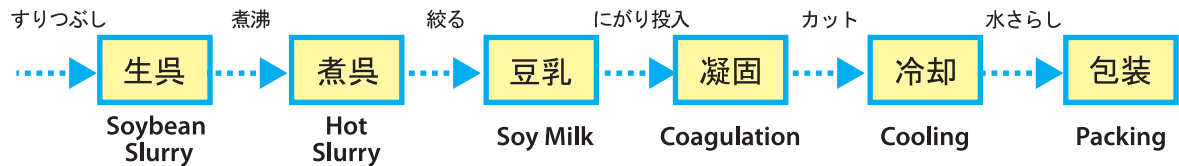
As we further develop our production technology, we hope to advance our company together with the needs of our customers and the tofu making industry. We will challenge ourselves with any requests our customers make and we will confidently work on such endeavors.

We pledge to be the best partner a customer could ever have.

-Representative Director Shiro Miyashige



製造工程（一例） Sample Manufacturing Process



小規模製造設備 Small Scale Manufacturing Facility Equipment



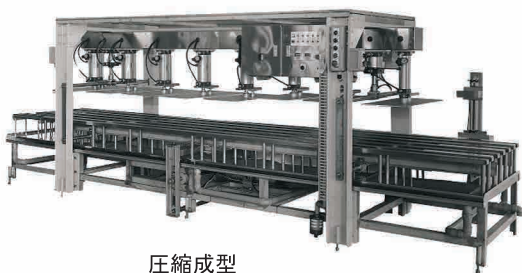
豆の浸漬→すりつぶし→煮沸
Dip → Grinding → Boiling



絞り
Squeezing



絞り
Squeezing



圧縮成型
Pressing



冷却
Cooling



包装
packaging



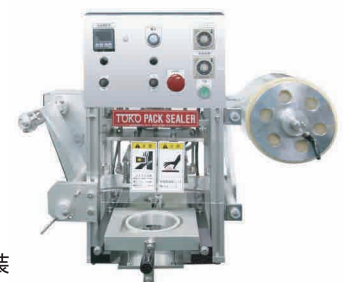
凝固
Coagulation



圧縮成型
Pressing



冷却
Cooling



包装
packaging

Production Evolution

Minimize Waste and Maximize Quality

Produce Tofu without having to drain water System Revo NS

Why System Revo NS?

System Revo NS is one of the most efficient ways to produce tofu because:

- It minimizes the effect of waste products on the final tofu product by removing and breaking them down.
- Highly concentrated soybean milk (15-18wt %) can be made without bubbling.
- It is possible to create a highly nutrient dense tofu using the remaining water used for the initial soybean soaking. This water contains various elements (including proteins, glucides, etc) that would otherwise be wasted if discarded.
- A minimal amount of water is used for the maximum soybean load per batch. This ensures that there is minimal waste water after each batch.
- Minimize the impact of soybean/tofu manufacturing on the environment by reducing the amount of waste water discharged from the production process.
- The highly efficient production process allows for one batch of tofu to be made in one day.

Air Conveyance Device



Limited Water Supply Tank for Soaking (200-300kg)



Fragmented Soybean Catching Hopper

Soybean Crushing Device

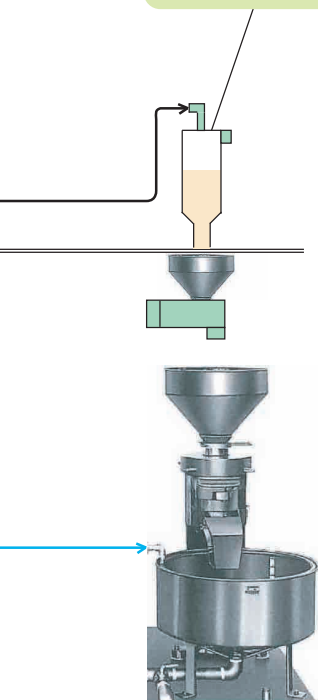


製造工程 (一例)

EARTH SYSTEM 21 constantly develops contemporary solutions to producing tofu

Production Facility Example

Measuring Apparatus



Maturation Pipes



Soybean milk

ES21 System Benefits

Soy milk can be made with **minimal soy odor** when produced from the seeds of soybeans.

Cookers that minimize bubbling during production

Highly-concentrated (15~18WT.%)

Smooth and even consistency

Continuous use over many hours possible



Tofu refuse

Automated Cookers (Non-bubbling)



Coagulation



Automatic coagulation

ドリップを出さない解凍庫

マイナスイオン

遠赤外線



Mi・Fi 解凍庫

マイナスイオンと遠赤外線で
表面部・中間部・芯部を

同時均等解凍

ドリップが出ないから
目減り無し、美味しさ倍・倍



冷凍肉（牛・豚・鳥・羊…）

冷凍魚貝（鮪・鰹・たこ・いか・かき・ほたて・たらこ・すじこ…）

冷凍乳製品（バター・クリームチーズ・生クリーム・チョコレート…）

マイナスイオンで、鮮度・衛生・除臭効果も最高



Mi・Fi 〈マイナスイオン・遠赤外線〉解凍 とは…

Mi・Fi 解凍庫で
解凍すると…

1 ドリップが出ない

冷凍食品の芯部より遠赤外線が、表面部全体をマイナスイオン作用により解凍します。芯部及表面部を同時に均等に解凍することにより冷凍食品の細胞破壊をしっかりと抑えます。細胞破壊を起こさないののでドリップは出ません。

2 目減りがしない

ドリップが流出すると、その分目方が減少します。冷凍食品の種類によって、多少の相違はありますが冷凍牛肉の場合、10%以上の目減りとなり損失も甚大です。ドリップを出さない解凍で大きな収益が得られます。

3 衛生的な解凍

マイナスイオンは除臭 除塵 除菌 調湿効果に優れ、解凍は衛生的に行われます。解凍後も低温保冷で菌の増殖・繁殖を防ぎます。HCCP対応の工場に最適です。

4 解凍コストは最低

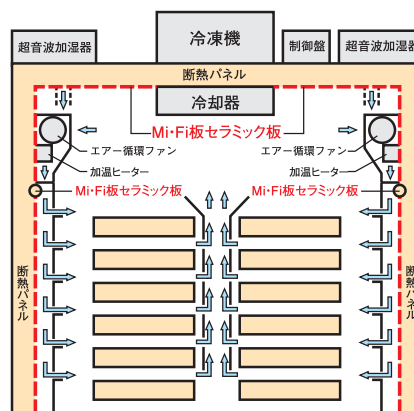
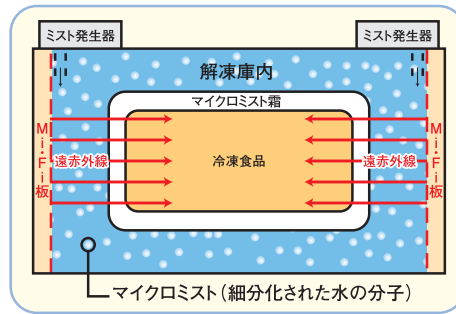
電気・水の使用料は極めて少なく、人件費も入庫以外はスイッチONでOKです。解凍後は自動的に冷蔵庫になり人手は不用です。

5 美味しい冷凍食品は最適な凍結と解凍が必要です

美味しい冷凍食品でも解凍の方法が悪いと味は劣化し、特に牛肉やまぐろ等は大量のドリップを放出し、旨味を消失します。Mi・Fi解凍は冷凍食品本来の美味しさをしっかりと守り解凍します。

Mi・Fi 解凍庫 構造図

Mi・Fiセラミック板は常に恒久的に遠赤外線を放射し、更にマイナスイオンを大量に発生させ、芯部・中間部・表面部を均等に同時解凍します。



※天井・壁内面にMi・Fiセラミック板が装着されマイナスイオンと遠赤外線を発生放射する。

Mi・Fi 解凍熟成庫による熟成の遊離アミノ酸18種検査表

- ・筋肉を構成する生体高分子としては、たんぱく質が最も多量に存在する。このたんぱく質はアミノ酸から構成されており、熟成中に筋肉たんぱく質が加水分解を受け遊離アミノ酸が増加する。
- ・アミノ酸総量は、熟成3日目で212.0mg/100g、7日目で548.5mg/100g、20日目で891.3mg/100gとなり、熟成期間が長くなるに従って増加した。
- ・旨みを呈するといわれているグルタミン酸、アスパラギン酸、甘味を呈するといわれているアラニン、グリシンについても、熟成期間が長くなるに従って増加した。（グルタミン酸：約6.5倍、アラニン：約2.7倍）
- ・このように熟成期間中に遊離アミノ酸は増加しているが、これは熟成期間中にタンパク質が分解されることにより起こる現象。

Mi・Fi解凍庫の熟成による 遊離アミノ酸18種検査比較表				生体液分析法 (アミノ酸分析計による)
検体名	解凍牛肉 (背ロース)熟成 3日 (mg/100g)	解凍牛肉 (背ロース)熟成 7日 (mg/100g)	解凍牛肉 (背ロース)熟成 20日 (mg/100g)	
分析値				
1 アスパラギン酸	1.9	10.8	21.6	微旨味
2 スレオニン	9.4	27.8	48.6	
3 セリン	13.4	37.4	63.7	
4 グルタミン酸	17.1	60.3	112.8	旨味
5 グリシン	8.9	19.7	34.3	甘味
6 アラニン	54.8	99.6	140.7	甘味
7 バリン	10.4	30.2	52.2	
8 シスチン	0.0	0.0	0.0	
9 メチオニン	7.9	20.0	31.4	苦味
10 イソロイシン	9.6	26.6	45.7	苦味
11 ロイシン	16.7	48.2	80.1	苦味
12 チロシン	16.7	27.2	40.9	
13 フェニールアラニン	8.5	27.1	43.6	
14 トリプトファン	0.8	1.2	1.6	
15 リジン	12.8	43.4	77.6	
16 ヒスチジン	4.7	12.9	12.9	苦味
17 アルギニン	12.8	36.3	57.5	苦味と旨味
18 プロリン	5.8	19.9	26.1	苦味と旨味
	212.0	548.5	891.3	

一般社団法人 食肉化学技術研究所 試験検査成績書による。

微生物検査				E.coli: EC倍地法 カビ: 希釈平板法 乳酸菌数: 混濁平板法
検体名	E.coli	カビ(g当)	乳酸菌数(g当)	
解凍牛肉 熟成3日	陰性	0	300未満	
解凍牛肉 熟成7日	陰性	0	300未満	
解凍牛肉 熟成20日	陰性	0	300未満	

成分検査 (解凍牛肩ロース熟成肉)			
検体名	水分	蛋白質	脂肪
熟成3日	63.6%	21.2%	14.4%
熟成7日	66.8%	24.5%	7.9%
熟成20日	61.6%	25.9%	10.2%

検査日 2015/7/8

- ・分析箇所: 試料表面の乾燥している非可食部分を除き、可食部を採取した。
- ・熟成3日目、7日目、20日目ともE.coliは陰性、カビは0、乳酸菌数300未満。

Thawing & Aging

Simultaneous defrosting and aging keeps meat from dripping

Mi • Fi Defrosting • Aging

The MiFi Series of refrigeration units simultaneously thaw and age meat without generating mold, foul odors, or physical damage to the product.

Quick Time Aging Timeline (6-20 days)

In about 20 days, frozen beef can be aged with no cellular damage or mold on the surface of the meat.

Within 3 days: Surface dries and discoloration begins

Within 4 days: Surface dryness and discoloration begin to spread each day

About 15 days: Sufficient aging

About 20 days: Aging is complete

Upon the completion of aging, aged meat is not damaged and surface dryness disappears. The umami qualities of savory and sweetness of the meat will have reached substantial levels, with increases achieved after each day.



[Thawing begins]
Simultaneous aging begins



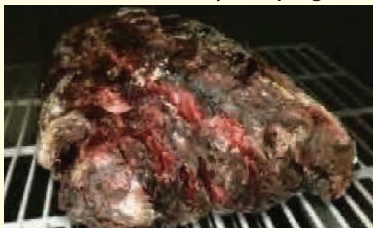
[2 Days]
Aging progresses



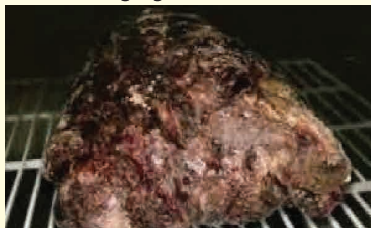
[6 Days]
Aging with dry discolored surface



[8 Days]
Discolored surface dryness progresses



[15 Days]
Sufficient aging



[20 Days]
Complete aging



[6 Days]



[6 Days] Aging



《チルド肉なら更に美味しく柔らかく》 (Chilled beef is even more tender and delicious)

Mi・Fi No-Drip Defrosting Examples for Beef, Pork and Tuna

Mi・Fi Defrosting Unit Defrosting frozen beef muscle



Defrosting begins



Defrosting finished



Meat is taken out of unit and the plastic wrap is removed. No weight lost.



The beef muscle is separated and there are no drippings.

Defrosting frozen chicken



Frozen chicken



Separation after defrosting, and there is no dripping.

Defrosting frozen beef



After defrosting, there are no drippings in the bag.



No drippings even after it is cut.

Defrosting frozen tuna



One piece tuna (30kg)



Defrosted in 13 hours



Can be cut with a knife



No drippings

総ての冷凍食品を最高の味覚で解凍。後味の良さも格別です。



Tuna



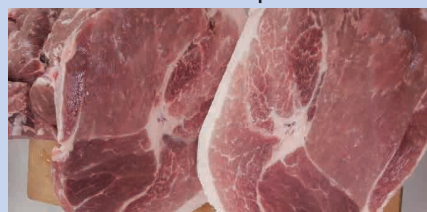
Smooth cut from top to bottom



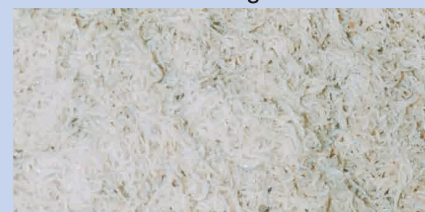
Beef tongue



Beef



Pork



Shirasu



Shrimp



Scallops



Cod roe

Mi·Fi 解凍熟成庫

20SG-081B



- Fan 40W×2 Sets
- Sleeve W490×L610 5 pcs
- Weight 140kg

20SG-132A



- Fan 40W×4 Sets
- Sleeve W500×L610 10 pcs
- Weight 192kg

20SG-152A



- Fan 40W×4 Sets
- Sleeve W620×L610 10 pcs
- Weight 208kg

業務用冷蔵庫と同じスペースでドリップ無しの解凍をする冷蔵兼用庫

TS-071 (卓上型)



- Fan 35W×1 Sets
- Sleeve W480×L510 2 pcs
- Weight 94kg

CTS-091 (コールドテーブル型)



- Fan 35W×1 Sets
- Sleeve W480×L510 2 pcs
- Weight 95kg

CTS-122D (コールドテーブル型引出し式)



- Fan 35W×2 Sets
- Sleeve W660×L510 2 pcs
- Weight 118kg

**20S-082A
(業冷库型)**

- Fan 40W×2 Sets
- Sleeve W490×L610 5 pcs
- Weight 137kg



**20S-134A
(業冷库型)**

- Fan 40W×4 Sets
- Sleeve W500×L610 10 pcs
- Weight 188kg



**20S-154A
(業冷库型)**

- Fan 40W×4 Sets
- Sleeve W620×L610 10 pcs
- Weight 202kg



Custom size available, please contact us. 用途に応じて各種の商品を構築させていただきます。

Revel iPad POS

SYSTEMS

Revel iPad POSには優れた機能がたくさん備わっていて、
しかも操作はとてもシンプル。

小さなファーストフード店から、カフェ、バー、レストラン、巨大FCチェーンなど、
規模の大小を問わず便利にお使いいただけます。



iPad POSを選ぶべき3つの理由

1 導入コストの削減

旧来型POSで使用するPOS専用端末は1台数千ドルになることもあります。iPadは1台\$329で購入可能です。
(※2018年4月現在のiPad / 32GB / Wi-Fi only モデルの場合)
iPad POSなら、導入コストが旧来型POSの40%~60%程度で済むと言われています。

2 時間の削減

トレーニングにかかる
一般的なPOSシステムは初めて操作する人には難解ですが、iPadは多くの方が普段から使い慣れているデバイスのひとつなので、ほとんど誰にでも直感的な操作が可能です。iPad POSなら、働き始めたその日から使いこなすことができます。

3 ダウンタイムの削減

iPadはどこでも購入可能なので、万が一壊れてしまっても最寄りの量販店で購入し、App Storeからアプリをダウンロードをすれば、すぐに使用可能です。iPad POSなら、故障の場合も最短数十分で復旧できます。

Masterpiece Los Angeles, Inc.

Masterpiece Los Angeles は、レストランPOSのセールスやテクニカルサポートなどの豊富な経験を持つメンバーで構成されたチームです。

Masterpieceは「傑作、名作、代表作」のような意味で、社名に隠されたメッセージは

"You are a Masterpiece"

お客様、取引先の業者さん、従業員など、すべてのステークホルダーを尊いものとする、という思いを込めています。

ニューヨークからハワイまで全米対応。

お客様のビジネスを 日本語 / 英語 でサポートいたします。

<https://www.masterpiece-la.com>

✉ info@masterpiece-la.com



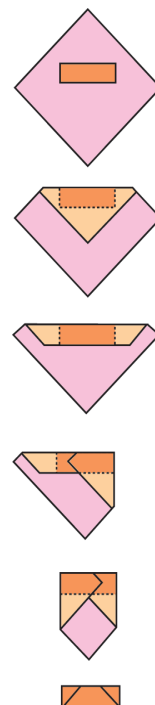
HTS-45 春巻充填成形ライン Egg Roll Forming Machinery

本機は、焼かれた薄皮に、具（肉、野菜等）を定量充填し、包み込むまでを完全自動化した機械です。又トレー詰機を連結すれば自動トレー詰ができます。2,700 P/H

The fully automated HTS-45 takes raw materials of dough batter and egg roll filling (meats, vegetable, etc.) and effortlessly combines everything into a tightly wrapped roll. Automated tray packing unit is available separately.



HTS-45
HTS-45V



MODEL	Pcs/hr	WxLxHmm	Power/Kw
HTS-45	2,700	3500×2600×2500	34.9

HTS-70 高速春巻充填成形機 High Speed Egg Roll Forming Machinery



長さ 60～80mm、重量 15～30g までの春巻を時間当たり最大 4,000本 / 時で生産。旧型機と同一機械寸法、同じレイアウトで生産能力が 50%もアップ！具材を潰さない独自の充填方式との組合せでより手巻きに近く新食感の春巻が生産できます。

The HTS-70 is a high speed automated spring roll maker. It can produce rolls with unit lengths of 60-80mm and 15-30g in weight. With a new and upgraded system, the HTS-70 production capacity is 50% higher and has a new filling system that minimizes damage to the filling during production. Unit footprint is the same as the HTS-45.

MODEL	Pcs/hr	WxLxHmm	Power/Kw
HTS-70	4,000	3500×2600×2500	33.9

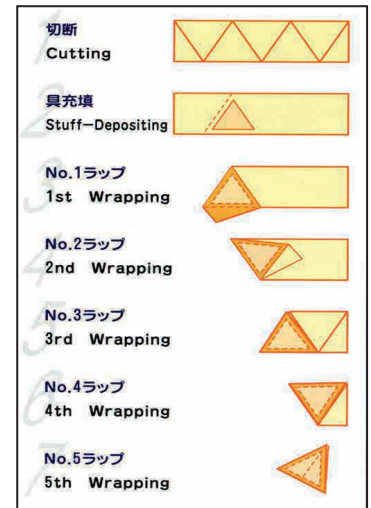


SAM-25HT サモサ成形機 Samosa Making Machine

本機は、全自動のサモサ成形機（モデル：SAM-25HT）であり、モデル HT-30 とモデル SAM-25HTとで構成されています。HT-30では、ミキサーで混合攪拌された生地（小麦粉・卵など）をホッパーに送り、加熱されたドラムの表面に焼き付けます。熱源は電気、内蔵された温度センサーにより、ドラム表面の温度を一定に保ちます。一方、SAM-25HT は、HT-30 で焼かれた皮を一定の寸法に切断し、その上に加熱調理された具（肉・野菜など）を定量充填し、自動的に包み込まれます。成形されたサモサは、取り出しコンベアー上に一列に並んで出てきます。



The SAM-25HT is a fully automated samosa-making machine and consists of two units: the HT-30 and the SAM-25. The HT-30 continuously produces the thin pastry skin on a heating drum which is then fed into the SAM-25. The SAM-25 cuts the pastry skin into a specified length to make wrappers. Filling is then deposited onto these skins in set amounts then wrapped into the final shape of a samosa through a 5-step process. Final products are transported on a conveyor belt out of the folding chamber onto the next portion of the production line.



MODEL	Pcs/hr	WxLxHmm	Power/Kw
SAM-25HT	1,500	3078×1643×1760	23.9

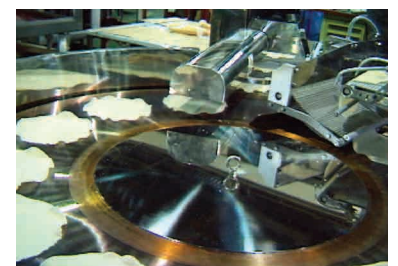
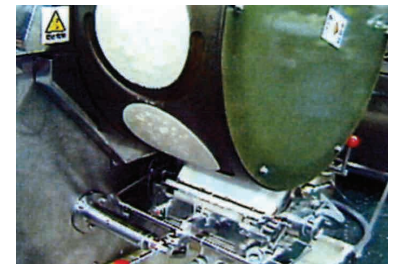
RB-1200 回転式焼成機 Rotary Baking Machine

成型された焼皮の表面に焦げ目を付ける事により、食感・香り・剥離性の向上をはかります。回転する鉄板を電気ヒーターで加熱して焼成します。

用途：春巻皮・薄餅

The RB-1200 is able to make pastry sheets with the perfect amount of browning on them to enhance the texture, aroma and peeling ability of the sheets. The browning is done on the rotating plate using electric heaters.

Application : Spring roll skin and Peking duck pastry sheets.



Iwatani perfection since 1930

Iwatani Portable Butane Appliances

Ever since creating the first portable butane gas stove and giving it the trademark "Cassette-Feu" name, Iwatani has been at the forefront of creating the safest, most efficient and innovative butane stoves worldwide. By using butane, a safer alternative to propane, Iwatani has been able to apply its expertise to developing Cassette-Feu products to create a family of new and innovative, user-friendly, butane powered products. All Iwatani butane appliances must be used with Iwatani fuel to ensure maximum safety and performance.

Cassette-Feu EPR-A. Eco-Premium

Iwatani has incorporated a stylish design with Iwatani's known performance and safety. The Eco-Premium uses inner burner head technology to concentrate the heat/flame to the center of the pan. This enables less heat waste and allows the EPR-A to perform like a **12,000 Btu/hr burner while using the butane quantity of a 10,000 Btu/hr stove**. Iwatani has also designed the EPR-A so that the burner head and pan supports are farther away from the fuel compartment for added safety enables to use up to 11.5" dia. pot/pan. Equipped with **Magnetic Safety Locking System** and the Iwatani designed **Heat Panel System**, the Eco-Premium does it all.

Approved by CSA for outdoor and indoor use in commercial restaurants. Made in Japan.

Dimensions	Weight	Fuel	Heat Output	Duration	UPC Code	Case Qty
13" x 10.8" x 3.5"	3.31 lbs	Iwatani Butane fuel	10,000BTU/h	65 min	0-22918-02551-7	6 pcs



Cassette-Feu ZA-3HP. Standard Model

ZA-3HP model stove is reincarnated as "high powered stove". Equipped with the **Heat Panel System**, the ZA-3HP is able to not only maintain a constant **12,000 BTU** output throughout the entire use of a fuel canister, but it can also significantly minimize wasted fuel. Also, the regulator is equipped with a safety system that shuts-off gas flow when abnormal pressure is detected in the canister.

Approved by CSA as commercial indoor use and outdoor use. Made In China.

Dimensions	Weight	Fuel	Heat Output	Duration	UPC Code	Case Qty
14" x 11" x 4.25"	3.74 lbs	Iwatani Butane fuel	12,000BTU/h	60 min	0-22918-02441-1	6 pcs



Cassette-Feu 35FW. High Power Model

With an industry leading **15,000 BTU** burner, no other portable burner can match the kick the 35FW produces. Built with the first-of-its-kind **Magnetic Safety Locking System** attach and detach fuel canisters by simply lining up the notches and pushing and pulling. The safety system of the regulator automatically expels fuel canisters when abnormal pressure is detected. Also equipped with the **Heat Panel System** and **Windbreaker**, the 35FW is perfectly suited for all indoor commercial and outdoor use.

Approved by CSA as commercial indoor use and outdoor use. Made In Japan.

Dimensions	Weight	Fuel	Heat Output	Duration	UPC Code	Case Qty
13.3" x 11.9" x 3.7"	4.4 lbs	Iwatani Butane fuel	15,000BTU/h	55 min	0-22918-02351-3	6 pcs



CB-TC-PRO2. Professional Cooking Torch

Powered by Iwatani Fuel Canisters, the CB-TC-PRO2 delivers a powerful flame perfect for crème brûlées or any other dish that requires a quick, flame touch-up. With an adjustable air intake, concentrate the flame for precision charring or dull it out for an even browning. Made in Japan.

Dimensions	Weight	Fuel	Max Flame Temp.	Duration	UPC Code	Case Qty
7.9" x 1.5" x 2.8"	0.38 lbs	Iwatani Butane fuel	2700°F	100 min	0-22918-10015-3	10 pcs



CB-TC-CJ2. Professional Torch Burner

The CB-TC-CJ2 "PRO PLUS" is Iwatani's latest and most innovative professional chef's torch. An upgraded version of the CB-TC-CJ2 "PRO PLUS" has all the features of CB-TC-PRO2 as well as some additional upgrades. What separates this torch from any other professional chef's torch on the market is the ability to not have to turn the gas valve on and off after each use. With the "PRO PLUS" you can turn the gas valve on and no gas will be released until you physically pull the trigger. The flame will then go out when the trigger is released. In the event you would like the flame to stay ignited the torch is equipped with a hold button that can be depressed and the flame will stay ignited until the trigger is pulled again releasing the hold. Made in Japan.

Dimensions	Weight	Fuel	Max Flame Temp.	Duration	UPC Code	Case Qty
6.8" x 2.1" x 3.8"	0.37 lbs	Iwatani Butane fuel	2700°F	100 min	0-22918-10123-5	12 pcs





KRG Showcase

Only available via custom order. The KRG has an elegant and defined look intended for establishments that emphasize design and visual aesthetics.

Model	Length	Width	Height
KRG-1200	47.2"	12.6"	9.8"
KRG-1500	59.1"	12.6"	9.8"
KRG-1800	70.9"	12.6"	9.8"
KRG-2100	82.7"	12.6"	9.8"
KRG-2400	94.5"	12.6"	9.8"

KRJ Showcase

An upscale showcase with a built-in compressor. The high powered compressor and refined look makes this showcase look as good as it operates.

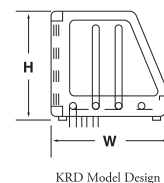
Model	Length	Width	Height
KRJ-1200	47.3"	11.9"	11.3"
KRJ-1500	59.1"	11.9"	11.3"
KRJ-1800	70.9"	11.9"	11.3"
KRJ-2100	82.7"	11.9"	11.3"

コンデンサー組み込み型の寿司ケースとしては業界最強 1/5hpの冷凍機を搭載しております。全面一枚の "R-Glass" で構成され、冷凍モーターサイドは、内側からジェットブラックのシルク・スクリーン加工を施してあります。4、5、6、7フィートのサイズから選んで頂けます。

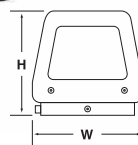
KRD Showcase

Base model of the Kanzen showcase line. Smaller footprint and cabin space than the KRG but with a modern and contemporary design.

Model	Length
KRD-2002	79.1"
Width	Height
11.4"	10.7"



KRD Model Design



KRJ Model Design



4～7フィートまで対応商品、上部冷媒管 3 本、船底 4 本の配管により冷却力抜群、船底冷媒管も削除、清掃も簡単。

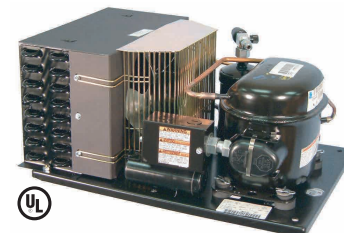
Compressor

Required for the KRD and KRG showcases. Expansion Valve required (available separately) and a stand (to raise the unit off the floor) is available.

Item#	Varies based on model
Dimensions	Varies based on model
Weight	Varies based on model
Power	Varies based on model



Compressor stand



Soup pot

☞ Kanda original products mark JPN ☞ Made in Japan

Stockpot with a faucet

※ If you need the lid, Lid of the king soupstock pot is recommended



① ECO LINE stockpot with a faucet (2inch valve)



CODE	SIZE (CAP)	φ×D
007289	51cm (100ℓ)	φ510×510mm
007290	54cm (120ℓ)	φ540×540mm
007291	60cm (165ℓ)	φ600×600mm

Material / Aluminum ※No lid

② ECO LINE stockpot with a faucet and perforated plate (2inch valve)



CODE	SIZE (CAP)	φ×D
007286	51cm (100ℓ)	φ510×510mm
007287	54cm (120ℓ)	φ540×540mm
007288	60cm (165ℓ)	φ600×600mm

Material / Aluminum ※No lid

Aluminum stockpot with a faucet

Became useful with a faucet! Perforated plate stops anything come out



※ Used large perforated plate (Aluminum) for stopping anything comes out when the soup is taken out.

※ No perforated plate available

※ Changing a faucet position Available.



51cm (100ℓ)

helpful

③ Aluminum stockpot with a faucet and perforated plate (2inch valve)



CODE	SIZE (CAP)	φ×D×t=Board Thickness
006235	51cm (100ℓ)	φ510×510mm×t=4.0mm
006236	54cm (120ℓ)	φ540×540mm×t=4.0mm
006237	60cm (164ℓ)	φ600×600mm×t=4.5mm

Material / Aluminum

④ Aluminum stockpot with a faucet (2inch valve)



CODE	SIZE (CAP)	φ×D×t=Board Thickness
006232	51cm (100ℓ)	φ510×510mm×t=4.0mm
006233	54cm (120ℓ)	φ540×540mm×t=4.0mm
006234	60cm (164ℓ)	φ600×600mm×t=4.5mm

Material / Aluminum



感じています。プロの手ごたえ。



Used thick aluminum plate

Professional is particular about this pot. High heat conduction and even thickness.

This model is known as pronoun of Nakao aluminum factory Used [A1100P] which is tougher and more corrosion resistance than other materials of pot. The lid is designed to be able to stack and edge is bent to get high functionality and durability.



Used thick aluminum plate

⑤ King Stockpot with a scale



CODE	SIZE (CAP)	φ×D×t=Board Thickness
005001	15cm (2.7ℓ)	φ150×150mm t=3.0mm
005002	18cm (4.6ℓ)	φ180×180mm t=3.0mm
005003	21cm (7.3ℓ)	φ210×210mm t=3.0mm
005004	24cm (11.0ℓ)	φ240×240mm t=3.0mm
005005	27cm (15.0ℓ)	φ270×270mm t=3.0mm
005006	30cm (20.0ℓ)	φ300×300mm t=3.0mm
005007	33cm (27.0ℓ)	φ330×330mm t=3.0mm
005008	36cm (35.0ℓ)	φ360×360mm t=3.2mm

Material / Aluminum

⑥ King Half stockpot with a scale



CODE	SIZE (CAP)	φ×D×t=Board Thickness
005027	15cm (1.7ℓ)	φ150×110mm t=2.5mm
005028	18cm (3.3ℓ)	φ180×130mm t=2.8mm
005029	21cm (5.1ℓ)	φ210×150mm t=3.0mm
005030	24cm (7.8ℓ)	φ240×170mm t=3.0mm
005031	27cm (10.0ℓ)	φ270×180mm t=3.0mm
005032	30cm (15.0ℓ)	φ300×200mm t=3.0mm
005033	33cm (18.0ℓ)	φ330×210mm t=3.0mm
005034	36cm (23.0ℓ)	φ360×230mm t=3.0mm

Material / Aluminum

Soup pot

ECO LINE

Specialized bottom improves conduction of heat, Saving energy and CO₂

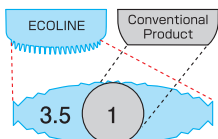
POINT 1

The fins catch the fire



POINT 2

The bottom area is 3.5times bigger than before



Patented structure improves heating efficiency
Possible to reduce costs and saving energy

[Performance comparison test] (in-house measurement)

Conventional Product

122mins25sec

Gas cost

0.96m³

(288yen)

ECOLINE

82mins56sec

0.67m³

(201yen)

Saving
87 yen/1time

Can be boiled shorter!

[Test condition]
·Used same pot (H60cm, 120ℓ)
·Start heating from 30℃ until 98℃ and measuring time
·Calculate propane gas 300yen/m³

If it's calculated...

Can be cut the running cost

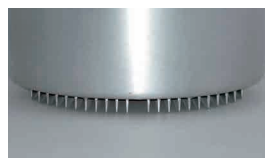
	Amount of saving gas(m ³)	Saving time	Cost
Day	0.58(m ³)	1h18mins58sec	¥174
Month	14.50(m ³)	32h54mins10sec	¥4,350
Year	174.00(m ³)	394h50mins00sec	¥52,200

※ Calculated 50times working/month

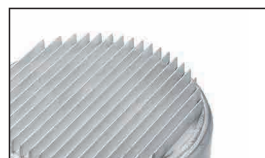
Ultimate soup can be made by ECO LINE

Specialized shape of bottom improves conduction of heat

- Saving energy, costs and your time!
- Registered patent and utility model



The fins catch the fire for conducting heat



Specialized bottom Saves time and gas. Patented structure improves heating efficiency.

Available to attach a faucet



Recommend!

Cost cut

① ECO LINE stockpot

CODE	SIZE (CAP)	φ×D×t=Board Thickness
007218	30cm (20ℓ)	φ300×300mm×t=3.0mm
007219	33cm (27ℓ)	φ330×330mm×t=3.0mm
007220	36cm (35ℓ)	φ360×360mm×t=3.0mm
007221	39cm (45ℓ)	φ390×390mm×t=3.0mm
007222	42cm (56ℓ)	φ420×420mm×t=3.0mm

Material/Aluminum

CODE	SIZE (CAP)	φ×D×t=Board Thickness
007223	48cm (85ℓ)	φ480×480mm×t=3.0mm
007217	51cm (100ℓ)	φ510×510mm×t=3.0mm
007224	54cm (120ℓ)	φ540×540mm×t=3.0mm
007225	60cm (165ℓ)	φ600×600mm×t=3.0mm



Recommended Aluminum pot series

Standard aluminum pot.
Popular with reasonable price, simple shape and high durability.

② High Grade Aluminum stockpot



CODE	SIZE (CAP)	φ×D t=Board thickness
006187	18cm (4.6ℓ)	φ180×180mm t=2.5mm
006188	21cm (7.3ℓ)	φ210×210mm t=2.6mm
006189	24cm (11.0ℓ)	φ240×240mm t=2.6mm
006190	27cm (15.0ℓ)	φ270×270mm t=2.8mm
006191	30cm (20.0ℓ)	φ300×300mm t=2.8mm
006192	33cm (27.0ℓ)	φ330×330mm t=2.8mm
006193	36cm (35.0ℓ)	φ360×360mm t=3.0mm

Material/AluminumAluminum

CODE	SIZE (CAP)	φ×D t=Board thickness
006194	39cm (45.0ℓ)	φ390×390mm t=3.0mm
006195	42cm (57.0ℓ)	φ420×420mm t=3.2mm
006196	45cm (70.0ℓ)	φ450×450mm t=3.2mm
006229	48cm (85.0ℓ)	φ480×480mm t=3.4mm
006230	51cm (100.0ℓ)	φ510×510mm t=3.4mm
006238	54cm (120.0ℓ)	φ540×540mm t=3.4mm
006231	60cm (164.0ℓ)	φ600×600mm t=3.8mm

③ High Grade Aluminum half stockpot



CODE	SIZE (CAP)	φ×D t=Board thickness
006197	18cm (3.3ℓ)	φ180×130mm t=2.5mm
006198	21cm (5.1ℓ)	φ210×150mm t=2.6mm
006199	24cm (7.8ℓ)	φ240×170mm t=2.6mm
006200	27cm (10.0ℓ)	φ270×180mm t=2.6mm
006201	30cm (15.0ℓ)	φ300×200mm t=2.8mm

Material/Aluminum

CODE	SIZE (CAP)	φ×D t=Board thickness
006202	33cm (18.0ℓ)	φ330×210mm t=2.8mm
006203	36cm (23.0ℓ)	φ360×230mm t=2.8mm
006204	39cm (28.0ℓ)	φ390×240mm t=3.0mm
006205	42cm (38.0ℓ)	φ420×270mm t=3.2mm
006206	45cm (46.0ℓ)	φ450×290mm t=3.2mm

Soup pot

IH Available for IH cooker(100V,200V) JPN Made in Japan



①AG Molybdenum stockpot with a scale



CODE	SIZE(CAP)	φ×D
015177	27cm(15.0ℓ)	φ270×270mm
015178	30cm(21.0ℓ)	φ300×300mm
015179	33cm(26.0ℓ)	φ330×330mm
015180	36cm(36.0ℓ)	φ360×360mm
015181	39cm(46.0ℓ)	φ390×390mm

Material/Molybdenum



②AG Molybdenum half stockpot



CODE	SIZE(CAP)	φ×D
015186	27cm(10.0ℓ)	φ270×180mm
015187	30cm(13.0ℓ)	φ300×200mm
015188	33cm(18.0ℓ)	φ330×220mm
015189	36cm(24.0ℓ)	φ360×240mm
015190	39cm(30.0ℓ)	φ390×250mm

Material/Molybdenum



③AG 18-8 Stockpot with a scale



CODE	SIZE(CAP)	φ×D
015150	27cm(15.0ℓ)	φ270×270mm
015151	30cm(21.0ℓ)	φ300×300mm
015152	33cm(26.0ℓ)	φ330×330mm
015153	36cm(36.0ℓ)	φ360×360mm
015154	39cm(46.0ℓ)	φ390×390mm

Material/18-8 stainless



④AG 18-8 Half Stockpot



CODE	SIZE(CAP)	φ×D
015159	27cm(10.0ℓ)	φ270×180mm
015160	30cm(13.0ℓ)	φ300×200mm
015161	33cm(18.0ℓ)	φ330×220mm
015162	36cm(24.0ℓ)	φ360×240mm
015163	39cm(30.0ℓ)	φ390×250mm

Material/18-8 stainless

19-0 IH stockpot(with a scale)

- Round shaped bottom and super light weight structure.
1mm thickness bottom is made of high corrosion resistance NSSC180/19-0 Stainless and Reasonable price.



⑤KO 19-0 IH stockpot (with a scale)



CODE	SIZE(CAP)	φ×D t=Board thickness
015213	28cm(15.0ℓ)	φ280×280mm t=1.0mm
015214	30cm(21.0ℓ)	φ300×300mm t=1.0mm
015215	33cm(28.2ℓ)	φ330×330mm t=1.0mm
015216	36cm(36.6ℓ)	φ360×360mm t=1.0mm
015217	40cm(50.2ℓ)	φ400×400mm t=1.0mm
015218	45cm(70.0ℓ)	φ450×450mm t=1.0mm
015311	50cm(90.0ℓ)	φ500×490mm t=1.0mm
015312	60cm(158.0ℓ)	φ600×590mm t=1.0mm

Material/19-0 Stainless(NSSC180Stainless)

All heat source Available



⑥KO 19-0 IH half stockpot (with a scale)



CODE	SIZE(CAP)	φ×D t=Board thickness
015240	28cm(11.0ℓ)	φ280×185mm t=1.0mm
015241	30cm(13.8ℓ)	φ300×200mm t=1.0mm
015242	33cm(18.5ℓ)	φ330×220mm t=1.0mm
015243	36cm(24.0ℓ)	φ360×240mm t=1.0mm
015244	40cm(33.5ℓ)	φ400×270mm t=1.0mm
015245	45cm(48.0ℓ)	φ450×310mm t=1.0mm

Material/19-0 Stainless(NSSC180Stainless)

All heat source Available

CLO molybdenum IH stockpot(Available for an electromagnetic cooker)

- Thick bottom for commercial. Single layer with high corrosion resistance stainless. Convenient with a scale.
- Available for all heat source. Gas,200V electromagnetic cooker,halogen heater and electric coil heater.



⑦CLO Molybdenum stockpot(with a scale)



CODE	SIZE(CAP)	φ×D t=Board thickness
015219	21cm(7.0ℓ)	φ210×210mm t=2.0mm
015220	24cm(11.0ℓ)	φ240×240mm t=2.0mm
015221	27cm(14.0ℓ)	φ270×270mm t=2.0mm
015222	30cm(20.0ℓ)	φ300×300mm t=2.0mm
015223	33cm(26.0ℓ)	φ330×330mm t=2.0mm
015224	36cm(35.0ℓ)	φ360×360mm t=2.0mm
015225	39cm(44.0ℓ)	φ390×390mm t=2.0mm
015226	42cm(55.0ℓ)	φ420×420mm t=2.0mm
015227	45cm(68.0ℓ)	φ450×450mm t=2.0mm

Material/18-0 Stainless with molybdenum

All heat source Available



- with large handle
- with large scale

⑧CLO half molybdenum stock pot(with a scale)



CODE	SIZE	φ×D t=Board thickness
015228	27cm	φ270×180mm t=2.0mm
015229	30cm	φ300×200mm t=2.0mm
015230	33cm	φ330×220mm t=2.0mm
015231	36cm	φ360×240mm t=2.0mm
015232	39cm	φ390×260mm t=2.0mm
015233	42cm	φ420×280mm t=2.0mm
015234	45cm	φ450×300mm t=2.0mm

Material/18-0 Stainless with molybdenum

All heat source Available

Japanese yukihira pan, Soup strainer

☞ Kanda original products mark
IH Available for IH cooker(100V,200V) JPN Made in Japan

with a scale and double side spout
Sandwiched with soft iron and 18-10
stainless
(high heat conduction and Corrosion
reistance)



① TK Three layered Yukihira pan (with a scale)

CODE	SIZE (CAP)	IW×H Cap
019098	16cm (1.2ℓ)	φ160×70mm 1.2ℓ
019099	18cm (1.7ℓ)	φ180×80mm 1.7ℓ
019100	20cm (2.2ℓ)	φ200×84mm 2.3ℓ
019101	22cm (2.9ℓ)	φ220×90mm 3ℓ
019102	24cm (3.6ℓ)	φ240×95mm 3.7ℓ

Material/Product: (outside) 18-10 Stainless (Inside) Iron
Handle: Phenolic resin



② KO Aluminum Yukihira Pan

CODE	SIZE (CAP)	IW×H t=Board thickness
019048	15.0cm (0.9ℓ)	φ150×60mm t=1.5mm
019049	16.5cm (1.1ℓ)	φ165×65mm t=1.7mm
019050	18.0cm (1.5ℓ)	φ180×70mm t=1.7mm
019051	19.5cm (1.9ℓ)	φ195×75mm t=1.8mm
019052	21.0cm (2.3ℓ)	φ210×80mm t=1.8mm
019053	22.5cm (2.8ℓ)	φ225×90mm t=2.0mm
019054	24.0cm (3.8ℓ)	φ240×95mm t=2.3mm
019055	25.5cm (4.0ℓ)	φ255×100mm t=2.3mm
019056	27.0cm (5.2ℓ)	φ270×105mm t=2.5mm
019057	28.5cm (5.8ℓ)	φ285×110mm t=2.5mm
019058	30.0cm (6.3ℓ)	φ300×115mm t=2.5mm

Material/Product: Aluminum Handle: wood

③ KO Wooden Handle for Yukihira Pan

CODE	SIZE
019103	(1line) For 15.0~16.5cm
019104	(2line) For 18.0~19.5cm
019105	(3line) For 21.0~25.5cm
019106	(5line) For 27.0~30.0cm

Material/Wood

Easy to measure with the scale



Recommend

④ GIH 18-0 Yukihira Pan

CODE	SIZE	OW×H
019171	16cm	φ160×H75mm
019172	18cm	φ180×H82mm
019173	20cm	φ200×H92mm

Material/18-0 Stainless Steel



⑤ IH ST Yukihira Pan

CODE	SIZE (CAP)	OW×H
019138	16cm (1.2ℓ)	φ161×82mm
019139	18cm (1.6ℓ)	φ181×90mm
019140	20cm (2.1ℓ)	φ202×101mm
019141	22cm (2.8ℓ)	φ222×108mm

Material/Product: Stainless Steel Handle: Wood



⑥ 18-8 Soup strainer stockpot type

CODE	SIZE	OW
016086	For 27cm	φ245×H245mm
016087	For 30cm	φ285×H285mm
016088	For 33cm	φ315×H315mm
016089	For 36cm	φ345×H345mm
016090	For 39cm	φ375×H375mm
016091	For 42cm	φ405×H405mm
016092	For 45cm	φ430×H430mm
016093	For 48cm	φ460×H460mm
016094	For 51cm	φ490×H490mm

Material/18-8 Stainless
※0.45×8mesh ※Custom made size Available



⑦ 18-8 Soup strainer half round type

CODE	SIZE	OW
016077	For 27cm	250×130×H250mm
016078	For 30cm	275×148×H250mm
016079	For 33cm	315×165×H250mm
016080	For 36cm	345×185×H300mm
016081	For 39cm	375×200×H300mm
016082	For 42cm	405×220×H300mm
016083	For 45cm	430×230×H300mm
016084	For 48cm	460×235×H430mm
016085	For 51cm	485×265×H460mm

Material/18-8 Stainless
※0.45×8mesh ※Custom made size Available



⑧ UK 18-8 Perforated soup strainer round type

CODE	SIZE	OW×H Hole size
016114	For 36cm	φ350×H350mm 2.2mm
016115	For 39cm	φ380×H380mm 2.2mm
016116	For 42cm	φ410×H410mm 2.2mm
016117	For 45cm	φ440×H440mm 2.2mm
016118	For 48cm	φ470×H470mm 2.2mm

Material/18-8 Stainless
※48cm is on order ※Custom made size Available



⑨ UK 18-8 Perforated soup strainer half round type

CODE	SIZE	OW×R×H Hole size
016119	For 36cm	350×180×H300mm 2.2mm
016120	For 39cm	380×200×H330mm 2.2mm
016121	For 42cm	410×210×H360mm 2.2mm
016122	For 45cm	440×230×H390mm 2.2mm
016123	For 48cm	470×250×H420mm 2.2mm

Material/18-8 Stainless
※48cm is on order ※Custom made size Available

Spatula, Ladle



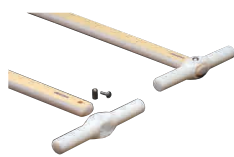
...Dish-washer safe for plastic resin products



...Antibacterial processing products



...Made in Japan



Easier to stir
(Noodle, Potato salad, Stew, etc.)

Not to scratch bottom of the pot by thick tip.
Good for making Tonkotsu soup.



① Antibacterial spatula handle



CODE	SIZE	Clipφ	Length
605543	For 105cm	φ29mm	290mm
605544	For 120cm	φ29mm	290mm

CODE	SIZE	Clipφ	Length
605545	For 135cm	φ29mm	290mm
605546	For 150cm	φ29mm	290mm

Material / Polyethylene ●Heat resistance temperature: 130°C

② Antibacterial ramen soup spatula

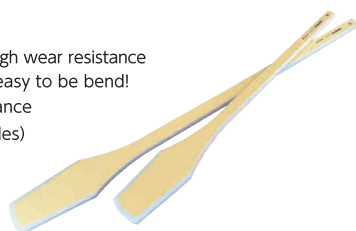


CODE	SIZE	Length×OW	t=Board thickness
057301	120cm	1200×187mm	t=22mm

※Heat resistance: 130°C

Easy to use, High durability

Low stirring resistance by narrow tip and high wear resistance
Thick tip for Making Tonkotsu soup! Not easy to be bend!
High abrasive resistance and shock resistance
Prosecing color grip is Available (Both sides)
※Needed Extra payment
Not used plastic and adhesive including Environmental hormones



Low stirring resistance with narrow tip.
Smooth stirring and convenient.



③ Antibacterial high-tech spatula Enmabou



CODE	SIZE	Length×Head W, Thickness, Weight
057306	SPE-900	900×100mm 15mm 920g
057307	SPE-1200	1200×100mm 18mm 1430g

Material / White: UMSP Beige: Nylon ●Heat resistance temperature (in cooking time): 130°C

④ Antibacterial high-tech spatula for soup (perforated type)



CODE	Length×OW	Weight
057300	1200×187mm	1160g

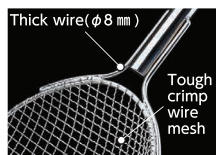
Material / Made of UMSP ●Heat resistance temperature: 100°C ●Dishwasher safe

School, Hospital, welfare facilities, Staff canteen, Food factories, Hotels

Prosecing color grip is Available (Both sides)
※Needed Extra payment
G: Green A: Red B: Blue



8mm super thick wire
Tough crimped mesh



⑤ High-tech round spatula



CODE	SIZE	Length×OW	Weight
057134	75cm	750×150mm	600g
057135	90cm	900×163mm	780g
057136	105cm	1050×174mm	1050g
057137	120cm	1200×187mm	1300g
057138	135cm	1350×202mm	1550g
057139	150cm	1500×215mm	1950g

Material / Made of UMSP with antibacterial agent
●Heat resistance temperature: 130°C
●Dishwasher safe

⑥ Mesh soup ladle 15mm crimped mesh



CODE	Ladle head D×W×Handle length
041140	325×310×1000mm

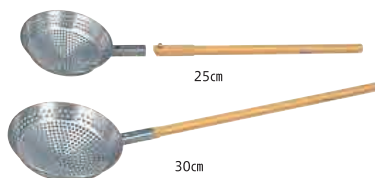
Material / 18-8 Stainless ●15mm mesh

⑦ 18-8 ladle with pipe handle



SIZE	CODE			
	OW15cm (1.2ℓ)	OW18cm (2.1ℓ)	OW21cm (2.8ℓ)	OW24cm (3.8ℓ)
Handle 25cm	052312	052314	052316	052318
Handle 50cm	052313	052315	052317	052319
Handle 75cm	052095	052101	052107	052113
Handle 100cm	052097	052103	052109	052115

Material / 18-8 Stainless ※Attaching spout is Available ●Handle: φ25mm



Antibacterial handle

- Easy to take off handle and keep clean up.
- Long type bolt (25mm). Not to take off while using.
- Made of wood and ultra high molecular weight polyethylene. Light weight and high durability.
- High useability with square handle.
- Mixed with antibacterial drug. The head parts is separated for cleaning.
- High abrasive resistance and shock resistance.



[Option parts]
Thumbscrews
No need screwdriver to detach



⑧ 18-8 Perforated ladle with antibacterial handle



CODE	SIZE	IW×H
052132	25cm	φ250×73mm
052133	30cm	φ300×73mm

Material / 18-8 Stainless
※Picture of antibacterial handle is sold separately

⑨ Hasegawa antibacterial scoop net Antibacterial handle (with bolt)



CODE	SIZE
052138	350mm
052139	450mm
052140	600mm

Material / Wood·FRP·UMSP

CODE	SIZE
052141	800mm
052142	1,000mm
052143	1,200mm

Food container

IH Available for IH cooker(100V,200V) JPN Made in Japan



① 18-8 Sealed packing container (catch clip type)



CODE	SIZE	φ×H(CAP)
603647	18cm CTH-18	φ180×H180mm (4.0ℓ)
603648	21cm CTH-21	φ210×H210mm (7.0ℓ)
603649	24cm CTH-24	φ240×H240mm (10.0ℓ)
603650	27cm CTH-27	φ270×H270mm (15.0ℓ)
603651	30cm CTH-30	φ300×H300mm (20.0ℓ)
603652	33cm CTH-33	φ330×H330mm (25.0ℓ)
603653	36cm CTH-36	φ360×H360mm (36.0ℓ)
603654	39cm CTH-39	φ387×H390mm (45.0ℓ)
603655	43cm CTH-43	φ430×H450mm (65.0ℓ)
603656	47cm CTH-47	φ470×H470mm (80.0ℓ)
603657	47cm Deep type CTH-47H	φ470×H600mm (100.0ℓ)

Material/18-8 Stainless



② 18-8 Sealed packing container (band type)



CODE	SIZE	φ×H(CAP)
603658	24cm CTL-24	φ240×H240mm (10.0ℓ)
603659	27cm CTL-27	φ270×H270mm (15.0ℓ)
603660	30cm CTL-30	φ300×H300mm (20.0ℓ)
603661	33cm CTL-33	φ330×H330mm (25.0ℓ)
603662	36cm CTL-36	φ360×H360mm (36.0ℓ)
603663	39cm CTL-39	φ387×H390mm (45.0ℓ)
603664	43cm CTL-43	φ430×H450mm (65.0ℓ)
603665	47cm CTL-47	φ470×H470mm (80.0ℓ)
603666	47cm Deep type CTL-47H	φ470×H600mm (100.0ℓ)

Material/18-8 Stainless



③ 18-8 Sealed packing container taper type (clip)



CODE	SIZE	φ(Upper×Lower)×H(CAP)
603682	24cm TP-CTH-24	φ240×φ230×H244mm (10.0ℓ)
603683	27cm TP-CTH-27	φ270×φ260×H279mm (15.0ℓ)
603684	30cm TP-CTH-30	φ300×φ289×H304mm (20.0ℓ)
603685	33cm TP-CTH-33	φ330×φ318×H336mm (25.0ℓ)
603686	36cm TP-CTH-36	φ360×φ346×H362mm (35.0ℓ)
603687	39cm TP-CTH-39	φ387×φ373×H405mm (45.0ℓ)
603688	43cm TP-CTH-43	φ430×φ413×H475mm (65.0ℓ)
603689	47cm TP-CTH-47	φ470×φ452×H485mm (80.0ℓ)
603690	47cm Deep type TP-CTH-47H	φ470×φ445×H615mm (100.0ℓ)

Material/18-8 Stainless



④ CLO Molybdenum packing food container (with scale)



CODE	SIZE	IW×H(CAP)
029031	16cm	φ160×H160mm (3.2ℓ)
029032	18cm	φ180×H180mm (4.5ℓ)
029033	21cm	φ210×H210mm (7.0ℓ)
029034	24cm	φ240×H240mm (10.0ℓ)
029035	27cm	φ270×H270mm (15.0ℓ)
029036	30cm	φ300×H300mm (20.0ℓ)
029037	33cm	φ330×H330mm (26.0ℓ)

Material/ Molybdenum

●Acid resistance ●33cm is with handle

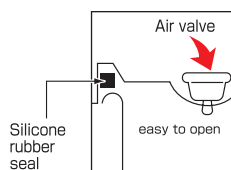
Food container

Transportable container with a metal fitting.

Easy to open with air valve. Super thick bottom.



●33cm is with handle



Silicone rubber seal



⑤ KO 18-8 Food carry container



CODE	SIZE	IW×H(CAP)
029024	16cm	φ160×H160mm (3.1ℓ)
029025	18cm	φ180×H180mm (4.4ℓ)
029026	21cm	φ210×H210mm (7.0ℓ)
029027	24cm	φ240×H240mm (10.0ℓ)
029028	27cm	φ270×H270mm (15.0ℓ)
029029	30cm	φ300×H300mm (20.0ℓ)
029030	33cm	φ330×H330mm (27.0ℓ)

Material/18-8 Stainless,Silicone seal

●Seal heat resistance temperature :-60℃~200℃
●Bottom thickness 16cm~21cm:1.5mm 24cm~33cm:2.0mm
●33cm is with handle

⑥ KO 19-0 IH Round Food carry container



CODE	SIZE	IW×H(CAP)
029100	16cm	φ160×H160mm (3.1ℓ)
029101	18cm	φ180×H180mm (4.4ℓ)
029102	21cm	φ210×H210mm (7.0ℓ)
029103	24cm	φ240×H240mm (10.0ℓ)
029104	27cm	φ270×H270mm (15.0ℓ)
029105	30cm	φ300×H300mm (20.0ℓ)
029106	33cm	φ330×H330mm (27.0ℓ)

Material/19-0 Stainless,Silicone seal

●Seal heat resistance temperature :-60℃~200℃
●Bottom thickness 16cm~21cm:1.5mm 24cm~33cm:2.0mm
●33cm is with handle

⑦ KO 19-0 IH stacking Square Food carry container



CODE	SIZE	IW×D×H(CAP)
029130	18cm	180×180×H175mm (5.2ℓ)
029131	20cm	200×200×H195mm (7.0ℓ)
029132	22cm	220×220×H215mm (9.4ℓ)
029133	24cm	240×240×H235mm (12.2ℓ)
029134	27cm	270×270×H265mm (17.5ℓ)
029135	30cm	300×300×H295mm (24.0ℓ)

Material/19-0 Stainless,Silicone seal



⑧ Thermos Shuttle drum



CODE		OW×OD×H(CAP)	Heat keeping effect(2hs)	About soup amount	Weight
029083	JK-S06 with hanging	320×300×H220mm (6.0ℓ)	More than 84℃	30~ 40cup of soup	3.4kg
029084	JK-S08 with hanging	320×300×H260mm (8.0ℓ)	More than 85℃	40~ 60cup of soup	3.9kg
029085	JK-S10 with hanging	320×300×H310mm (10.0ℓ)	More than 86℃	50~ 80cup of soup	4.3kg
029086	JK-W12 with hanging	345×310×H290mm (12.0ℓ)	More than 87℃	60~ 80cup of soup	5.2kg
029087	JK-W14 with hanging	345×310×H330mm (14.0ℓ)	More than 88℃	70~110cup of soup	5.4kg
029088	JK-W16 with hanging	365×330×H320mm (16.0ℓ)	More than 88℃	80~120cup of soup	6.2kg
029089	JK-W18 with hanging	365×330×H345mm (18.0ℓ)	More than 89℃	90~140cup of soup	6.4kg

Material/18-8 Stainless

Boiling noodle pot

Kanda original products mark Available for IH cooker(100V,200V) JPN Made in Japan



High heat conduction with specialized shape of bottom.
Saving cost and reducing CO₂.



① ECO LINE
Stainless boiling noodle pot

CODE	SIZE(CAP)	IW×IH
017208	22.0ℓ	φ410×180mm

Material/Stainless



② King Aluminum cooking pot

CODE	SIZE(CAP)	IW×IH t=Board thickness
017007	42cm(19.0ℓ)	φ420×185mm t=2.5mm
017008	45cm(23.0ℓ)	φ450×200mm t=2.7mm
017009	48cm(28.0ℓ)	φ480×220mm t=2.7mm
017010	51cm(38.0ℓ)	φ510×230mm t=2.7mm
017011	54cm(44.0ℓ)	φ540×255mm t=3.0mm
017012	60cm(60.0ℓ)	φ600×280mm t=3.0mm

Material/Aluminum



③ KO Aluminum cooking pot

CODE	SIZE(CAP)	IW×IH t=Board thickness
017031	42cm(20.0ℓ)	φ420×180mm t=2.0mm
017032	45cm(25.0ℓ)	φ450×195mm t=2.2mm
017033	48cm(31.0ℓ)	φ480×210mm t=2.2mm
017034	51cm(35.5ℓ)	φ510×225mm t=2.2mm
017035	54cm(43.0ℓ)	φ540×235mm t=2.7mm
017036	60cm(60.0ℓ)	φ600×265mm t=3.0mm

Material/Aluminum



④ KO 19-0 IH cooking pot

CODE	SIZE(CAP)	IW×IH t=Board thickness
017190	27cm(5.8ℓ)	φ270×H125mm t=1.0mm
017191	30cm(7.6ℓ)	φ300×H135mm t=1.0mm
017192	33cm(10.0ℓ)	φ330×H150mm t=1.0mm
017193	36cm(12.7ℓ)	φ360×H160mm t=1.0mm
017194	39cm(15.5ℓ)	φ390×H170mm t=1.0mm
017195	42cm(20.0ℓ)	φ420×H180mm t=1.0mm
017196	45cm(25.0ℓ)	φ450×H195mm t=1.0mm

Material/Body:19-0 Stainless Handle:Aluminum cast



⑤ AG Clad Step pot

CODE	SIZE(CAP)	IW×IH t=Board thickness
017162	36cm(10.0ℓ)	φ360×162mm t=0.8mm
017163	39cm(13.0ℓ)	φ390×175mm t=0.8mm
017164	42cm(16.0ℓ)	φ420×188mm t=1.0mm
017165	45cm(20.0ℓ)	φ450×197mm t=1.0mm
017166	48cm(25.0ℓ)	φ480×214mm t=1.0mm
017220	51cm(29.0ℓ)	φ510×225mm t=1.0mm

Material/Body:27~48cm/3 layered clad steel 51cm/21-0 stainless Handle:Gold coating



Available for all heat source(200V)

18-8 Combined with stainless and iron.
3Layered structure.



For step pot.
Special size is available.

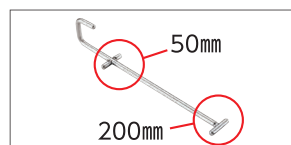
⑥ Step pot tebo ring

CODE	SIZE	OW×Ring IW
041136	For 42cm 4holes	φ414×φ134mm
041137	For 45cm 5holes	φ445×φ134mm
041138	For 48cm 7holes	φ480×φ134mm
041139	For 51cm 7holes	φ506×φ134mm

Material/18-8 Stainless



Can be changed the depth of tebo plate by hook.



●Adjustable depth with 50mm and 200mm



For 42cm 4holes



For 45cm 5Holes



For 51cm 7holes

⑦ Stockpot tebo plate(with 4hooks)

CODE	SIZE	OW	CODE	SIZE	OW
041270	For 42cm 4holes	φ410mm	041272	For 48cm 7holes	φ470mm
041271	For 45cm 5holes	φ440mm	041273	For 51cm 7holes	φ500mm

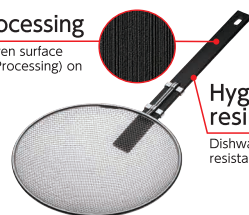
Material/18-8 Stainless



Pursued hygienic

Surface processing

Non slip with uneven surface processing(Shibo Processing) on the handle



Hygienic resin handle
Dishwasher safe, Heat resistance, Antifungal

Recommend!

⑧ TS soba strainer(resin handle)

CODE	SIZE	OW×Handle length
041174	21cm	φ210×290mm
041175	24cm	φ240×290mm
041176	27cm	φ270×290mm
041173	30cm	φ300×290mm

Material/Body:18-8 Stainless Handle:66Nylon(Glassfabric)

●6.5mesh



With elliptical pipe handle



⑨ TS 18-8 Soba strainer

CODE	SIZE	OW×OH×Handle length
042062	33cm	φ330×H120×230mm
042063	36cm	φ360×H125×230mm
042064	39cm	φ390×H130×230mm
042065	42cm	φ420×H135×230mm
042066	45cm	φ450×H140×230mm

Material/18-8 Stainless ●10mesh



With non slip elliptical pipe handle



⑩ TS Pro Suinou with pipe handle

CODE	SIZE	Outer size W×D×Handle length
042116	Small	190×160×250mm
042115	Medium	220×190×250mm
042114	Large	255×220×345mm
042113	Extra large	280×250×345mm

Material/Net:18-8 Stainless Handle:18-8 Stainless ●6.5mesh

Cross-section diagram
Extra large:Large φ23mm
Medium:Small φ21mm
Extra large, Large φ31mm
Medium, Small φ28mm

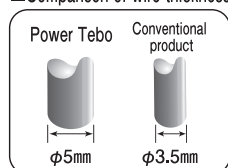
Tebo, Noodle strainer

Power Tebo series

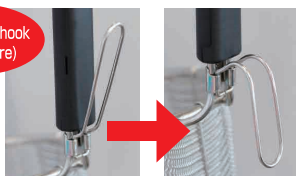
High durability and performance

Used thick wire(5mm) which is twice as strong as conventional products(3.5mm)

■Comparison of wire thickness



With hanging hook (Made of wire)



New power grip!

Shape of the grip end is like a bat!
Not easy to slip off from your hands.

Hygienic resin handle.

Dish-washer safe,
High heat resistance,
antifungal with resin handle.

Super thick wire!



Processed uneven surface to the handle (Shibo processing)

Power G tebo (Kiwami)
Round bottom

Power G tebo (Kiwami)
high edge

Making taste better with convection.

Made shape and depth real without layered mesh

Large capacity

Depth 165mm

Wide and flat bottom

Power G tebo (Convection)

Recommend!

① TS Power G tebo (Kiwami)



CODE	OW×H	Handle length
041153	Round bottom $\phi 140 \times H150\text{mm}$	220mm
041154	High edge $\phi 140 \times H185\text{mm}$	235mm

Material/Body: 18-8 Stainless Handle: 66 nylon (with glassfiber)
● 8mesh

② TS Power G tebo (Convection)



CODE	OW×H	Handle length
041155	— $\phi 140 \times H165\text{mm}$	220mm

Material/Body: 18-8 Stainless Handle: 66 nylon (with glassfiber)

Hygienic with silicone handle



③ TS 18-8 Udon tebo with silicone handle



CODE	SIZE	OW×H×Handle length
041076	Round bottom	$\phi 140 \times 150 \times 210\text{mm}$
041077	Flat bottom	$\phi 140 \times 130 \times 210\text{mm}$

Material/ Mesh: 18-8 Stainless
Handle: silicone resin
● 8mesh

Hygienic with all stainless



④ TS 18-8 Francois udon tebo



CODE	SIZE	OW×H×Handle length
041046	Round bottom	$\phi 140 \times 150 \times 200\text{mm}$
041048	Flat bottom	$\phi 140 \times 130 \times 200\text{mm}$

Material/ Mesh: 18-8 Stainless
Handle: 18-8 Stainless
● 8mesh

Best for large amount of noodles and thin noodles.



Recommend!

⑤ G Noodle strainer



CODE	Top OW×Bottom OW×H×Handle length
360026	$\phi 195 \times \phi 130 \times 170 \times 180\text{mm}$

Material/ 18-8 Stainless ● 14mesh

⑥ TS 18-8 Flat bottom udon tebo



CODE	SIZE	OW×H×Handle length	Mesh
041042	Small	$\phi 150 \times 130 \times 145\text{mm}$	8
041041	Large	$\phi 190 \times 145 \times 175\text{mm}$	10

Material/ 18-8 Stainless
● Large: 10mesh Small: 8mesh

⑦ BK Flat bottom udon tebo



CODE	SIZE	OW×H×Handle length
041044	Small	$\phi 139 \times 125 \times 150\text{mm}$
041043	Medium	$\phi 153 \times 130 \times 150\text{mm}$

041122 Large(W160mm) —
041080 Extra large $\phi 198 \times 154 \times 150\text{mm}$
Material/ 18-8 Stainless ● 11mesh
※ With wire for the bottom of extra large

⑧ UK 18-8 Perforated udon tebo with wooden handle



CODE	SIZE	OW×H
041090	S	$\phi 125 \times 165\text{mm}$
041089	L	$\phi 135 \times 175\text{mm}$

Material/ Net: 18-8 Stainless
Handle: Wood
● Hole size $\phi 2.2\text{mm}$

⑨ UK 18-8 Perforated udon tebo with pipe handle



CODE	SIZE	OW×H
041092	S	$\phi 125 \times 165\text{mm}$
041091	L	$\phi 135 \times 175\text{mm}$

Material/ Net: 18-8 Stainless
Handle: 18-8 Stainless
● Hole size $\phi 2.2\text{mm}$

⑩ UK 18-8 Perforated udon tebo



CODE	SIZE	OW×H×Handle length
609314	S	$\phi 125 \times 165 \times 185\text{mm}$
609313	L	$\phi 135 \times 175 \times 185\text{mm}$

Material/ 18-8 Stainless
● Hole size $\phi 2.2\text{mm}$

⑪ UK 18-8 Perforated deep udon tebo with wooden handle



CODE	OW×H×Handle length
609330	$\phi 130 \times 200 \times 185\text{mm}$

Material/ 18-8 Stainless
● Hole size $\phi 2.2\text{mm}$
● Flat bottom

⑫ UK 18-8 Perforated deep udon tebo with pipe handle



CODE	OW×H×Handle length
609331	$\phi 130 \times 200 \times 185\text{mm}$

Material/ 18-8 Stainless
● Hole size $\phi 2.2\text{mm}$
● Flat bottom

Wok

Kanda original products mark  Made in Japan



※Available to order any size

① Iron press chinese double handle wok



CODE	SIZE	IW×H t=Thickness
001012	30cm	φ300× 75mm t=1.2mm
001013	33cm	φ330× 85mm t=1.2mm
001014	36cm	φ360× 95mm t=1.2mm
001015	39cm	φ390×105mm t=1.2mm
001310	42cm	φ420×115mm t=1.2mm
001311	45cm	φ450×125mm t=1.2mm

CODE	SIZE	IW×H t=Thickness
001312	48cm	φ480×135mm t=1.6mm
001313	51cm	φ510×150mm t=1.6mm
001314	54cm	φ540×160mm t=1.6mm
001315	57cm	φ570×180mm t=1.6mm
001316	60cm	φ600×200mm t=1.6mm

Material/ Iron black coating Surface processing/ Clear lacquer coating

② Cast iron chinese double handle wok



CODE	SIZE	IW×H t=Thickness
001125	27cm	φ270× 80mm t=1.2mm
001001	30cm	φ300× 80mm t=1.2mm
001002	33cm	φ330× 90mm t=1.2mm
001003	36cm	φ360×100mm t=1.2mm
001004	39cm	φ390×110mm t=1.2mm
001005	42cm	φ420×120mm t=1.2mm
001006	45cm	φ450×130mm t=1.2mm

CODE	SIZE	IW×H t=Thickness
001007	48cm	φ480×140mm t=1.6mm
001008	51cm	φ510×150mm t=1.6mm
001009	54cm	φ540×160mm t=1.6mm
001010	57cm	φ570×170mm t=1.6mm
001011	60cm	φ600×180mm t=1.6mm

Material/ Iron

Reducing the burden for your wrist
with light weight wok



Recommend!

③ Light weight beijing wok



CODE	SIZE	IW×H t=Thickness	Weight
001220	30cm	φ300× 90mm t=1.0mm	920g
001221	33cm	φ330× 95mm t=1.0mm	1080g
001222	36cm	φ360×110mm t=1.0mm	1270g
001223	39cm	φ390×120mm t=1.0mm	1470g

Material/ Bluetemper Surface coating/ Clear lacquer coating



④ Iron press beijing wok



CODE	SIZE	IW×H t=Thickness	Weight
001048	27cm	φ270× 80mm t=1.2mm	925g
001049	30cm	φ300× 90mm t=1.2mm	1060g
001050	33cm	φ330× 95mm t=1.2mm	1235g
001051	36cm	φ360×110mm t=1.2mm	1485g
001164	39cm	φ390×120mm t=1.2mm	1670g

Material/ Iron black coating Surface processing/ Clear lacquer coating

Made by thousands times hit.
Uneven surface makes the oli work better and not to get burnt.



⑤ Cast iron single handle wok 1.2mm thickness



CODE	SIZE	IW×H t=Thickness
001033	24cm	φ240× 70mm t=1.2mm
001034	27cm	φ270× 80mm t=1.2mm
001035	30cm	φ300× 90mm t=1.2mm
001036	33cm	φ330×100mm t=1.2mm

CODE	SIZE	IW×H t=Thickness
001037	36cm	φ360×110mm t=1.2mm
001038	39cm	φ390×120mm t=1.2mm
001039	42cm	φ420×130mm t=1.2mm
001040	45cm	φ450×140mm t=1.2mm

Material/ Iron

⑥ HS Titanium beijing wok



CODE	SIZE	IW×H Weight
386012	27cm	φ270× 83mm 480g
386013	30cm	φ300× 90mm 660g
386014	33cm	φ330×100mm 780g
386015	36cm	φ360×110mm 860g

Material/ Titanium



⑦ Iron chinese trivet



CODE	SIZE	OW×H
001096	Small	φ225×H50mm
001095	Large	φ310×H90mm

Material/ Iron



⑧ Iron press chinese strainer



CODE	SIZE	IW×IH t=Thickness
001300	24cm	240×60mm t=1.2mm
001301	27cm	270×65mm t=1.2mm
001302	30cm	300×75mm t=1.2mm
001303	33cm	330×80mm t=1.2mm

Material/ Iron black coating, Bluetemper Surface coating

Recommend!



⑨ 18-8Mesh chinese strainer



CODE	SIZE	OW×IH(Handle length)
001091	24cm	φ240×50(145)mm
001092	27cm	φ270×55(145)mm
001093	30cm	φ300×70(180)mm
001094	33cm	φ330×85(180)mm

Material/ 18-8Stainless ● 14Mesh

Recommend!



⑩ 18-8Chinese strainer Deep type



CODE	SIZE	OW×IH(Handle length)
434058	18cm	φ185×52×165mm
434059	21cm	φ220×52×150mm
434039	24cm	φ240×60×150mm
434040	27cm	φ270×75×150mm
434041	30cm	φ300×75×180mm

Material/ 18-8Stainless

Wok Spatula, Ladle

☞ Kanda original products mark ☞ JPN Made in Japan

Available for HACCP



① ☞ Chinese iron spatula



CODE	SIZE	Part of spatula×handle
050028	Small	W110mm×380mm
050027	Medium	W120mm×380mm
050026	Large	W130mm×380mm

Material/ Iron



② ☞ 18-0 Chinese spatula with wooden handle



CODE	SIZE	Part of spatula×handle
050021	Small	W110mm×365mm
050020	Medium	W120mm×365mm
050019	Large	W130mm×365mm

Material/ 18-0 Stainless



③ ☞ 18-0 Chinese spatula with pipe handle



CODE	SIZE	Part of spatula×handle
050089	Small	110mm×365mm
050088	Medium	120mm×365mm
050087	Large	130mm×365mm

Material/ 18-0 Stainless



④ ☞ Chinese iron ladle



CODE	SIZE	Head W×Handle CAP
050025	Small	φ110mm×380mm 約150cc
050024	Medium	φ120mm×380mm 約240cc
050023	Large	φ130mm×380mm 約270cc

Material/ Iron



⑤ ☞ 18-0 Chinese ladle with wooden handle



CODE	SIZE	Head W×Handle CAP
050015	Small	φ110mm×365mm 約160cc
050014	Medium	φ120mm×365mm 約240cc
050013	Large	φ130mm×365mm 約320cc

Material/ 18-0 Stainless



⑥ ☞ 18-0 Chinese ladle with pipe handle

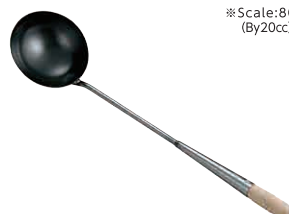


CODE	SIZE	Head W×Handle CAP
050086	Small	φ110mm×365mm 約160cc
050085	Medium	φ120mm×365mm 約240cc
050084	Large	φ130mm×365mm 約320cc

Material/ 18-0 Stainless

Useful! Easy to measure! Easy to use!

For chinese cooking



※ Scale: 80cc~160cc
(By 20cc)

⑦ ☞ Chinese iron measuring ladle



CODE	SIZE	Head W×Handle
050099	Medium	φ120×383mm

Material/ Iron



⑧ ☞ 18-0 Chinese oval ladle



CODE	Head×W Handle CAP
050098	φ135×115mm 365mm 約335cc

Material/ 18-0 Stainless



⑨ ☞ 18-0 Mini china



CODE	SIZE	Head×Handle
050034	Ladle	φ95mm×295mm
050035	Spatula	100mm×295mm
050036	Oval ladle	φ95×112mm/Handle 295mm/150cc

Material/ 18-0 Stainless



⑩ ☞ Iron chinese skimmer



CODE	Head W×Handle length
050038	φ155mm×320mm

Material/ Iron



⑪ ☞ 18-0 Chinese skimmer



CODE	Head W×Handle length
360007	— φ155×290mm
360008	Mesh type φ155×290mm

Material/ 18-0 Stainless



Soup strainer

☎ Kanda original products mark JPN Made in Japan



① TS Ramen soup handle strainer



CODE	SIZE	OW×Handle
043118	21cm	φ210×245mm
043117	24cm	φ240×245mm

Material/18-8 Stainless ●24Mesh



③ TS Fat hand strainer



CODE	SIZE	OW×OH×Handle
043078	21cm	210×30×245mm
043081	24cm	240×30×245mm

Material/18-8 Stainless ●11Mesh



④ UK 18-8 Fat perforated hand strainer



CODE	SIZE	OW×Handle
609342	21cm	φ210×250mm
609343	24cm	φ240×250mm

Material/18-8 Stainless ●Hole sizeφ3.0mm



⑤ Tempura bits strainer



CODE	OW×Handle length
434009	φ250×Handle185mm

Material/18-0Stainless ●60Mesh



⑥ BK 18-8 Soup strainer



CODE	SIZE	IW×IH×Handle
049037	Small	φ150×140×190mm
049036	Medium	φ200×215×215mm
049035	Large	φ250×260×225mm

Material/18-8 Stainless ※30Mesh



⑦ UK 18-8 Perforated soup strainer



CODE	SIZE	IW×IH×Handle
049047	15cm	φ150×130×160mm
049048	18cm	φ180×160×180mm
049049	21cm	φ210×185×210mm
049050	24cm	φ240×220×260mm
049051	27cm	φ270×250×280mm
049052	30cm	φ300×290×310mm

Material/18-8 Stainless ※Hole size1mm

太線厚網
Thick mesh and wire



⑧ Miso strainer



CODE	SIZE	OW×Handle
042055	Small	φ 92×201mm
042054	Large	φ130×192mm

Material/18-8 Stainless ●18Mesh

⑨ TS Pro Miso strainer (Thick mesh)



CODE	OW×IH×Handle
042117	φ170×110×220mm

Material/18-8 Stainless ●16Mesh

⑩ 18-8 Perforated tebo strainer



CODE	OW×IH
042097	φ170×115mm

Material/18-8 Stainless ●hole sizeφ1.1mm



⑪ BK 18-8 Powerful oil strainer



CODE	OW×H
044009	No.1 φ146×H64mm
044010	No.2 φ182×H58mm
044011	No.3 φ215×H66mm
044012	No.4 φ235×H75mm
044013	No.5 φ275×H87mm

Material/18-8 Stainless ●32mesh



⑫ 18-8 Replaceable net oil strainer



CODE	OW (IW) ×H
044014	For type1 φ154mm (φ140) ×H55mm
044015	For type2 φ197mm (φ190) ×H60mm
044016	For type3 φ224mm (φ215) ×H60mm
044017	For type4 φ248mm (φ230) ×H70mm
044018	For type5 φ283mm (φ265) ×H80mm

Material/18-8 Stainless ●40Mesh



⑬ 18-8 Spare net



CODE	OW
044019	For type1 φ 97mm
044020	For type 2,3 φ125mm
044021	For type4 φ155mm
044022	For type5 φ175mm

Material/ Mesh:18-8 Stainless ●40Mesh



⑭ UK Perforated oil strainer



CODE	SIZE	OW×OH Spare net Available
044090	18cm	φ215×H60mm S
044091	22cm	φ255×H75mm M
044092	26cm	φ295×H80mm L

Material/18-8 Stainless ●Hole sizeφ1.1mm

Gyoza

Kanda original products mark  Made in Japan

easy to make stuffing of Gyoza



S-shaped blade.
Level difference between the blades for catching the ingredients.



Attached clear plastic cover

Recommend!

① Gyoza Stuffing cutter

CODE	φ×Full length
051106	GGC-3 φ152×363mm
051107	Spare blade (1 blade) for GGC-3 —

Material/ Blade: 18-8 Stainless



- Chopping up faster
- Adjustable roughness
- Small and light weight(5kg)



② Vertical food cutter

CODE	Outer size W×D×H
367002	CV-150B 272×230×H380mm
● Power source:	Single phase 100V 50/60Hz
● Electricity consumption:	160/150W
● Rated time:	30mins
● Processing ability:	About 2.0~3.6kg/min (Minced cabbage)
● Weight:	5kg

- Processing capacity is higher than CV-150B
- Adjustable roughness



③ Vertical food cutter

CODE	Outer size W×D×H
367003	CV-220A 365×364×H470mm
● Power source:	Single phase 100V 50/60Hz
● Electricity consumption:	320/350W
● Rated time:	30mins
● Processing ability:	About 3.0~13kg/min (Minced cabbage)
● Weight:	19kg

Just at a time!

Chose from rough or fine.
Quiet and high durability.



④ Vertical food cutter Mijin DX-40

CODE	Outer size W×D×H
105070	200×260×H410mm
● Power source:	Single phase 100V 50/60Hz
● Electricity consumption:	100/110W
● Roughness adjustment:	Rough, Fine
● Time consumption:	20mins
● Weight:	5kg
● Processing ability:	Cabbage 12 pieces/5mins Onion 32 pieces/5mins
● Accessories:	Roughness adjustment board (3holes, 5holes)
● Use:	Continuous mincing

Just at a time!

Adjustable roughness with changing the adjust plate. Easy to carry with compact size.



⑤ Vertical food cutter Mijin HMC-65

CODE	Outer size W×D×H
105008	188×284×H422mm
● Power source:	Single phase 100V
● Electricity consumption:	180W
● Rated time:	10mins
● Processing ability:	Cabbage 3kg/min
● Weight:	5.1kg

- Smaller and lighter than conventional product.
- Specialized design with special permission of timing belt.
- High quietness and durability.



⑥ Multi Mijin DX-90

CODE	OW×OD×OH
105071	580×390×H240mm
● Power source:	Single phase 100V 50/60Hz
● Electricity consumption:	180/220W
● Rated time:	20mins
● Weight:	15kg
● Bowl φ:	φ370 (Polyacetal resin/Heat resistance 80°C)
● Roughness adjustment:	Any way you want
● Processing ability:	Amount of onion/time 3kg/20~40sec
● Use:	Mincing



⑦ 18-8 Gyoza squeezer

CODE	φ×D×H
051001	φ250×310×H810mm



⑧ Iron gyoza squeezer

CODE	φ×D×H
051002	φ250×260×H630mm



⑨ Gyoza squeeze bag

CODE	W×H
051005	460×H750mm



⑩ Vegetable vacume dryer

CODE	W×D×H
367010	VS-250N 430×388×H457mm
● Power source:	Single phase 100V 50/60Hz
● Rated power consumption:	175/135W
● Rated time:	Continuation
● Weight:	26kg

- Use : Minced vegetable and dehydration for all ingredients



⑪ Food vacume dryer

CODE	W×D×H
051039	OMD-10R3 W574×D574×H805mm
● Electricity:	Single phase 100V 0.3kW
● Cylinder:	φ250×270mm
● Dehydration time:	30sec~3mins
● Capacity:	6kg~7kg/1 time
● Rotational times:	1780rpm
● Weight:	65kg



⑫ Ohmichi Mincer

CODE	Outer size W×D×H Weight
622617	OMC-12C-2 W305×D540×H320mm 21kg
● Power source:	single phase 100V

High power processing capacity

- Meat, Fish, Beans, Vegetable etc... Grind anything with high power.
- Large amount processing capacity with Quietness, Compact design and Antibacterial plastic tray.
- Sausage maker available!



⑬ Bonney Electric kitchen mincer BK-220

CODE	OW×OD×OH
411002	394×170×H310mm
● Power source:	Single phase 100V
● Electricity consumption:	400W
● Funnel φ:	45mm
● Processing ability:	Meat, Fish 20~30kg/20mins
● Rated time:	20mins
● Standard type:	with 3.2mm Plate, Oush rod
● Weight:	7kg

Gyoza

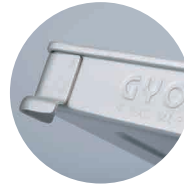
 Made in Japan

Gyoza tray

The bottom is flat for keeping shape of ingredients.
Easy to stack with special bottom structure



tray
Dimsum tray bottom shape



Gyoza・Soba tray bottom shape



Dimsum

① Alumite dimsum tray



CODE	SIZE	Inner size W×D×H
025093	Shallow Small	300×220×40mm
025092	Shallow Medium	335×255×40mm
025091	Shallow Large	400×300×40mm
025090	Deep Small	300×220×50mm
025089	Deep Medium	335×255×50mm
025088	Deep Large	400×300×50mm

Material/Aluminum
※Can be used Alumite gyoza-soba tray lid



② Alumite soba・gyoza tray lid



CODE	SIZE	Inner size W×D×H
025015	Small	315×235×10mm
025014	Medium	350×270×10mm
025013	Large	415×315×10mm

Material/Aluminum

③ Alumite gyoza tray



CODE	SIZE	Inner size W×D×H
025009	Small	300×220×40mm
025008	Medium	335×255×40mm
025007	Large	400×300×40mm

Material/Aluminum

④ Alumite soba tray



CODE	SIZE	Inner size W×D×H
025012	Small	300×220×50mm
025011	Medium	335×255×50mm
025010	Large	400×300×50mm

Material/Aluminum

※High heat resistance・salinity
toerance・oil resistance



⑤ 18-8 Gyoza tray lid



CODE	SIZE	Inner size W×D×H
025006	Small	347×265×H12mm
025005	Large	410×313×H12mm
025004	Extra large	490×370×H12mm
025041	L type	540×400×H12mm

Material/18-8 Stainless



⑥ 18-8 Gyoza tray



CODE	SIZE	Inner size W×D×H
025045	Small40	335×260×40mm
025003	Small50	335×260×50mm
025042	Large40	400×300×40mm
025002	Large50	400×300×50mm
025043	Large60	400×300×60mm
025044	Large80	400×300×80mm
025001	Extra large	460×350×50mm
025040	L type	520×380×50mm

Material/18-8 Stainless



Large

⑦ Arrange tray lid (Aluminum+silicone)



CODE	SIZE	Inner size W×D
025115	Small	354×275mm
025114	Large	420×318mm

Material/Aluminum・Silicone resin



Large50

⑧ Arrange tray (Aluminum+silicone)



CODE	SIZE	Inner size W×D×H
025113	Small40	346×266×H41mm
025111	Large40	412×312×H41mm
025112	Small50	346×266×H51mm
025110	Large50	412×312×H51mm

Material/Aluminum・Silicone resin



⑨ Polycarbonate tray



CODE	SIZE	IW×ID×H
025017	Small	355×255×58mm
025016	Large	400×300×58mm

Material/Polycarbonate resin



⑩ FRP tray lid



CODE	SIZE	IW×ID
025019	Small	385×285mm
025018	Large	430×330mm

Material/FRP resin

Gyoza

☞ Kanda original products mark ☞ Available for IH cooker(100V,200V) ☞ Made in Japan

Super thick iron board

4.5mm(Board thickness) for 27・30cm, 5.0mm for 33cm
6.0mm for 36cm, 6.5mm for 39~45cm



① Iron gyoza pan



CODE	SIZE	IW×D t=Board thickness
002001	27cm	φ270×40mm t=4.5mm
002002	30cm	φ300×40mm t=4.5mm
002003	33cm	φ330×40mm t=5.0mm
002004	36cm	φ360×40mm t=6.0mm
002005	39cm	φ390×40mm t=6.0mm
002006	42cm	φ420×45mm t=6.5mm
002007	45cm	φ450×45mm t=6.5mm

Material/ Iron Surface processing / Clear lacquer coating



② 18-0 Iron gyoza pan lid



CODE	SIZE
002008	For 27cm
002009	For 30cm
002010	For 33cm
002011	For 36cm
002012	For 39cm

Material/ 18-0 Stainless·Wood



Recommend!

③ Wide spatula



CODE	SIZE	OW×L
065001	S	65×178mm
065002	M	70×183mm
065003	L	75×190mm
065004	90mm	90×230mm
065005	105mm	105×245mm
065006	120mm	120×270mm
065007	150mm	150×376mm

Material/ Product:18-0 Stainless Steel Handle:Wood

Iron plate for Gyoza



Round 14cm (with wooden tray)



Square 15cm (with wooden tray)



Square 14cm (with wooden tray)

④ S Gyoza plate



CODE	SIZE	Outer size W×D×H
301055	Round 14cm(with wooden tray)	φ140×H22mm
301056	Square 15cm(with wooden tray)	150×150×H22mm

Material/ Iron Wooden plate:Wood

CODE	SIZE	Outer size W×D×H
301057	Square 14cm(with wooden tray)	140×110×H20mm
301058	Square 17cm(with wooden tray)	170×120×H23mm

⑤ Traiangle spatula with rose wooden handle



CODE	SIZE	W×Full length
065019	No.1	75×230mm
065020	No.2	90×230mm
065021	No.3	105×230mm

Material/ 18-0 Stainless

Integrated stainless



⑥ Plywood turner



CODE	OW×Head length	Handle length
054250	76×220	150mm

Material/ 18-0 Stainless



⑦ Turner with rose wooden handle



CODE	OW×Head length	Handle length
050043	76×220	150mm
050044	Perforated	76×220 150mm

Material/ 18-0 Stainless



⑧ Gyoza turner with wooden handle



CODE	OW×Head length	Handle length
050047	76×215	195mm

Material/ 18-0 Stainless



⑨ 18-0 Gyoza turner



CODE	OW×Head length	Handle length
054138	75×170	195mm

Material/ 18-0 Stainless



⑩ 18-0 Gyoza mini turner with wooden handle

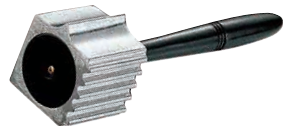


CODE	OW×Head length	Handle length
050081	76×113	195mm

Material/ 18-0 Stainless

Chashu, Japanese grill

☞ Kanda original products mark  Made in Japan



① Tiger meat hammer



CODE		Head W×D×Length
070007	#446	52×55×250mm

Material/Metal: Aluminum die-casting
Handle: Felt resin Heat resistance temperature: 170°C



② Meat hammer



CODE		Head W×D×Length
070004	Flat	80×60×210mm
070005	Uneven surface	80×65×210mm

Material/Aluminum cast



③ MA 18-0 Cook fork



CODE		Length×Handle length
054092		390×295mm

Material/18-0 Stainless



④ 18-8 Chashu rack



CODE	SIZE	OW×Length
442014	Small	φ40×172mm
442013	Large	φ60×173mm

Material/18-8 Stainless



⑤ Chashu tongs



CODE		OW×Length
083055		70×315mm

Material/18-8 Stainless



⑥ Useful tongs



CODE	SIZE	Length
044051	Small	240mm
044050	Medium	300mm
044049	Large	400mm
083060	Board spring	D 10mm

Material/18-0 Stainless ● Board thickness 0.5mm

Easy to make the fire and clean ash
Can be washed by water



⑦ Japanese charcoal grill (Large)



CODE		OW×H
603223		φ285×H245mm

Material/Diatomaceous earth Accessory: Flash pan (Large)



⑧ Japanese big charcoal grill SC-452



CODE		OW×D×H (Grill : W×D)
295120		450×300×H196mm (405×255mm)

Material/Iron (Baking coat) Grill: Iron



Recommend!

⑨ 18-0 Charcoal Starter



CODE		OW×OD×H
111001		230×174×H118mm

Material/18-0Stainless Steel



⑩ Japanese charcoal grill (Small)



CODE		OW×H
603224		φ220×H180mm

Material/Diatomaceous earth



⑪ Japanese charcoal grill SC-392



CODE		OW×D×H (Grill : W×D)
295121		390×250×H196mm (350×210mm)

Material/Iron (Baking coat) Grill: Iron



⑫ Iron Charcoal Starter



CODE	SIZE	OW×Handle L
111021	15cm mini	φ150×180mm
111022	18cm S	φ180×190mm
111023	21cm M	φ210×220mm
111024	24cm L	φ240×220mm

Material/Product: Iron Handle: Wood

Kitchenpot

 Made in Japan



①CLO Molybdenum kitchen pot with a scale



CODE	SIZE	IW×H
015043-03	8cm(0.38ℓ)	φ80×80mm
015044-03	9cm(0.55ℓ)	φ90×90mm
015045-03	10cm(0.7ℓ)	φ100×100mm
015046-03	12cm(1.3ℓ)	φ120×120mm
015047-03	14cm(2.1ℓ)	φ140×140mm
015048-03	16cm(3.2ℓ)	φ160×160mm
015049-03	18cm(4.5ℓ)	φ180×180mm
015050-03	20cm(6.0ℓ)	φ200×200mm
015051-03	22cm(8.0ℓ)	φ220×220mm
015052-03	24cm(11.0ℓ)	φ240×240mm

CODE	SIZE	IW×H
015053-03	26cm(13.0ℓ)	φ260×260mm
015054-03	28cm(16.0ℓ)	φ280×280mm
015055-03	30cm(21.0ℓ)	φ300×300mm
015056-03	33cm(26.0ℓ)	φ330×330mm
015057-03	36cm(36.0ℓ)	φ360×360mm
015058-03	40cm(48.0ℓ)	φ400×400mm
015059-03	45cm(68.0ℓ)	φ450×450mm
015060-03	50cm(94.0ℓ)	φ500×500mm
015061-03	55cm(130.0ℓ)	φ550×550mm
015062-03	60cm(165.0ℓ)	φ600×600mm

Material/ Molybdenum with Stainless ※No Handles(8cm~18cm),With Handles(20cm~60cm)



②CLO 18-8 Lid (For ①Kitchen pot)



CODE	SIZE
015063	For 14cm
015064	For 16cm
015065	For 18cm
015066	For 20cm
015067	For 22cm
015068	For 24cm
015069	For 26cm
015070	For 28cm
015071	For 30cm

Material/ 18-8 Stainless ※For ①CLO Molybdenum kitchen pot



③UK Square deep kitchen pot



CODE	SIZE(CAP)	W×D×H
016095	8.0cm(0.46ℓ)	80×80×80mm
016096	9.0cm(0.7ℓ)	90×90×90mm
016097	10.5cm(1.1ℓ)	105×105×105mm
016098	12.0cm(1.6ℓ)	120×120×120mm
016099	13.5cm(2.3ℓ)	135×135×135mm
016100	15.0cm(3.1ℓ)	150×150×150mm
016101	16.5cm(4.2ℓ)	165×165×165mm
016102	18.0cm(5.3ℓ)	180×180×180mm
016103	19.5cm(7.0ℓ)	195×195×195mm
016104	21.0cm(8.6ℓ)	210×210×210mm

Material/ 18-8 Stainless ※No Handle(8cm~18cm),With Handle(19.5cm~39cm)



④UK Square deep kitchen pot lid



CODE	SIZE	W×D
016230	For 8.0cm	80×80mm
016231	For 9.0cm	90×90mm
016232	For 10.5cm	105×105mm
016233	For 12.0cm	120×120mm
016234	For 13.5cm	135×135mm
016235	For 15.0cm	150×150mm
016236	For 16.5cm	165×165mm
016237	For 18.0cm	180×180mm
016238	For 21.0cm	210×210mm

Material/ 18-8 Stainless(SUS304)



⑤UK Polycarbonate square kitchen pot



CODE	SIZE(CAP)	W×D×H
016027	10.5cm(0.9ℓ)	105×105×105mm
016028	12.0cm(1.5ℓ)	120×120×120mm
016029	13.5cm(2.2ℓ)	135×135×135mm
016030	15.0cm(2.8ℓ)	150×150×150mm
016031	16.5cm(3.7ℓ)	165×165×165mm
016032	18.0cm(4.9ℓ)	180×180×180mm
016033	21.0cm(7.9ℓ)	210×210×210mm

Material/ Polycarbonate resin Lid:18-8 Stainless
Heat resistance temperature120℃Cold resistance temperature-30℃

⑥UK Polycarbonate square kitchen pot lid



CODE	SIZE	W×D
609513	For 10.5cm	10.5×10.5cm
609514	For 12.0cm	12.0×12.0cm
609515	For 13.5cm	13.5×13.5cm
609516	For 15.0cm	15.0×15.0cm
609517	For 16.5cm	16.5×16.5cm
609518	For 18.0cm	18.0×18.0cm
609519	For 21.0cm	21.0×21.0cm

Material/ 18-8 Stainless

Food tray

 Made in Japan

Flat edge, Easy to wash
Thick board with high strength and preventing to get distorted
Can not be stuck to the corners by step processing

Comparison



Conventional product



Flat edge type

Recommend!

① KO 18-8 Square food tray flat edge type

CODE	SIZE	OW×D×H
021368	No.8	412×298×H65mm
021369	No.10	359×274×H60mm
021370	No.12	256×326×H50mm
021371	No.15	235×301×H45mm
021372	No.18	213×273×H40mm
021373	No.21	205×255×H38mm
021374	No.30	176×217×H30mm

Material/18-8 Stainless



② KO 18-8 Square food tray flat edge type lid

CODE	SIZE	OW×OD
621720	No.8	425×310mm
621721	No.10	368×283mm
621722	No.12	336×265mm
621723	No.15	308×242mm
621724	No.18	280×220mm
621725	No.21	264×214mm
621726	No.30	223×182mm

Material/18-8 Stainless
※Can be used as a container



③ CLO 18-8 Square food tray

CODE	SIZE	OW×D×H
021007	No.2	635×420×H150mm
021008	No.3	580×420×H110mm
021009	No.4	580×370×H 90mm
021010	No.6	482×338×H 80mm
021216	No.6 4/5	481×267×H 80mm
021217	No.6 2/3	481×221×H 80mm
021011	No.8	410×295×H 67mm
021218	No.8 4/5	410×234×H 67mm
021219	No.8 2/3	410×194×H 67mm

Material/18-8 Stainless ※With Handles (No.2), No Handles (Others)



④ CLO 18-8 Square food tray (Shallow)

CODE	SIZE	OW×D×H
021020	No.2	635×420×H75mm
021021	No.3	580×425×H70mm
021022	No.4	575×367×H60mm
021023	No.6	480×335×H45mm
021220	No.6 4/5	481×267×H45mm
021221	No.6 2/3	481×221×H45mm
021024	No.8	408×290×H40mm

Material/18-8 Stainless



⑤ CLO 18-8 Straining food tray

CODE	SIZE	OW×D×H
021129	No.2	635×420×H75mm
021130	No.3	580×425×H70mm
021059	No.4	575×367×H60mm
021060	No.6	480×335×H45mm
021226	No.6 4/5	481×267×H45mm
021227	No.6 2/3	481×221×H45mm
021061	No.8	408×290×H40mm

Material/18-8 Stainless



⑥ CLO 18-8 Food tray lid

CODE	SIZE	OW×D
021028	No.2	646×433mm
021029	No.3	590×430mm
021030	No.4	586×376mm
021031	No.6	488×342mm
021230	No.6 4/5	488×276mm
021231	No.6 2/3	488×232mm
021032	No.8	417×301mm
021232	No.8 4/5	417×240mm
021233	No.8 2/3	417×200mm

Material/18-8 Stainless ※Lid for ③



Food tray

Kanda original products mark  Made in Japan



① CLO 18-0 Cake tray



CODE	SIZE	OW×D×H	Board thickness
023001	8 inch	200×140×H15mm	t=0.6
023002	9 inch	220×155×H15mm	t=0.6
023003	10 inch	260×175×H16mm	t=0.6
023004	11 inch	285×205×H17mm	t=0.6
023144	A4	297×210×H18mm	t=0.6
023005	12inch	320×230×H18mm	t=0.6
023006	14inch	350×250×H19mm	t=0.7
023007	15inch	385×285×H20mm	t=0.7

Material/18-0 Stainless



③ CLO 18-8 Deep food tray



CODE	SIZE	OW×D×H
022072	No.00	105× 67×H57mm
022192	No.R	122× 87×H57mm
022073	No.0	135×106×H57mm
022074	No.5	160×110×H65mm
022075	No.1	185×123×H66mm
022076	No.2	195×140×H72mm
022077	No.3	215×154×H75mm
022078	No.4	230×173×H78mm
022079	No.5	270×188×H80mm
022080	No.6	300×203×H82mm
022081	No.7	330×230×H85mm
022082	No.8	350×243×H86mm
022083	No.9	365×260×H90mm
022084	No.10	405×283×H93mm
022085	No.11	430×313×H96mm
022086	No.12	474×342×H112mm
022087	No.13	512×372×H122mm
022088	No.14	555×395×H150mm
022090	No.16	640×445×H185mm
022089	No.14(with handles)	555×395×H150mm
022091	No.16(with handles)	640×445×H185mm
022096	No.0W	210×135×H57mm
022097	No.5W	220×160×H65mm

Material/18-8 Stainless



⑥ 18-8 Square tray grid



CODE	SIZE	OW×D×H
021079	No.2	570×355×H15mm
021080	No.3	515×355×H15mm
021081	No.4	512×315×H15mm
021082	No.6	418×281×H15mm
021083	No.8	361×245×H15mm
021084	No.10	313×220×H15mm
021085	No.12	286×215×H15mm

Material/18-8 Stainless

※15mm fine pitch,Cabinet size is called as a No.30,Card size is called as a No.36,Wallet size is called as a No.40

CODE	SIZE	OW×D×H
021086	No.15	260×195×H15mm
021087	No.18	230×170×H15mm
021088	No.21	212×165×H15mm
021089	Cabinet Size	177×135×H15mm
021090	Wallet Size	133×101×H15mm
021155	Card Size	160×116×H15mm

Material/18-8 Stainless
※Pitch of grid About 12mm



④ CLO 18-8 Deep food tray grid



CODE	SIZE	OW×D
022292	No.0	116× 85mm
022293	No.5	143× 91mm
022294	No.1	160×100mm
022295	No.2	170×116mm
022296	No.3	190×131mm
022297	No.4	198×146mm
022298	No.5	243×164mm
022299	No.6	273×176mm
022300	No.7	304×203mm
022301	No.8	324×215mm
022302	No.9	336×232mm
022135	No.10	378×260mm
022136	No.11	410×290mm
022137	No.12	447×315mm
022138	No.13	488×345mm
022139	No.14	525×370mm

② CLO 18-0 Cake tray grid



CODE	SIZE	OW×D×H
023015	8inch	177×177×H7mm
023016	9inch	195×132×H7mm
023017	10inch	238×159×H7mm
023018	11inch	267×184×H7mm
023145	A4	279×191×H7mm
023019	12inch	295×207×H7mm
023020	14inch	326×227×H7mm
023021	15inch	360×259×H7mm
023022	16inch	391×281×H7mm
023023	17inch	414×298×H7mm
023024	18inch	432×318×H7mm

Material/18-0 Stainless
※Pitch of grid About 12mm



⑤ CLO 18-8 Deep food tray lid



CODE	SIZE	OW×D
022164	No.00	115× 75mm
022193	No.R	132× 96mm
022098	No.0	144×110mm
022099	No.5	167×115mm
022100	No.1	190×130mm
022101	No.2	202×145mm
022102	No.3	220×160mm
022103	No.4	236×180mm
022104	No.5	276×195mm
022105	No.6	306×210mm
022106	No.7	335×235mm
022107	No.8	356×247mm
022108	No.9	370×267mm
022109	No.10	410×290mm
022110	No.11	438×320mm
022111	No.12	477×350mm
022112	No.13	523×382mm
022113	No.14	565×407mm
022114	No.16	650×457mm

Material/18-8 Stainless



⑦ 18-8 Square tray grid(Fine pitch)



CODE	SIZE	OW×D×H
021101	No.4	512×315×H15mm
021102	No.6	418×281×H15mm
021234	No.6 4/5	429×218×H15mm
021235	No.6 2/3	429×175×H15mm
021103	No.8	361×245×H15mm
021236	No.8 4/5	366×190×H15mm
021237	No.8 2/3	366×150×H15mm

Material/18-8 Stainless
※About 7~8mm fine pitch

CODE	SIZE	OW×D×H
021104	No.10	313×220×H15mm
021105	No.12	286×215×H15mm
021106	No.15	260×195×H15mm
021107	No.18	230×170×H15mm
021108	No.21	212×165×H15mm
021109	Cabinet Size	177×135×H15mm

Banjoy, Container

 Made in Japan



W-Lock structure, Stable Stacking



Fixed handle

① King Box



CODE	SIZE	Outer size W×D×H
026001	Small 80mm	370×285× 80mm
026002	Small 110mm	370×285×110mm
026003	Medium 60mm	470×345× 60mm
026004	Medium 80mm	470×345× 80mm
026005	Medium 110mm	470×345×110mm
026006	Large 60mm	550×370× 60mm

CODE	SIZE	Outer size W×D×H
026007	Large 80mm	550×370× 80mm
026008	Large 110mm	550×370×110mm
026009	Large 140mm	550×370×140mm
026010	Extra Large 90mm	660×440× 90mm
026011	Extra Large 120mm	660×440×120mm
026012	Extra Large 150mm	660×440×150mm

Material/Aluminum Alumite processing
※Board thickness:Large-Medium-Small 1.2mm Extra Large 1.5mm

② King Box with handles



CODE	SIZE	Outer size W×D×H
026013	Small 80mm	370×285× 80mm
026014	Small 110mm	370×285×110mm
026015	Medium 60mm	470×345× 60mm
026016	Medium 80mm	470×345× 80mm
026017	Medium 110mm	470×345×110mm
026018	Large 60mm	550×370× 60mm

CODE	SIZE	Outer size W×D×H
026019	Large 80mm	550×370× 80mm
026020	Large 110mm	550×370×110mm
026021	Large 140mm	550×370×140mm
026022	Extra Large 90mm	660×440× 90mm
026023	Extra Large 120mm	660×440×120mm
026024	Extra Large 150mm	660×440×150mm

Material/Aluminum Alumite processing
※Fixed handle(H=60mm,80mm)



King Box lid



Alumite cooking tray with handles



③ Alumite cooking tray with handles



CODE	SIZE	OW×OD×H
026079	Small	470×345×100mm
026078	Medium	550×370×110mm
026077	Large	660×440×120mm

Material/Aluminum Alumite processing
※Can be used King box lid
(Small→Medium,Medium→Large,Large→Extra Large)
※Board thickness:Small 1.2mm Medium 1.5mm Large 2mm

④ King Box lid



CODE	SIZE	Outer size W×D×H
026049	Small	387×305×H18mm
026050	Medium	480×360×H18mm
026051	Large	560×380×H18mm
026052	Extra Large	690×470×H25mm

Material/Aluminum Alumite processing

⑤ AG 18-8 Banjoy food tray



CODE	SIZE	OW×OD×H
026053	Small Deep type	370×285×110mm
026054	Medium Deep type	466×345×110mm
026055	Large Deep type	551×370×110mm
026056	Extra Large deep type	655×440×120mm
026057	Small Shallow type	370×285× 80mm
026058	Medium Shallow type	466×345× 80mm
026059	Large Shallow type	551×370× 80mm
026060	Extra Large Shallow type	655×440× 90mm

Material/18-8 Stainless

⑥ AG 18-8 Banjoy food tray with handles



CODE	SIZE	OW×OD×H
026061	Small Deep type	370×285×110mm
026062	Medium Deep type	466×345×110mm
026063	Large Deep type	551×370×110mm
026064	Extra Large deep type	655×440×120mm
026065	Small Shallow type	370×285× 80mm
026066	Medium Shallow type	466×345× 80mm
026067	Large Shallow type	551×370× 80mm
026068	Extra Large Shallow type	655×440× 90mm

Material/18-8 Stainless

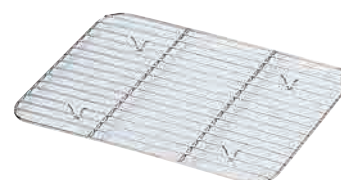


⑦ AG 18-8 Banjoy food tray lid



CODE	SIZE	OW×OD×OH
026069	Small	377×295×H18mm
026070	Medium	475×355×H23mm
026071	Large	558×378×H23mm
026072	Extra Large	663×449×H24mm

Material/18-8 Stainless



⑧ 18-8 Banjoy food tray grid



CODE	SIZE	OW×OD×OH
026073	Small	340×260×H18mm
026074	Medium	445×325×H20mm
026075	Large	520×340×H20mm
026076	Extra Large	620×410×H20mm

Material/18-8 Stainless

Strainer, Bowl

☞ Kanda original products mark ☞ Antibacterial processing products ☞ Made in Japan

With thick wire, No reinforcement metal fittings. Fit in the mixing bowl.



Impossible to repair once metal fittings bend



☞ Not easy to break with thick wire
☞ Can be repaired easily if the strainer is bend



PC strainer gets dirty easily with gelatin from foods



Can be put near gas burner



① Unit strainer **Recommend!**

CODE	SIZE	OW×OH
434048	For 18cm	φ190× H65mm
434049	For 21cm	φ220× H80mm
434050	For 24cm	φ250× H97mm
434051	For 27cm	φ272×H103mm
434052	For 30cm	φ300×H108mm

Material/18-8 Stainless ※For 18~30cm : Line 0.5mm/12mesh ※For 33~45cm : Line 0.7mm/10mesh

CODE	SIZE	OW×OH
434042	For 33cm	φ330×H120mm
434043	For 36cm	φ360×H125mm
434044	For 39cm	φ390×H130mm
434045	For 42cm	φ420×H135mm
434046	For 45cm	φ450×H140mm



② TS Tough strainer



CODE	SIZE	OW×H	Mesh
037343	11cm	φ110×43mm	16m/s
037344	13cm	φ130×53mm	16m/s
037330	15cm	φ150×61mm	16m/s
037331	19cm	φ190×76mm	16m/s
037332	22cm	φ220×86mm	16m/s
037333	25cm	φ250×97mm	16m/s

Material/18-8 Stainless



③ TS Tough strainer deep type



CODE	SIZE	OW×H	Mesh
037334	19cm	φ190×100mm	12m/s
037335	22cm	φ220×110mm	12m/s
037336	25cm	φ250×120mm	12m/s

Material/18-8 Stainless



④ TS Tough strainer shallow type



CODE	SIZE	OW×H	Mesh
037340	19cm	φ190×50mm	12m/s
037341	22cm	φ220×50mm	12m/s
037342	25cm	φ250×50mm	12m/s

Material/18-8 Stainless



With round tray
Various use



⑤ TS Tough strainer with mini ring



CODE	SIZE	OW×H	Handle length	Mesh
037345	13cm	φ130×53mm	50mm	16m/s
037337	15cm	φ150×60mm	50mm	16m/s
037338	19cm	φ190×70mm	50mm	16m/s
037339	22cm	φ220×85mm	50mm	16m/s
037346	25cm	φ250×97mm	50mm	16m/s

Material/18-8 Stainless

⑥ F 18-8 Perforated strainer



CODE	SIZE	φ×D	t=Board thickness
035086	15cm	φ150× 64mm	t=0.5mm
035087	18cm	φ180× 72mm	t=0.5mm
035088	21cm	φ210× 82mm	t=0.5mm
035089	24cm	φ240× 93mm	t=0.5mm
035113	27cm	φ270×105mm	t=0.6mm
035114	30cm	φ300×115mm	t=0.6mm

Material/18-8 Stainless

※Holeφ 2.0mm Hole pitch 3.0mm (27 and 30cm are 3.5mm)



⑦ UK 18-8 Perforated strainer



CODE	SIZE	OW(IW)×OH	t=Board thickness
037106	18cm	φ195(180)× H75mm	t=0.6mm
037107	21cm	φ225(210)× H85mm	t=0.6mm
037108	24cm	φ255(240)× H95mm	t=0.6mm
037109	27cm	φ285(270)×H110mm	t=0.6mm
037110	30cm	φ320(300)×H125mm	t=0.6mm

Material/18-8 Stainless

※Holeφ 2.2mm



⑧ UK 18-8 Perforated strainer shallow type



CODE	SIZE	OW(IW)×OH	t=Board thickness
037111	33cm	φ355(330)×H130mm	t=0.7mm
037112	35cm	φ375(350)×H135mm	t=0.7mm
037113	37.5cm	φ400(375)×H150mm	t=0.7mm
037114	40cm	φ425(400)×H165mm	t=0.8mm
037115	43cm	φ455(430)×H180mm	t=0.8mm
037116	46cm	φ485(460)×H200mm	t=0.8mm
037117	50cm	φ525(500)×H220mm	t=0.8mm
037118	55cm	φ575(550)×H225mm	t=0.8mm
037119	60cm	φ625(600)×H230mm	t=0.8mm
037180	65cm	φ675(650)×H280mm	t=0.8mm

Material/18-8 Stainless ※Holeφ 2.2mm



⑨ 77 18-0 Antibacterial bowl



CODE	SIZE	φ×D
035194	15cm	φ150× 55mm
035195	18cm	φ180× 70mm
035196	21cm	φ210× 80mm
035197	24cm	φ240× 87mm
035198	27cm	φ270×100mm
035199	30cm	φ300×110mm
035200	33cm	φ330×120mm
035201	36cm	φ360×135mm

Material/18-0 antibacterial stainless

⑩ F 18-8 Mixing bowl



CODE	SIZE (CAP)	φ×D	t=Board thickness
035149	11cm(0.36ℓ)	φ110× 50mm	t=0.5mm
035013	13cm(0.57ℓ)	φ130× 52mm	t=0.5mm
035014	15cm(0.85ℓ)	φ150× 62mm	t=0.6mm
035015	18cm(1.33ℓ)	φ180× 72mm	t=0.6mm
035016	21cm(2.2ℓ)	φ210× 82mm	t=0.6mm
035017	24cm(3.2ℓ)	φ240× 94mm	t=0.6mm
035018	27cm(4.55ℓ)	φ270×105mm	t=0.7mm
035019	30cm(6.3ℓ)	φ300×115mm	t=0.7mm
035020	33cm(8.2ℓ)	φ330×126mm	t=0.8mm
035021	36cm(10.5ℓ)	φ360×137mm	t=0.8mm
035022	39cm(12.6ℓ)	φ390×148mm	t=0.8mm
035023	42cm(16.2ℓ)	φ420×159mm	t=0.8mm
035024	45cm(20.5ℓ)	φ450×170mm	t=0.8mm
035125	50cm(28.2ℓ)	φ500×190mm	t=0.8mm
035126	55cm(37.0ℓ)	φ550×207mm	t=0.8mm
035127	60cm(44.5ℓ)	φ600×230mm	t=0.8mm

Material/18-8 Stainless

⑪ F 18-0 Mixing bowl



CODE	SIZE (CAP)	φ×H
035025	13cm(0.57ℓ)	φ130× H52mm
035026	15cm(0.85ℓ)	φ150× H62mm
035027	18cm(1.33ℓ)	φ180× H72mm
035028	21cm(2.2ℓ)	φ210× H82mm
035029	24cm(3.2ℓ)	φ240× H94mm
035030	27cm(4.55ℓ)	φ270×H105mm
035031	30cm(6.3ℓ)	φ300×H115mm
035032	33cm(8.2ℓ)	φ330×H126mm
035033	36cm(10.5ℓ)	φ360×H137mm
035034	39cm(12.6ℓ)	φ390×H148mm
035035	42cm(16.2ℓ)	φ420×H159mm
035036	45cm(20.5ℓ)	φ450×H170mm
035128	50cm(28.2ℓ)	φ500×H190mm
035129	55cm(37.0ℓ)	φ550×H207mm
035130	60cm(44.5ℓ)	φ600×H230mm

Material/18-0 Stainless

Strainer

Kanda original products mark Made in Japan

Grande Colander

2 series good looking.
Hygienic and safety to use

With thick wire, No reinforcement
metal fittings.
Made of Stainless

With thick wire, No reinforcement
metal fittings



Mesh [φ 0.47mm 16mesh]

Made of high drainage mesh. Available for any foods.

W-Mesh [Inner : φ 0.32mm(12×24mesh),
Outer : φ 0.5mm(8mesh)]

Suitable for thin noodles with double mesh

CODE	SIZE	φ×Length×H
038089	16cm KF-16	φ165×L275×H70mm
038090	19cm KF-19	φ195×L315×H80mm
038091	22cm KF-22	φ225×L355×H90mm

Material/18-8 Stainless ※φ0.47mm 16mesh

CODE	SIZE	φ×Length×H
038092	19cm KD-19	φ195×L345×H115mm
038093	22cm KD-22	φ225×L370×H120mm

Material/18-8 Stainless
※W-Mesh [Inner]φ0.32mm(12×24mesh)
[Outer]φ0.5mm(8mesh)

③ TS Pro strainer



CODE	SIZE	OW×H×Handle length
042107	17.5cm	φ175× 70×201mm
042106	21.5cm	φ215× 95×201mm
042105	23cm	φ230×100×208mm
042104	25cm	φ250× 95×208mm
042103	30cm	φ300×105×260mm
042102	35cm	φ350×120×260mm

Material/18-8 Stainless ●16mesh

④ TS Strainer with rose wooden handle (Thick mesh)



CODE	SIZE	OW×H×Handle length
042120	16cm	φ160× 70×155mm
042119	20cm	φ200× 85×155mm
042118	25cm	φ250×100×155mm

Material/ Mesh:18-8 Stainless Handle:Rose
●16mesh



⑤ VI Strainer with rose wooden handle (Single)



CODE	SIZE	OW
042075	6inch	φ160mm
042076	7inch	φ180mm
042077	8inch	φ200mm
042078	10inch	φ250mm

Material/ Mesh:18-8 Stainless Handle:Rose
●16mesh



⑥ VI Strainer with rose wooden handle (Double)



CODE	SIZE	OW
042079	6inch	φ160mm
042080	7inch	φ180mm
042081	8inch	φ200mm
042082	10inch	φ250mm

Material/ Mesh:18-8 Stainless Handle:Rose
●Inner 14mesh/Outer 8mesh



⑦ TS Tough strainer



CODE	SIZE	OW×H×Handle length
042260	13cm	φ130×53× 75mm
042250	15cm	φ150×60× 80mm
042251	19cm	φ190×75×120mm
042252	22cm	φ220×85×130mm
042261	25cm	φ250×97×140mm

Material/18-8 Stainless ●16mesh



⑧ TS 18-8 Strainer with handle



CODE	SIZE	Outer size W×D×Handle length
042021	Medium	170×140×135mm
042020	Large	190×160×145mm
042019	Extra Large	220×190×150mm

Material/18-8 Stainless ●14mesh (Inner 12mesh)



⑨ TS 18-8 Boiling basket



CODE	SIZE	OW×H×Handle length
360018	One hand 16cm	φ160×H 97×145mm
360019	One hand 18cm	φ180×H110×145mm
360020	One hand 20cm	φ200×H110×145mm
391019	One hand 22cm	φ220×H125×165mm
391020	One hand 24cm	φ240×H140×165mm
391021	Both hands 24cm	φ240×H140×165mm

Material/18-8 Stainless ●16mesh

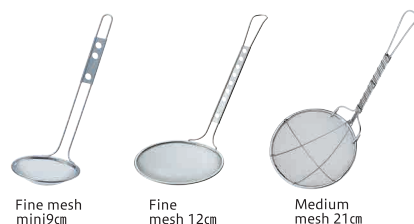


⑩ TS Simple basket



CODE	SIZE	OW×H×Handle length
360073	Fine mesh 18cm	φ180× 90×145mm
360074	Fine mesh 20cm	φ200×100×145mm
360075	Rough mesh 16cm	φ160× 80×145mm
360076	Rough mesh 18cm	φ180× 90×145mm
360077	Rough mesh 20cm	φ200×100×145mm

Material/18-8 Stainless
Fine:14mesh Rough:4mesh

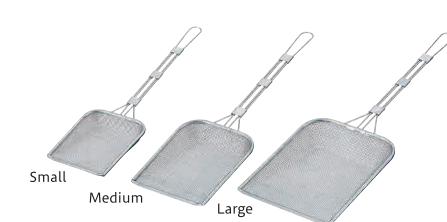


⑫ TS 18-8 Tempura bits strainer



CODE	SIZE	φ×Handle length
043129	Flat handle Fine mesh mini9cm	φ 90×205mm
043102	Flat handle Fine mesh 12cm	φ120×230mm
043103	Flat handle Fine mesh 15cm	φ150×260mm
043104	Flat handle Fine mesh 18cm	φ180×260mm
043105	Flat handle Rough mesh 12cm	φ120×230mm
043106	Flat handle Rough mesh 15cm	φ150×260mm
043107	Flat handle Rough mesh 18cm	φ180×260mm
043023	Press Medium mesh 21cm	φ210×330mm

Material/18-8 Stainless ●Fine:40mesh Rough:16mesh Medium:24mesh



⑪ TS Pro square fry basket



CODE	SIZE	OW×OD×Handle length
043114	Small	120×162×300mm
043113	Medium	145×190×300mm
043112	Large	180×225×310mm

Material/18-8 Stainless ●10mesh



⑬ TS 18-8 Tempura bits square strainer



CODE	SIZE	OW×OD×Handle length
043039	Fine mesh Small	128×126×225mm
043038	Fine mesh Medium	148×142×250mm
043037	Fine mesh Large	168×162×270mm

Material/18-8 Stainless ●Fine mesh:40mesh

Ladle

☞ Kanda original products mark ☞ Dish-washer safe for plastic resin products ☞ Made in Japan

The capacity of ladle is separated by the colors



Inserted shape
Not taking off the resin
plate from the handle with
integrally molded.
Nothing gets into the gap
between resin plate and
handle.



Recommend!

① [Iro-Iro]Ladle



CODE	SIZE	CAP
054600	Small Red	10cc
054601	Small Blue	20cc
054602	Small Green	36cc
054603	Small Yellow	54cc
054604	Small Black	70cc
054605	Small Orange	Sauce ladle 20cc
054606	Large Red	90cc
054607	Large Blue	120cc
054608	Large Green	144cc
054609	Large Yellow	180cc
054610	Large Black	200cc
054611	Large Orange	Sauce ladle 70cc

Material/Metal part:18-8 Stainless Handle:PBT ●Heat resistance temperature :180℃

② 18-8 Soup ladle



CODE	CAP	φ×Handle length
054375	5cc	φ32×230mm
054101	10cc	φ35×230mm
054376	15cc	φ44×230mm
054102	20cc	φ41×230mm
054377	25cc	φ52×230mm
054103	30cc	φ49×230mm
054104	36cc	φ52×230mm
054105	40cc	φ54×230mm
054106	50cc	φ57×230mm
054107	54cc	φ57×230mm
054108	60cc	φ65×230mm
054109	70cc	φ65×255mm
054110	80cc	φ70×255mm
054111	90cc	φ74×255mm

Material/18-8 Stainless

③ MA 18-8 Soup ladle



CODE	CAP	φ×Handle length
054026	550cc	φ130×310mm
054469	800cc	φ150×375mm
054027	900cc	φ155×375mm
054028	1000cc	φ160×375mm
054470	1200cc	φ170×375mm
054029	1800cc	φ202×470mm
054030	2000cc	φ206×470mm

Material/18-8 Stainless

④ MA 18-8 Sauce ladle



CODE	CAP	Head W×D×Handle length
054471	20cc	70×48×227mm
054077	30cc	75×52×230mm
054472	40cc	90×62×230mm
054076	50cc	97×66×230mm
054072	70cc	103×68×255mm
054473	80cc	112×74×255mm
054073	90cc	114×76×255mm
054074	144cc	114×84×280mm
054075	180cc	120×85×285mm

Material/18-8 Stainless

⑤ AG 18-8 Ladle with short handle



CODE	CAP	φ×Handle length
054501	10cc	φ36×150mm
054502	15cc	φ43×150mm
054503	20cc	φ45×150mm
054504	30cc	φ53×150mm
054505	36cc	φ53×150mm
054506	40cc	φ53×150mm
054507	50cc	φ59×150mm
054508	54cc	φ59×150mm
054509	60cc	φ59×150mm

Material/18-8 Stainless

⑥ 18-8 Kanro ladle



CODE	CAP	φ×Handle length
055068	14cc	φ33×210mm
055072	18cc	φ35×205mm
055069	22cc	φ35×210mm
055073	27cc	φ40×205mm
055070	30cc	φ40×210mm
055074	36cc	φ45×205mm
055071	54cc	φ50×210mm

Material/18-8 Stainless

⑦ 18-0 Kanro ladle



CODE	SIZE(CAP)	φ×Handle length
055039	Small 15cc	φ32×195mm
055038	Medium 25cc	φ37×195mm
055037	Large 35cc	φ42×195mm

Material/18-0 Stainless

⑧ Dash 18-8 Kanro ladle



CODE	SIZE(CAP)	φ×H×Handle length
055049	Small 14cc	φ32×H27×210mm
055048	Medium 22cc	φ36×H29×210mm
055047	Large 30cc	φ41×H35×210mm
055110	Extra Large 54cc	φ46×H40×210mm

Material/18-8 Stainless

Kitchen accessory

Kanda original products mark  Made in Japan

No need to hold by your hands!
15cc, 5cc are with a scale
and can be used in 2 ways.



① 18-8 Thick measuring spoon

CODE	SIZE	Full length	CAP
052258	3 Spoons	145mm	2.5cc/5cc/15cc

Material/18-8 Stainless with a Scale 15cc/5cc 5cc/2.5cc



Recommend!

② 18-8 Thick measuring spoon

CODE	SIZE	CAP
052056	2 Spoons	5cc/15cc
052057	3 Spoons	2.5cc/5cc/15cc

Material/18-8 Stainless



③ 18-0 Measuring spoon (with spatula)

CODE	SIZE	CAP
052051	2 Spoons	5cc/15cc
052052	3 Spoons	2.5/5/15cc
052053	4 Spoons	2.5/5/15/30cc

Material/18-0 Stainless

④ 18-8 Super thick double measuring spoon

CODE	CAP
052180	10cc/20cc
052181	5cc/15cc

Material/18-8 Stainless



⑤ Super thick measuring spoon

CODE	CAP	Full length
052300	0.1cc	L106mm
052304	0.25cc	L110mm
052305	0.5cc	L112mm
052301	1cc	L115mm
052306	2.5cc	L140mm
052302	5cc	L146mm

Material/18-8 Stainless



⑥ SW 18-8 Super thick ladle measuring spoon

CODE	CAP	Handle length
052190	1cc	118mm
052191	2.5cc	118mm
052192	5cc	118mm
052193	10cc	120mm

Material/18-8 Stainless

⑦ CLO 18-8 Measuring cup with spout

CODE	CAP	φ×H
036042	3000cc	φ165×H160mm
036043	5000cc	φ190×H185mm

Material/18-8 Stainless



⑧ 18-8 Pepper can

CODE	φ×H
068043	φ55×H65mm

Material/18-8 Stainless



⑨ 18-8 Seasoning can

P (Pepper) S (Salt) F (Furikake (rice seasoning)) A (Chemical seasoning) G (Garlic) N (Nori (Seaweed)) Sesame T (Chili pepper)

	CODE								
	P can	S can	F can	A can	G can	N can	Sesame can	T can	φ×H (Height of sesame can)
Hole size	1.5mm	2.5mm	4.0mm	2.5mm	5.0mm	6.0mm	6.0mm	—	
Extra large	068001	068002	068003	068004	068005	068006	068007	—	φ72×H175 (H200) mm
Extra medium	068008	068009	068010	068011	068012	068013	068014	—	φ72×H135 (H160) mm
Large	068015	068016	068017	068018	068019	068020	068021	068022	φ72×H96 (H121) mm
Small	068023	068024	068025	068026	068027	068028	068029	068030	φ57×H81 (H198) mm
Small long (with PC lid)	068031	068032	068033	068034	068035	068036	—	—	φ57×118mm

Material/18-8 Stainless ※ Available with PC lid (Except Sesame can)



⑩ CLO 18-8 Seasoning tray

CODE	OW W×D×H
028054	2sets 220×145×H60mm
028055	3sets 330×145×H60mm
028056	Long 4sets 435×145×H60mm
028057	Square 4sets 285×225×H60mm
028005	Long 5sets 543×145×H60mm
028058	Square 6sets 330×285×H60mm
022073	Partition (18-8 Deep type tray No.0) 106×135×H57mm

Material/18-8 Stainless

⑪ CLO 18-8 Medium seasoning tray

CODE	OW W×D×H
028007	2sets 233×175×H70mm
028008	3sets 343×175×H70mm
028009	Long 4sets 450×175×H70mm
028010	Square 4sets 333×235×H70mm
028011	Square 6sets 343×335×H70mm
022074	Medium type seasoning tray partition (18-8 Deep type tray No.5) 160×110×H65mm

Material/18-8 Stainless ※Boat type partition is available
※Available No partition, No lid



⑫ CLO 18-8 Large seasoning tray

CODE	OW W×D×H
028012	2sets 265×200×H72mm
028013	3sets 385×200×H72mm
028014	Long 4sets 515×200×H72mm
028048	Square 4sets 385×265×H72mm
028049	Square 6sets 385×385×H72mm
022075	Large type seasoning tray partition (18-8 Deep type tray No.1) 185×123×H66mm

Material/18-8 Stainless ※Boat type partition is available
※Available No partition, No lid



Kitchen accessory

☞ Kanda original products mark



☞ Dish-washer safe for plastic resin products



☞ Made in Japan



Pitty is not made of metal.
Comfortable for your mouth
with silicone tip.

- Color:Provence orange,Provence green,Snow white
- Heat resistance temperature:Handle,Spoon/20~200°C
- Core/20~170°C Petit size is made of all silicone
- The edge of spoon does not touch



① Soft spoon Pitty Spatula type Large



CODE		Length×W
323091	PT-0201 Orange	180×37mm
323092	PT-0202 Green	180×37mm
323093	PT-0203 White	180×37mm

Material/Handle:Nylon66 Spoon:Silicone rubber
Core:Nylon6 Handle:Nylon66

② Soft spoon Pitty Spatula type Small



CODE		Length×W
323094	PT-0101 Orange	160×27mm
323095	PT-0102 Green	160×27mm
323096	PT-0103 White	160×27mm

Material/Handle:Nylon66 Spoon:Silicone rubber
Core:Nylon6

③ Silicone rubber spatula with plastic handle



CODE	SIZE	W×Length
086054	Small	26×258mm
086053	Large	55×243mm

Material/Spatula:Silicone rubber Handle:ABS resin
●Heat resistance temperature:200°C

High hygiene with
Integrally molded
by silicone



Recommend!



④ Kan Silicone kitchen spatula



CODE	SIZE	Length
424003	Small	250mm
424002	Large	252mm

Material/Silicone rubber Core 66Nylon
●Heat resistance temperature:20~230°C
※Integrally molded



⑤ 18-8 Funnel



CODE	SIZE	IW
052066	9cm	φ15mm
052033	12cm	φ15mm
052230	15cm	φ15mm
052035	18cm	φ15mm
052036	21cm	φ15mm
052037	24cm	φ15mm

Material/18-8 Stainless



⑥ Alumite funnel



CODE	SIZE	IW
052040	9cm	φ10mm
052041	12cm	φ10mm
052042	15cm	φ12mm
052043	18cm	φ12mm
052044	21cm	φ15mm
052045	24cm	φ15mm

Material/Aluminum



⑦ Alumite thick funnel



CODE	SIZE	IW
052046	12cm	φ26mm
052047	15cm	φ27mm
052048	18cm	φ45mm
052049	21cm	φ66mm
052050	23cm	φ75mm

Material/Processing aluminum with
alumite
※Gold:12cm~18cm Silver:21cm~23cm



⑧ UK 18-8 Ice cream disher



CODE	SIZE(CAP)	OW
086022	#28(8cc)	φ30mm
086021	#27(12cc)	φ35mm
086020	#26(16cc)	φ37mm
086019	#24(18cc)	φ39mm
086018	#22(20cc)	φ42mm
086017	#20(25cc)	φ44mm
086016	#18(35cc)	φ50mm

Material/18-8 Stainless

Clean with stainless cap

Recommend!

⑨ GHG DX pipe whisk

CODE		Length×Handle length
061059	#7	210×90mm
061060	#8	240×90mm
061061	#9	270×100mm
061062	#10	300×110mm
061063	#11	330×125mm
061064	#12	360×135mm
061065	#13	390×150mm
061066	#14	420×160mm

Material/18-0 Stainless



⑩ Whisk with pipe handle

CODE	SIZE	Handle length
061010	21cm	98mm
061011	24cm	98mm
061012	27cm	98mm
061013	30cm	98mm
061014	33cm	127mm
061015	36cm	127mm

Material/18-0 Stainless



⑪ Commercial spiral whisk



CODE	SIZE	Handle length
061021	60cm	303mm
061022	75cm	451mm
061023	90cm	602mm
061024	120cm	902mm

Material/18-0 Stainless



⑫ Mini whisk with pipe handle



CODE	SIZE	Length×Handle length
061043	19.5cm	195×113mm

Material/18-0 Stainless

⑬ Mini whisk



CODE	SIZE	φ×Length
061046	Small	φ20×135mm
061045	Large	φ20×195mm

Material/18-0 Stainless

⑭ Creamer whisk



CODE	φ×Length
061044	φ35×220mm

Material/18-0 Stainless

⑮ Speed whisk



CODE	SIZE	Length
061048	Small	170mm
061047	Large	290mm

Material/18-0 Stainless

Kitchen accessory

☞ Kanda original products mark JPN Made in Japan



① 18-8 Potato masher with pipe handle



CODE	SIZE	φ×Length
069051	Small	φ80×305mm
069050	Large	φ100×335mm

Material/18-8 Stainless



② Potate masher with wooden handle



CODE	SIZE	φ×Length
069020	Small	φ80×305mm
069019	Large	φ100×335mm

Material/18-0 Stainless



③ ST Egg slicer



CODE	OW×OD
060057	140×85mm

Material/Stainless



Divide into 6

Divide in half

④ PC Egg slicer vertical type



CODE	OW×OD
060060	Divide into 6 210×65mm
060101	Divide in half 210×65mm

Material/Styrol/Stainless



⑤ 18-0 Jumbo garlic squeezer



CODE	Length
069070	180mm

Material/18-0 Stainless



⑥ Stainless triangle garlic squeezer



CODE	W×D×Length
069080	30×25×150mm

Material/18-0 Stainless

Grain size adjustment with simple structure



⑦ Ceramic Sesame seed mill



CODE	Top OW×Bottom OW×OH
375009	φ40×φ60×H130mm

Material/Grinder: Ceramic
Body: AS·ABS resin
Cap: PP



With partition

Recommend!

⑧ Aluminum grater



CODE	Length×OW×H
392002	With partition 295×130×H50mm
392003	— 295×130×H50mm

Material/Aluminum
*Tray and partition are 18-8 stainless



⑨ 18-0 Grater



CODE	OW×Length
062012	No.1 170×300mm
062013	No.2 165×280mm
062014	No.3 130×240mm
062015	No.4 130×225mm
062016	No.5 105×215mm
062017	No.6 105×200mm

Material/18-0 Stainless

*No.1~No.4 are both sides. No.5 is not



⑩ New art cook Cooking scissors



CODE	Length
084042	205mm

Material/Blade: Stainless cutlery steel
Handle: ABS resin



⑪ Mimatsu Cooking scissors



CODE	Length
084037	— 205mm
084041	Remove 205mm

Material/Blade: Stainless cutlery steel
Body: Zinc die cast chrome coating
*Can be taken off the remove



Recommend!

⑫ Gkan Peeler



CODE	Length
071008	110mm

Material/18-8 Stainless

Just twist! Fun cooking

Nejicco

Made in Japan

Wide variety 3 types

You Tube [Nejicco] Search

Comb blade

Thin slice

Can be sliced thinly for sashimi, noodle

Flat blade

Rotary cutting

Making dish of vegetable with rotary cutting.

⑬ Nejicco

CODE	Comb blade	Flat blade
071150	φ84×H78mm	φ84×H65×L108mm

Material/Body: ABS resin
(Heat resistance temperature 80°C)
Blade: Stainless cutlery steel
Pushing rod: Polypropylene
Stand: ABS resin/Stainless steel
Guide plate: Polyethylene



⑭ Kaisoku peeler



CODE	Length×W
071053	120×70×10mm

Material/18-8 Stainless

Useful spring onion cutter



⑮ Spring onion cutter NC-01



CODE	Length×W
071051	189×49mm

Material/Case: Handle: ABS resin
Blade: SUS420J2



⑯ All stainless spring onion cutter SNC-01



CODE	Length×W
071054	129×56mm

Material/Body: 18-8 Stainless
Blade: Stainless steel



⑰ Corn cutter ATK-213



CODE	Length×W
071114	195×65mm

Material/Metal: 18-8 Stainless
Handle: Polypropylene



⑱ ST Gandhi can opener



CODE	Length×W
087001	110×75mm

Material/18-8 Stainless

Kitchen accessory

☞ Kanda original products mark ☞ Dish-washer safe for plastic resin products

☞ Antibacterial processing products ☞ Made in Japan

[Dishwasher-safe, Variety of colors]

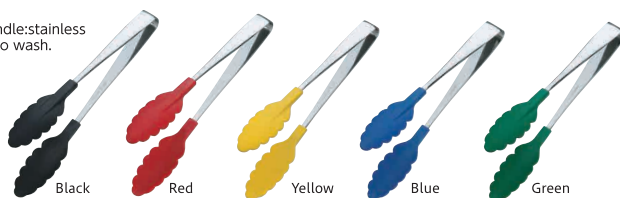
- Flat structure with integrally molded, Dishwasher-safe.
- Preventing to mix foreign material in the food and to use different colors depending on the ingredients Available for HACCP as a commercial products.

[Hygienic structure]

Integrally molded with different materials (Handle: stainless Tip: nylon). Not to be taken the tip off and easy to wash.

[Not to scratch the pan]

The tip is made of nylon with fluorine coating.



Recommend!

① Iro iro Tongs

CODE	Color	Length
083125	Black	250mm
083126	Red	250mm
083127	Yellow	250mm

CODE	Color	Length
083128	Blue	250mm
083129	Green	250mm

Material/ Body: 18-0 Stainless Head: 66Nylon glass fabric (with Antibacterial agent)
● Heat resistance temperature: ~270°C Cold resistance temperature: ~-20°C

[Dishwasher-safe, Variety of colors]

- Flat structure with integrally molded, Dishwasher-safe
- Preventing to mix foreign material in the food and to use different colors depending on the ingredients. Available for HACCP as a commercial products.

[Safety]

- Can be kept comfortable use with "Patented spring processing".
- Offering high quality tongs with low price.
- This is what new standard Kanda original product is.



Recommend!

② 18-0 Safety tongs

CODE	SIZE	Length
083155	180mm	180mm
083152	240mm	240mm

Material/ 18-0 Stainless ● Integrally molded ● Roll type

High durability makes it possible, High strength spring Used new arrival material "SUS821L1"

- This is 2 times stronger than austenitic stainless SUS304.
- Can be kept high corrosion resistance in the chloride environment.
- Eco-Stainless but High corrosion resistance.



③ Ultra tongs SUS821L1

CODE	SIZE	Length
083175	18cm	180mm
083176	24cm	240mm
083177	28cm	280mm

Material/ SUS821L1



④ Useful tongs

CODE	SIZE	Length
363013	Mini	180mm
044051	Small	240mm
044050	Medium	300mm
044049	Large	400mm
083060	Plate spring	W10mm

Material/ 18-0 Stainless ● Plate thickness 0.5mm



⑤ Tongs with ring stopper

CODE	SIZE	Length
083170	Mini	180mm
083069	Small	240mm
083068	Medium	300mm
083067	Large	400mm

Material/ 18-0 Stainless



⑥ Salad service tongs

CODE	SIZE	Length
083019	Small	190mm
083018	Large	235mm

Material/ 18-8 Stainless Integrally molded



⑦ 18-8 Spaghetti tongs

CODE	SIZE	Length
363012	Small	190mm
363011	Large	245mm

Material/ 18-8 Stainless Integrally molded



⑧ Ice tongs stick type

CODE	Length
084001	155mm

Material/ 18-8 Stainless



⑨ IKD 18-8 Antibacterial Yakumi tongs

CODE	SIZE	Length
083275	18-8 IKD Antibacterial Small	100mm
083274	18-8 IKD Antibacterial Large	128mm

Material/ 18-8 Stainless



⑩ ZY Yakumi tongs

CODE	Length
083046	95mm



⑪ FAVLE Smart tongs mini Butterfly

CODE	Length
083410	155mm

Material/ 18-0 Stainless ● Integrally molded ● Roll type



⑫ FAVLE Smart tongs mini Bird

CODE	Length
083411	155mm

Material/ 18-0 Stainless ● Integrally molded ● Roll type



Redesigned grip is easy to wash Anti-slip tips



⑬ 18-0 Clever tongs economy

CODE	Length
083372	240mm

Material/ 18-0 Stainless

Knife

Kanda original products mark  Made in Japan



① Petty knife



CODE	SIZE	Blade length×Length
129082	120mm	120×230mm
129083	150mm	150×260mm

② Cook's knife



CODE	SIZE
129084	180mm
129085	210mm
129086	240mm
129087	270mm
129088	300mm
129093	330mm

③ Slicer



CODE	SIZE
129094	240mm
129095	270mm
129096	300mm

④ Yanagi-ba knife



CODE	SIZE
129089	220mm

⑤ Deba knife



CODE	SIZE
129090	150mm
129097	180mm
129098	210mm

⑥ Santoku knife



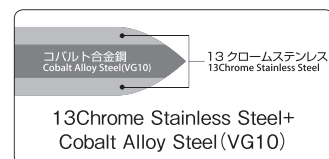
CODE	SIZE
129091	180mm

⑦ Honesuki knife



CODE	SIZE
129092	135mm

DP cobalt alloy steel



Registered



⑧ Fujitora DP cobalt alloy steel (with metal cap) Petty knife



CODE	SIZE
131610	120mm FU-801
131611	150mm FU-802
131612	180mm FU-798

⑨ Fujitora DP cobalt alloy steel (with metal cap) Honesuki knife



CODE	SIZE
131613	150mm FU-803

⑩ Fujitora DP cobalt alloy steel (with metal cap) Slicer



CODE	SIZE
131616	240mm FU-805
131617	270mm FU-806

⑪ Fujitora DP cobalt alloy steel (with metal cap) Cook's knife



CODE	SIZE
131618	180mm FU-807
131619	210mm FU-808
131620	240mm FU-809
131621	270mm FU-810
131622	300mm FU-811
131623	330mm FU-812

⑫ Fujitora DP cobalt alloy steel (with metal cap) Western deba knife



CODE	SIZE
131627	170mm FU-813
131628	210mm FU-814
131629	240mm FU-815

⑬ Fujitora DP cobalt alloy steel (with metal cap) Usuba(thin blade) knife



CODE	SIZE
131624	165mm FU-502

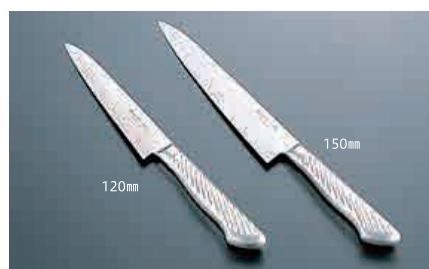
⑭ Fujitora DP cobalt alloy steel (with metal cap) Santoku knife



CODE	SIZE
131625	170mm FU-503

Knife

☞ Kanda original products mark ☞ Antibacterial processing products ☞ JPN Made in Japan



Recommend!

① Kanda Petty knife



CODE	SIZE	Blade length×Length
131145	120mm	120×225mm
131146	150mm	150×255mm

Material / Stainless molybdenum



藤寅作

DPコバルト合金鋼割込シリーズ DP 3Layered Series by VG10

芯材: コバルト合金鋼
鋼材: 13クロームステンレス
Core: Cobalt Alloy Steel (VG10)
Outer Layers: 13 Chrome Stainless Steel

ハンドル・口金: 18-8ステンレス鋼
(口金一体成形)
Handle・Bolster: 18-8 Stainless Steel
(Integrated bolster and blade)



② Fujitora DP Cook's knife



CODE	SIZE	Blade length×Length	Weight
131576	FU-888	180×305mm	150g
131577	FU-889	210×335mm	160g
131578	FU-890	240×375mm	210g
131579	FU-891	270×405mm	255g
131580	FU-892	300×435mm	290g
131581	FU-893	330×465mm	310g

Material / DP Cobalt alloy steel

④ Fujitora DP Honesuki knife



CODE	SIZE	Blade length×Length	Weight
131572	FU-885	150×275mm	145g

Material / DP Cobalt alloy steel

⑥ Fujitora DP Santoku knife



CODE	SIZE	Blade length×Length	Weight
131583	FU-895	170×295mm	150g

Material / DP Cobalt alloy steel (One side blade finish)

③ Fujitora DP Slicer



CODE	SIZE	Blade length×Length	Weight
131574	FU-886	240×360mm	150g
131575	FU-887	270×395mm	200g

Material / DP Cobalt alloy steel

⑤ Fujitora DP Western deba knife



CODE	SIZE	Blade length×Length	Weight
131585	FU-615	170×290mm	175g
131586	FU-616	210×345mm	270g
131587	FU-617	240×380mm	350g

Material / DP Cobalt alloy steel

⑦ Fujitora DP Usuba knife (Thin blade)



CODE	SIZE	Blade length×Length	Weight
131582	FU-894	165×295mm	160g

Material / DP Cobalt alloy steel

TOJIRO® Color
for HACCP

Material / Blade: molybdenum vanadium steel
Handle: Elastomer resin (Antibacterial processing)

モリブデンバナジウム鋼シリーズ
Molybdenum Vanadium Steel Series

刃身: モリブデンバナジウム鋼
Blade: Molybdenum Vanadium Steel
ハンドル: エラストマー樹脂
(抗菌一体成形)
Handle: Elastomer Resin
(Integrated elastomer resin and blade)



・Themed hygiene control and reducing tiredness
・The design of knife is based on human engineering



⑧ TO Color knife Petty



SIZE	CODE						Blade length
	White	Yellow	Red	Blue	Green	Black	
12cm	131087	131088	131089	131090	131091	131092	120mm
15cm	131093	131094	131095	131096	131097	131098	150mm

⑨ TO Color knife Slicer



SIZE	CODE						Blade length
	White	Yellow	Red	Blue	Green	Black	
24cm	131105	131106	131107	131108	131109	131110	240mm
27cm	131111	131112	131113	131114	131115	131116	270mm

⑩ TO Color knife Cook's knife



SIZE	CODE						Blade length
	White	Yellow	Red	Blue	Green	Black	
18cm	131051	131052	131053	131054	131055	131056	180mm
21cm	131057	131058	131059	131060	131061	131062	210mm
24cm	131063	131064	131065	131066	131067	131068	240mm
27cm	131069	131070	131071	131072	131073	131074	270mm
30cm	131075	131076	131077	131078	131079	131080	300mm

⑪ TO Color knife Honesuki



SIZE	CODE						Blade length
	White	Yellow	Red	Blue	Green	Black	
15cm	131099	131100	131101	131102	131103	131104	150mm

⑫ TO Color knife Usuba (Thin blade)



SIZE	CODE						Blade length
	White	Yellow	Red	Blue	Green	Black	
16.5cm	131117	131118	131119	131120	131121	131122	165mm

⑬ TO Color knife Santoku



SIZE	CODE						Blade length
	White	Yellow	Red	Blue	Green	Black	
17cm	131123	131124	131125	131126	131127	131128	170mm

Knife

Kanda original products mark  Made in Japan



What is the "Monoyasashi" ?

Monoyasashi is an archaic words in Japanese that means "Nice and Kindness".

Monoyasashi series provide a comfortable cooking life.



① Monoyasashi Paring knife

CODE	Blade Length
129200	MH-01 90mm
129201	MH-02 130mm

Material/13Chrome Stainless steel + Cobalt Alloy Steel

③ Monoyasashi Santoku

CODE	Blade Length
129205	MH-06 165mm

Material/13Chrome Stainless steel + Cobalt Alloy Steel

② Monoyasashi Chef knife Gyutou

CODE	Blade Length
129202	MH-03 180mm
129203	MH-04 210mm
129204	MH-05 240mm

Material/13Chrome Stainless steel + Cobalt Alloy Steel

④ Monoyasashi Nakiri

CODE	Blade Length
129206	MH-07 165mm

Material/13Chrome Stainless steel + Cobalt Alloy Steel

Kanda Chinese knife

High sharpness,Durability,Easy to use

●Use of chinese knife

Thin blade:for soft ingredients For meat,vegetable,appetizer(K-1、K-6、KT-1、KT-6) Medium thick blade:For meat,vegetable,the others(K-2、K-7、KT-2、KT-7)

Thick blade:rib,fish(K-3、KT-3)

Easy to wash with stainless handle



Recommend!

⑤ Kanda Chinese knife

CODE		Blade length	W×Length	Weight
438021	KT-1	220×	95×330mm	400g
438022	KT-2	220×	95×330mm	530g
438023	KT-3	220×	95×330mm	580g
438024	KT-6	225×	105×340mm	500g
438025	KT-7	225×	105×340mm	600g

Material/DP cobalt alloy steel

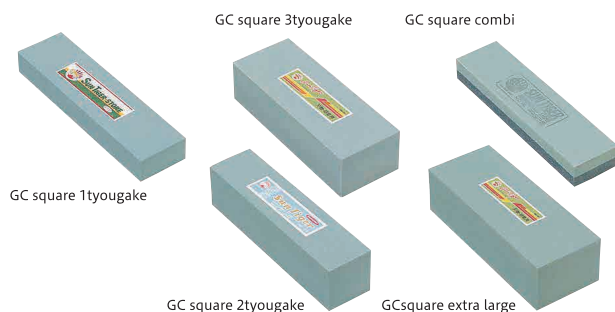


Recommend!

⑥ Kanda Chinese knife

CODE		Blade length	W×Length	Weight
438046	K-1	220×	95×330mm	380g
438005	K-2	220×	95×330mm	515g
438047	K-3	220×	95×330mm	580g
438006	K-6	230×	110×330mm	480g
438007	K-7	230×	110×330mm	625g

Material/DP cobalt alloy steel



⑦ Rough Sharpring stone kongou

CODE		OW×OD×H
133026	GC square 1tyougake	205×50×H25mm
133027	GC square 2tyougake	205×50×H50mm
133028	GC square 3tyougake	205×75×H50mm
133029	GC square extra large	235×94×H66mm
133030	GC square combi	205×50×H25mm

⑧ Sharping stone Akamon(Middle honing)

CODE	SIZE	OW×OD×H
133006	Medium	210×75×H65mm
133005	Large	230×100×H80mm

⑨ Sharping stone(Final honing)

CODE		OW×D×H
133007	With plate	210×70×H22mm
133008	No Plate	200×70×H24mm

#4000

Cooking machine

V shaped cutter

- High sharpness with V shaped cutter
- Stable sharpness,with adjustable plate.
- Insertion slot size:90×90mm
- Attachments:3.0mm Shredder cutter /3.0mm Shredder plate



①Manual slicer slice kun



CODE	OW×OD×OH
103190	415×170×H170mm

Material/Body:ABS resin Blade:Stainless

- Shredded cabbage,Sliced vegetable and fruits
- Wide design (Maximum 120mm)
- Easy to adjust thickness(Maximum 3mm)
- Attachments:Comb blade 1.0mm・2.5mm・8mm



②Commercial sengiri slice kun



CODE	OW×OD×OH
103191	350×145×H28mm

Material/Body:ABS resin Blade:Stainless



※With flat blade,comb blade(Fine 1.5mm・Medium 3mm・Rough 11mm)

③Super benriner No.95



CODE	OW×D×H
103193	— 365×130×H50mm
103197	Replacement parts Flat blade 163×25mm
103019	Replacement parts Comb blade fine type 145×19mm
103020	Replacement parts Comb blade medium type 145×19mm
103021	Replacement parts Comb blade rough type 145×19mm
103187	Replacement parts safety parts 76×135×H31mm

Material/ABS resin ●Thickness adjustment0.5~8mm ●Slice W95mm



※With flat blade,comb blade(Fine 1.5mm・Medium 3mm・Rough 11mm)

Comb blade (Fine)··· for Sashimi garnish
Comb blade (Medium)··· to shred carrot,cucumber etc..
Comb blade (Rough)··· thick shredded vegetables

④Almighty vegetable cooker benriner



CODE	OW×OD×OH
103001	314×92×H24mm

Material/ABS resin ●Thickness adjustment0.3~5mm

⑤Benriner tray



CODE	OW×OD×OH
103004	320×98×H72mm

Material/ABS resin ●Thickness adjustment0.3~5mm

Adjustable thickness : 0.8~3.0mm



⑧Super food slicer with holder SF5-102



CODE	OW×D×H
104151	390×132×H60mm

Material/Body・Holder:ABS resin Blade:Stainless steel

⑥Benriner,Benriner tray parts



CODE	W×D
103013	Flat blade 126×25mm
103014	Comb blade fine type 105×19mm 1.5mm
103015	Comb blade medium type 105×19mm 3.0mm
103016	Comb blade rough type 105×19mm 8.0mm
103036	Safety parts 100×65mm

Material/Stainless ●Thickness adjustment0.3~5mm



⑨Super vegetarian slicer with holder VS-901



CODE	OW×D×H
104152	325×128×H30mm

Material/Body・Holder:ABS resin Blade:Stainless steel
●Set contents:Body・Comb blade(Fine・Medium・rough)・Holder



⑫Ajiwai shokubou Super shredder slicer ASM-651



CODE	φ×H
602787	φ165×H200mm

Material/Container:ABS resin Blade:Stainless

※Only for slice,with flat blade
Can not be attached comb blade

⑦Jumbo benriner No.120



CODE	OW×D×H
103061	— 325×160×H50mm
103048	Comb blade rough type Flat blade 163×25mm
103063	Replacement parts safety parts 135×90mm

Material/ABS resin ●Thickness adjustment0.5~9mm



⑩Mini slicer negimaru MSN-01



CODE	OW×D×H
104158	175×53×H12mm

Material/Body:ABS resin Blade:Stainless steel



⑬Ajiwai shokubou Shredder slicer AHC-648



CODE	φ×H
602826	φ87×H160mm

Material/Container:ABS Resin Blade:Stainless

⑪Relip shredder slicer



CODE	φ×D×H
103023	210×180×H150mm

Material/Body:ABS resin Blade:Stainless

Cooking machine

 Made in Japan



①Spring onion cutter Shiraga2000 Electric



CODE	OW×OD×OH
105050	200×370×H345mm

- Electric:Single phase100V 50/60Hz ●Weight:5.5kg ●Size of spring onion:1.5mm
- Processing capacity:2kg5mins ●Time:30mins ●Insertion slot:22×27mm
- Attachments:Spindle gear

③Spring onion cutter Shiraga2000 Manual



CODE	OW×OD×OH
105051	195×240×H255mm

- Weight:2.0kg ●Size of spring onion:1.5mm ●Processing capacity:2kg10mins ●Insertion slot:22×27mm
- Attachments:Spindle gear

[Without core type]

- Setting a spring onions(without core)and turning the handle
- Light weight and easy to take off the knife



②Spring onion cutter Shiraga2000(with core type)Electric



CODE	OW×OD×OH
105052	200×370×H375mm

- Electric:Single phase100V 50/60Hz ●Weight:5.5kg ●Size of spring onion:3mm
- Processing capacity:3kg5mins ●Time:30mins ●Insertion slot:30mm
- Attachments:Insertion slot pipe,Pushing rod,Spindle gear,Spare blade

④Spring onion cutter Shiraga2000(with core type)Manual



CODE	OW×OD×OH
105019	195×240×H285mm

- Weight:2.0kg ●Size of spring onion:3mm ●Processing capacity:3kg10mins ●Insertion slot:30mm
- Attachments:Insertion slot pipe,Pushing rod,Spindle gear,Spare blade

[With core type]

- Setting a spring onions and turning the handle
- Light weight and easy to take off the knife



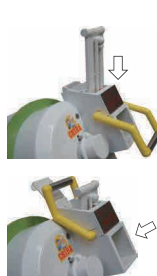
⑤Shallot slicer OFM-1004



CODE	SIZE	OW×OD×OH
438078	1.7mm blade	220×470×H260mm
438055	2.3mm blade	220×470×H260mm

- Weight:17kg ●Motor:Single phase 100V 200W 50/60Hz ●Time:30mins
- ※Please chose the Hz when you order

- All in one some type of cut with new type onion cutter
- 2 insertion slots



Faster than professional!

- For spring onion,Seaweed etc..
- 44 blades make beautiful shredded spring onion



Blade block1.5mm

⑥Spring onion shredder Shirayukihime DX-88P



CODE	SIZE	W×D×H
105040	Blade block1.5mm	430×155×H270mm
105041	Blade block2.5mm	430×155×H270mm

- Electric:Single phase100V 50/60Hz Single phase100V 50/60Hz ●Electricity Consumption:180/220W
- Time:20mins(Continuance) ●Weight:About 10.5kg
- Processing capacity:1.5mmWide 24 Spring onions/5mins



- Need for your kitchen with high sharpness
- Replaceable blade

⑦Electric negihei jr



CODE	OW×OD×OH
105012	180×270×H310mm

- Electric:Single phase100V 50/60Hz ●Electricity Consumption:80W ●Time:20mins ●Weight:2.0kg
- Insertion slot:35×40mm

⑧Spring onion slicer SW-820B



CODE	OW×OD×OH
366012	258×437×H426mm

- Electric:Single phase100V 50/60Hz ●Electricity consumption:80W
- Time:25mins ●Weight:12kg
- with sharpening knife device ●Adjustable thickness:1~5mm

Cooking machine

DX-50 series

High speed rotation(6000rpm)
with round blade
Available any type of cut!



①Multi slicer mini DX-50(for spring onion)

CODE	OW×OD×OH
104090	220×340×H370mm

- Electric:Single phase100V 50/60Hz ●Electricity Consumption:100/110W
- Thickness:0.3~5mm ●Time:20mins ●Weight:5kg
- Processing capacity:30 spring onions:5mins
- Attachments:Sharpening plate of round blade DX-50T
- Use:Slice

②Multi slicer spare parts

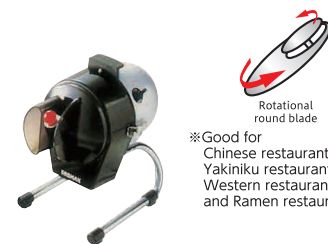
CODE	SIZE
104091	DX-50 series round blade



③Multi slicer mini DX-50B(horn type)

CODE	OW×OD×OH
104092	220×330×H370mm

- Electric:Single phase100V 50/60Hz ●Electricity Consumption:100/110W
- Thickness:0.3~5mm ●Time:20mins ●Weight:5kg
- Processing capacity:15 bunch of Green spring onion:5mins
- Attachments:Sharpening plate of round blade DX-50T
- Use:Slice
- Horn type insertion slot for green spring onion



④Negi bijin DX-50M

CODE	OW×OD×OH
105013	220×340×H370mm

- Electric:Single phase100V 50/60Hz ●Electricity Consumption:100/110W
- Thickness:3mm ●Time:20mins ●Weight:5kg
- Processing capacity:35 spring onions :5mins
- Attachments:Sharpening plate of round blade DX-50T
- Use:Sliced spring onion



⑤Electric negimaru

CODE	OW×D×H
105004	470×240×H360mm

- Electric:Single phase100V 50/60Hz
- Electricity Consumption:40W ●Time:20mins
- Weight:7.4kg
- Processing capacity:3kg/10mins(Thickness 1mm)
- Insertion slot:40×60mm
- Washable structure
- Amazing sharpness and quick finish
- Can be chosen thickness
- Easy to sharp round knife with special sharpening machine



⑥Manual negimaru

CODE	OW×D×H
105003	380×240×H360mm

- Weight:4.6kg ●Insertion slot:40×60mm
- Washable structure
- Amazing sharpness and quick finish
- Can be chosen thickness
- Easy to sharp round knife with special sharpening machine

About Negihei and Negimaru

①Pulling up the weight



②Set a spring onions between weight and conveyer



③Chose thickness and push the switch or turn the handle



⑦Oblique cut device for negimaru

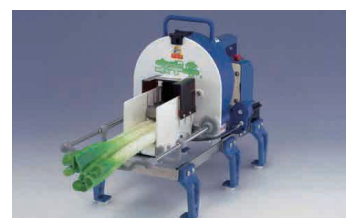
CODE	OW×D×H
105005	300×160×H210mm

- Can be set the cut angle(10-50°) by conveyor
- Adjustable angle and thickness
- Available for any onions!



⑧Negimaru spare parts (Electric-Manual)

CODE	SIZE
105004-01	Round blade



⑨Electric negihei

CODE	OW×OD×OH
105006	470×240×H360mm

- Electric:Single phase100V
- Electricity consumption:40W
- Time:20mins ●Weight:7.2kg
- Processing capacity:10kg/10mins(Thickness1.5mm)
- Insertion slot:36×60mm
- Washable
- Light weight
- Can be chosen thickness
- High sharpness with 4 blades
- Replaceable blades
- Wide insertion slots



⑩Manual negihei

CODE	OW×OD×OH
105007	400×230×H360mm

- Weight:3.9kg ●Insertion slot:36×60mm
- Everyone can use easily
- Can be chosen thickness(1.0-1.2-2.0mm)
- High sharpness with 4 blades
- Replaceable blades
- Washable manual type



⑪Negihei spare parts (Electric-Manual)

CODE	SIZE
105006-01	Spare 4 blades



⑫Spring onion slicer SW130A

CODE	OW×D×H
603302	197×312×H330mm

- Electric:Single phase100V 50/60Hz
- Electricity consumption:32/36W
- Time:30mins ●Weight:4.1kg
- Need for your kitchen with high sharpness
- Replaceable blade

Metal don series

 Made in Japan

Metal don® series

Stay warm ,Stay cool

Double wall with air space makes it possible



3 Characteristics

- 1. soup stays warm**
An insulated bowl which stops food from getting cold by using a "Double wall with air space" structure
- 2. Not hot to the touch**
The temperature of the food is not transmitted directly to your hands
- 3. Unbreakable**
Made of 18-8 stainless

Wide variety of colors

7 colors
Black, Red, Yellow, Porcelain blue are silicone bake coating



[Advance about paint peeling]
painted bowls are surface painted using materials that conform to the food hygiene law.
The baking process inhibits peeling of painted parts.
however, depending on how the bowl is used, peeling of the paint on rim or on the base may occur

VINTAGE Vintage series
This is the new type
Stainless texture



① Metal don



CODE		OW×H
387068	Mirror	φ210×H85mm
387077	Matt	φ210×H85mm
387078	Black	φ210×H85mm
387079	Red	φ210×H85mm
387080	Yellow	φ210×H85mm
387136	White	φ210×H85mm
387145	Porcelain blue	φ210×H85mm
387236	VINTAGE	φ210×H85mm

Material/18-8 Stainless ●Capacity:1200cc



Round and thick type rim

② Metal don Thick rimmed type



CODE		OW×H
387171	Mirror	φ210×H85mm
387172	Matt	φ210×H85mm
387173	Black	φ210×H85mm
387174	Red	φ210×H85mm
387176	Yellow	φ210×H85mm
387178	White	φ210×H85mm
387175	Porcelain blue	φ210×H85mm
387177	VINTAGE	φ210×H85mm

Material/18-8 Stainless ●Capacity:1200cc



Rim polished type

③ Metal don Rim polished type



CODE		OW×H
387180	Black	φ210×H85mm
387181	Red	φ210×H85mm
387183	Yellow	φ210×H85mm
387184	White	φ210×H85mm
387182	Porcelain blue	φ210×H85mm

Material/18-8 Stainless ●Capacity:1200cc



④ Metal don Jr.



CODE		OW×H
387081	Mirror	φ180×H80mm
387082	Matt	φ180×H80mm
387083	Black	φ180×H80mm
387084	Red	φ180×H80mm
387085	Yellow	φ180×H80mm
387137	White	φ180×H80mm
387146	Porcelain blue	φ180×H80mm
387237	VINTAGE	φ180×H80mm

Material/18-8 Stainless ●Capacity:900cc



⑤ Metal don Jr. Thick rimmed type



CODE		OW×H
387228	Mirror	φ180×H80mm
387229	Matt	φ180×H80mm
387230	Black	φ180×H80mm
387231	Red	φ180×H80mm
387232	Yellow	φ180×H80mm
387233	White	φ180×H80mm
387234	Porcelain blue	φ180×H80mm
387235	VINTAGE	φ180×H80mm

Material/18-8 Stainless ●Capacity:900cc



⑥ Metal don Jr. Rim polished type



CODE		OW×H
387190	Black	φ180×H80mm
387191	Red	φ180×H80mm
387193	Yellow	φ180×H80mm
387194	White	φ180×H80mm
387192	Porcelain blue	φ180×H80mm

Material/18-8 Stainless ●Capacity:900cc

To Keep warm with stackable design

※Not available for Hatch and Sara



Small (Metal don Jr.)



Large (Metal don)

⑦ Plastic lid for Metal don



CODE	SIZE	
387097	Small (Metal don Jr.)	For Metal don Jr.
387096	Large (Metal don)	For Metal don

Material/Polypolypropylene(Heat resistance ~20℃~120℃)



⑧ Metal don Baby



CODE		OW×H
387088	Mirror	φ120×H60mm
387089	Matt	φ120×H60mm
387090	Black	φ120×H60mm
387091	Red	φ120×H60mm
387092	Yellow	φ120×H60mm
387138	White	φ120×H60mm
387147	Porcelain blue	φ120×H60mm
387238	VINTAGE	φ120×H60mm

Material/18-8 Stainless ●Capacity:200cc



⑨ Metal don Mini



CODE		OW×H
387251	Mirror	φ150×H85mm
387252	Matt	φ150×H85mm
387253	Black	φ150×H85mm
387254	Red	φ150×H85mm
387255	Yellow	φ150×H85mm
387256	White	φ150×H85mm
387257	Porcelain blue	φ150×H85mm
387258	VINTAGE	φ150×H85mm

Material/18-8 Stainless ●Capacity:600cc

Metal don series



① Metal don Flower



CODE		OW×H
387201	Mirror	φ210×H80mm
387202	Matt	φ210×H80mm
387203	Black	φ210×H80mm
387204	Red	φ210×H80mm
387205	Yellow	φ210×H80mm
387206	White	φ210×H80mm
387207	Porcelain blue	φ210×H80mm
387239	VINTAGE	φ210×H80mm

Material/18-8 Stainless ●Capacity:1000cc



② Metal don Flower Rim polished type



CODE		OW×H
387208	Black	φ210×H80mm
387209	Red	φ210×H80mm
387211	Yellow	φ210×H80mm
387210	White	φ210×H80mm
387212	Porcelain blue	φ210×H80mm

Material/18-8 Stainless ●Capacity:1000cc



③ Metal don Sweets cup



CODE		OW×H
387301	Mirror	φ120×H50mm
387302	Matt	φ120×H50mm
387303	Black	φ120×H50mm
387304	Red	φ120×H50mm
387305	Yellow	φ120×H50mm
387306	White	φ120×H50mm
387307	Porcelain blue	φ120×H50mm
387308	VINTAGE	φ120×H50mm

Material/18-8 Stainless ●Capacity:100cc



④ Metal don Hatch



CODE		OW×H
387119	Mirror	φ245×H80mm
387120	Matt	φ245×H80mm
387121	Black	φ245×H80mm
387122	Red	φ245×H80mm
387123	Yellow	φ245×H80mm
387142	White	φ245×H80mm
387151	Porcelain blue	φ245×H80mm
387240	VINTAGE	φ245×H80mm

Material/18-8 Stainless ●Capacity:1700cc



⑤ Metal don Hatch Jr.



CODE		OW×H
387125	Mirror	φ210×H70mm
387126	Matt	φ210×H70mm
387127	Black	φ210×H70mm
387128	Red	φ210×H70mm
387129	Yellow	φ210×H70mm
387143	White	φ210×H70mm
387152	Porcelain blue	φ210×H70mm
387241	VINTAGE	φ210×H70mm

Material/18-8 Stainless ●Capacity:1000cc



⑥ Metal don Hatch Baby



CODE		OW×H
387131	Mirror	φ160×H60mm
387132	Matt	φ160×H60mm
387133	Black	φ160×H60mm
387134	Red	φ160×H60mm
387135	Yellow	φ160×H60mm
387144	White	φ160×H60mm
387153	Porcelain blue	φ160×H60mm
387242	VINTAGE	φ160×H60mm

Material/18-8 Stainless ●Capacity:500cc



⑦ Metal don Sara



CODE		OW×H
387107	Mirror	φ300×H60mm
387108	Matt	φ300×H60mm
387109	Black	φ300×H60mm
387110	Red	φ300×H60mm
387111	Yellow	φ300×H60mm
387139	White	φ300×H60mm
387148	Porcelain blue	φ300×H60mm
387243	VINTAGE	φ300×H60mm

Material/18-8 Stainless ●Capacity:1500cc



⑧ Metal don Sara Jr.



CODE		OW×H
387094	Mirror	φ245×H50mm
387095	Matt	φ245×H50mm
387103	Black	φ245×H50mm
387104	Red	φ245×H50mm
387105	Yellow	φ245×H50mm
387140	White	φ245×H50mm
387149	Porcelain blue	φ245×H50mm
387244	VINTAGE	φ245×H50mm

Material/18-8 Stainless ●Capacity:750cc



⑨ Metal don Sara Baby



CODE		OW×H
387113	Mirror	φ210×H40mm
387114	Matt	φ210×H40mm
387115	Black	φ210×H40mm
387116	Red	φ210×H40mm
387117	Yellow	φ210×H40mm
387141	White	φ210×H40mm
387150	Porcelain blue	φ210×H40mm
387245	VINTAGE	φ210×H40mm

Material/18-8 Stainless ●Capacity:400cc



⑩ Metal don Tray Nami



CODE		OW×OD×H
387271	Mirror	210×140×H15mm
387272	Matt	210×140×H15mm
387273	Black	210×140×H15mm
387274	Red	210×140×H15mm
387275	Yellow	210×140×H15mm
387276	VINTAGE	210×140×H15mm

Material/18-8 Stainless



⑪ Metal don Tray sweet



CODE		OW×OD×H
387281	Mirror	210×140×H15mm
387282	Matt	210×140×H15mm
387283	Black	210×140×H15mm
387284	Red	210×140×H15mm
387285	Yellow	210×140×H15mm
387286	VINTAGE	210×140×H15mm

Material/18-8 Stainless



⑫ Metal dish



CODE		OW×D
387157	Sauce dish Matt	80× 80mm
387156	Sauce dish Small Matt	175×126mm
387155	Gyoza dish Middle Matt	220×126mm
387154	Gyoza dish Large Matt	260×126mm
387169	VINTAGE Sauce dish	80× 80mm
387168	VINTAGE Sauce dish Small	175×126mm
387167	VINTAGE Gyoza dish Middle	220×126mm
387166	VINTAGE Gyoza dish Large	260×126mm

Material/18-8 Stainless ※Not*double wall with air space*structure

Chopsticks, Cutlery

☑ Dish-washer safe for plastic resin products ☑ JPN Made in Japan

Best for noodles!

Hexagonal non slip tornado chopsticks

- Catching the noodles properly with tornado tip
- For everyone who likes noodles



Double emboss processing to the tip



① Tornado chopsticks

CODE	SIZE	Length
454181	Black 18cm	180mm
454182	Black 21cm	210mm
454183	Black 22.5cm	225mm
454184	Red 21cm	210mm

Material / SPS resin

CODE	SIZE	Length
454185	Red 22.5cm	225mm
454187	Brown 18cm	180mm
454188	Brown 21cm	210mm
454189	Brown 22.5cm	225mm

② Double emboss Chopsticks

CODE	SIZE	Length
454250	Ivory 19cm PM-302	190mm
454251	Ivory 21cm PM-303	210mm
454252	Ivory 23cm PM-304	230mm
454256	Black 19cm PM-322	190mm
454257	Black 21cm PM-323	210mm

Material / Polyethylene

CODE	SIZE	Length
454258	Black 23cm PM-324	230mm
454262	Brown 19cm PM-303	190mm
454263	Brown 21cm PM-329	210mm
454264	Brown 23cm PM-330	230mm

Fitting in your hands with this thickness!

For Ramen, Udon, Soba etc..



Star shape pentagon chopsticks

Recommend!

③ Decagonal chopsticks super thick

CODE	SIZE	Length
454366	21cm Black GM-4050	210mm
454367	23cm Black GM-4051	230mm

Material / Polyethylene (SPS) ● Heat resistance temperature: -20~200°C

CODE	SIZE	Length
454368	21cm Scarlet GM-4052	210mm
454369	23cm Scarlet GM-4053	230mm

Catching the noodles without grooves

- Pentagon chopsticks
- Fitting in your hands as a pencil. Non slip tip with special processing



Recommend!

④ Guru men chopsticks

CODE	SIZE	Length
454190	21cm Black	210mm
454197	21cm Brown	210mm
454195	23cm Cream	230mm

Material / SPS resin

CODE	SIZE	Length
454196	23cm Black	230mm
454198	23cm Brown	230mm
454202	23cm Red	230mm

Best for ramen saucer



Stacking image

Recommend!

⑤ Donburi saucer

CODE	SIZE	Size
324073	22cm	φ220mm
324072	25cm	φ250mm

Material / 18-0 Stainless



⑥ Ramen saucer (Soup saucer) 9inch No.50

CODE	φ×H
320016	White φ230×H37mm
320090	Cream φ230×H37mm
320091	Porcelain blue φ230×H37mm

CODE	φ×H
320092	Red φ230×H37mm
320093	Black φ230×H37mm

Material / Melamine resin ● Heat resistance temperature: 120°C Microwave Not available

Renge

☑ Kanda original products mark ☑ Original products from Kanda "Yan Wu"

☑ Dish-washer safe for plastic resin products ☑ Made in Japan

Useful renge series

Smooth surface. Made of plastic.



Stackable!



① Useful Renge



		Black	Red	Yellow	Light Blue	Head size×Length
Regular	CODE	313096	313097	313098	313099	42×175mm
		GM-4058	GM-4059	GM-4060	GM-4061	
Large	CODE	313104	313105	313106	313107	60×245mm
		GM-4070	GM-4071	GM-4072	GM-4073	

Material/PBT Resin Heat resistance temperature -20℃~120℃

② Useful Renge Perforated



		Black	Red	Yellow	Light Blue	Head size×Length
Regular	CODE	313100	313101	313102	313103	42×175mm
		GM-4062	GM-4063	GM-4064	GM-4065	
Large	CODE	313108	313109	313110	313111	60×245mm
		GM-4074	GM-4075	GM-4076	GM-4077	

Material/PBT Resin Heat resistance temperature -20℃~120℃

③ Renge Stand

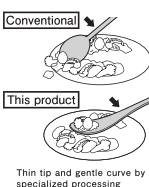


		Black	Red	Yellow	Light Blue	Head size×Length
Regular	CODE	313112	313113	313114	313115	34×47×H37mm
		GM-4066	GM-4067	GM-4068	GM-4069	
Large	CODE	313116	313117	313118	313119	88×66×H51mm
		GM-4078	GM-4079	GM-4080	GM-4081	

Material/PBT Resin Heat resistance temperature -20℃~120℃

Thin tip processing

Thin tip and gentle curve by specialized processing



Thin tip and gentle curve by specialized processing

Recommend!

④ 18-8 Chinese renge spoon



CODE	W×Length
461057	35×186mm

Material/18-8 Stainless

Thin tip processing

Recommend!

⑤ 18-8 Chinese sweets spoon



CODE	Head size×Length
461056	31×55×152mm

Material/18-8 Stainless

Easy to scoop, Easy to eat with stainless renge
Tip: Thin tip processing

Thin tip processing

Recommend!

⑥ Yan Wu 18-8 Hummer finish deep renge spoon



CODE	W×Length
461062	38×180mm

Material/18-8 Stainless

With hummer finished handle

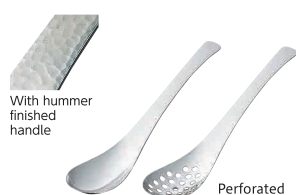


⑦ Chinese renge spoon



CODE	SIZE	Length
461133	(Small) S-22	135mm
461132	(Medium) S-21	145mm
461131	(Large) S-20	165mm
461130	(Extra large) S-19	250mm

Material/18-8 Stainless



⑧ 18-8 Hummer finish deep renge spoon



CODE	W×Length
298062	38×177mm
298063	Perforated 38×177mm

Material/18-8 Stainless



⑨ 18-8 Renge spoon



CODE	W×Length
298052	41×157mm
298053	Perforated 41×157mm

Material/18-8 Stainless



⑩ Nasu renge



CODE	Head size×Length(Cap)
374022	White 174×H44mm (15cc)
374023	Porcelain blue 174×H44mm (15cc)

Material/Melamine resin



⑪ Ramen renge



CODE	Length×W
313050	Ivory 172×45mm
313051	Porcelain blue 172×45mm

Material/AC resin



⑫ L5Uni renge



CODE	Length×W
313060	White 164×43mm
313061	Porcelain blue 164×43mm
313062	Scarlet 164×43mm

Material/Melamine resin



⑬ Ramen renge black



CODE	Length×W
313090	C-74 160×44mm
313091	C-77 160×45mm

Material/Melamine resin
●Heat resistance temperature:120℃



⑭ Melamin renge large C-78



CODE	Head size×Length
313032	White 62×35×230mm
313039	Porcelain blue 62×35×230mm

Material/Melamin resin Capacity:80cc



⑮ Ramen renge C-74



CODE	Head size×Length
313029	White 44×25×160mm
313037	Porcelain blue 44×25×160mm

Material/Melamin resin Capacity:15cc

Accessory

Kanda original products mark  Made in Japan



※Available for garlic



①MS 18-8 Sugar pot



CODE	φ×H	CAP
164019	With ladle φ80×H65mm	280cc
164020	φ80×H65mm	280cc

Material/18-8 Stainless

②MS 18-8 New sugar pot MR-494



CODE	φ×H	CAP
164040	φ82×H65mm	280cc

Material/18-8 Stainless ※With ladle

③69 Wooden

※ In the order of size



CODE	φ×H
192011	Sauce pot 200cc φ60×H120mm
192012	Soy sauce pot 160cc φ60×H109mm
192013	Pepper pot φ35×H 76mm
192014	Tooth pick pot φ35×H 76mm
192015	Salt pot φ35×H 76mm
192016	Chili pot φ50×H 64mm

Material/Made of glass



④#1000[Seasoning pot series]



CODE	φ×H
192114	Soy sauce pot 140cc φ58×H106mm
192115	Sauce pot 180cc φ58×H123mm
192116	Tonkatsu sauce pot 180cc φ58×H123mm
192117	Chili oil pot 90cc φ52×H 92mm
192118	Vinegar pot 90cc φ52×H 92mm
192119	Salt pot φ38×H 88mm
192120	Pepper pot φ38×H 88mm
192121	Mastard pot(with square spoon) φ38×H 69mm
192122	Tooth pick pot φ38×H 88mm
192123	Chili pot φ38×H 88mm
192124	Powder cheese pot φ58×H123mm
192125	Sugar pot φ58×H123mm

Material/Made of glass

⑤Glass seasoning pot series



CODE	SIZE
192126	No.386 Sauce pot 200cc 74×70×H115mm
192127	No.366 Sauce pot small 120cc 59×55×H104mm
192128	No.376 Sauce pot large 200cc 74×70×H115mm
192129	No.366C Soy sauce pot medium 120cc 59×55×H104mm
192130	No.316 Soy sauce pot small 100cc 60×53×H 92mm
192131	No.456 Chili oil pot(with spoon) 120cc 67×61×H 84mm
192132	No.326 Salt pot φ40×H 68mm
192133	No.336 Pepper pot φ40×H 68mm
192134	No.306 Mastard pot(with spoon) φ46×H 42mm
192135	No.396 Tooth pick pot φ40×H 56mm

Material/Made of glass

Quantitative seasoning pot

Preventing to put too much



PU-1(S) Ivory
PU-1(S) Clear red
PU-1(S) Clear blue

⑥Push one Soy sauce pot



CODE	φ×H	CAP
192521	PU-1(S) Ivory φ61×H 95mm	40cc
192522	PU-1(S) Clear red φ61×H 95mm	40cc
192523	PU-1(S) Clear blue φ61×H 95mm	40cc
192524	PU-2(M) Ivory φ61×H111mm	47cc
192525	PU-2(M) Clear red φ61×H111mm	47cc
192526	PU-2(M) Clear blue φ61×H111mm	47cc

Material/Methacrylate resin One push about 0.4cc



Ivory
Clear red
Clear blue

⑦Oshikagen Soy sauce pot PU-3



CODE	φ×H	CAP
192527	Ivory φ60×H98mm	70cc
192528	Clear red φ60×H98mm	70cc
192529	Clear blue φ60×H98mm	70cc

Material/Methacrylate resin One push about 3.0cc

Can be adjusted amount by pushing



White
Black

⑧Push one Liquid seasoning pot Kokoro PU-4



CODE	φ×H	CAP
192530	White φ72×H67mm	70cc
192531	Black φ72×H67mm	70cc

Material/SRP Lid: Silicone resin
Can be adjusted amount by pushing For Vinegar, Chili oil etc..



⑨#300 Chili oil pot (With stirrer)



CODE	φ×H	CAP
192172	φ69×H127mm	180cc

Material/Made of glass



⑩MS18-8 Chili pot



CODE	φ×H
191054	φ47×H49mm

Material/18-8 Stainless



⑪18-8 Mustard spoon (10spoons)



CODE	Length
623270	78mm

Material/18-8 Stainless

⑫18-8 Chili oil spoon (10spoons)



CODE	Length
623271	105mm

Material/18-8 Stainless

Accessory

 Made in Japan



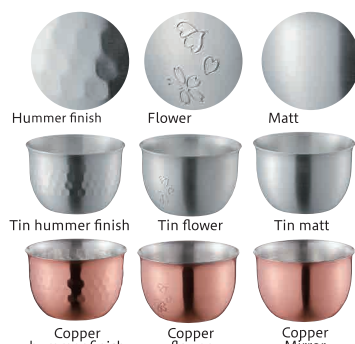
Tin ion makes Sake taste better and mild!

It has long been used in Japan.

For Cold Sake!

Copper has a high thermal conductivity. Enjoy Sake with this beautiful cup

Marking



① Hana Guinomi 90ml



CODE	SIZE(CAP)	OW×H
447115	Tin hummer finish	φ60×H45mm
447116	Tin flower	φ60×H45mm
447117	Tin matt	φ60×H45mm
447118	Copper hummer finish	φ60×H45mm
447119	Copper flower	φ60×H45mm
447120	Copper mirror	φ60×H45mm

Material/Copper, Tin coating

② Oishii tumbler



CODE	SIZE(CAP)	φ×H
447065	150ml	φ61×H 88mm
447066	200ml	φ66×H100mm

Material/Copper-Tin coating

③ Oishii guinomi server



CODE	SIZE(CAP)	OW×H
447067	360ml	φ80×H128mm

Material/Copper, Tin coating

④ Oishii guinomi Chirori



CODE	SIZE(CAP)	OW×H
447068	360ml	φ83×H130mm

Material/Copper, Tin coating



⑤ BKPC non wet pitcher



CODE		φ×H
167050	Claer (1.2ℓ)	φ130×H250mm
167051	Smoke brown (1.2ℓ)	φ130×H250mm
167021	Clear (1.7ℓ)	φ130×H275mm
167020	Smoke brown (1.7ℓ)	φ130×H275mm

Material/Polycarbonate ※Double structure



⑥ BK PC water pitcher round type



CODE		φ×H
167008	Clear (2.1ℓ)	φ112×H250mm
167009	Smoke brown (2.1ℓ)	φ112×H250mm

Material/Polycarbonate



⑦ BK PC little pitcher round type



CODE		φ×H
416003	Clear (1.3ℓ)	φ112×H173mm
416004	Smoke brown (1.3ℓ)	φ112×H173mm

Material/Polycarbonate



⑧ BK Water pitcher tray



CODE		φ×H
167026	Clear	φ157×H22mm
167025	Smoke brown	φ157×H22mm

Material/Polycarbonate

Simple design with stainless pot and special structure

Keep drinks cool or warm for a long time



Easy pouring
One touch lever

Wide insertion slot

hygienic design



THX-700(0.7ℓ) SBK

THX-1000(1.0ℓ) K

THX-1500(1.5ℓ) TAME

THX-2000(2.0ℓ) SBK

⑨ Thermos Stainless pot



CODE	SIZE(CAP)	SBK	W×D×H
123183	THX-700(0.7ℓ)	SBK	190×120×H165mm
123186	THX-1000(1.0ℓ)	SBK	190×125×H190mm
123189	THX-1500(1.5ℓ)	SBK	190×125×H230mm
123192	THX-2000(2.0ℓ)	SBK	190×125×H275mm

Material/Body:Stainless copper + Polypropylene
Seal-Valve seal:Silicone

⑩ Thermos Stainless pot black



CODE	SIZE(CAP)	K	W×D×H
123184	THX-700(0.7ℓ)	K	190×120×H165mm
123187	THX-1000(1.0ℓ)	K	190×125×H190mm
123190	THX-1500(1.5ℓ)	K	190×125×H230mm
123193	THX-2000(2.0ℓ)	K	190×125×H275mm

Material/Body:Stainless copper + Polypropylene
Seal-Valve seal:Silicone

⑪ Thermos Stainless pot tame



CODE	SIZE(CAP)	TAME	W×D×H
123185	THX-700(0.7ℓ)	TAME	190×120×H165mm
123188	THX-1000(1.0ℓ)	TAME	190×125×H190mm
123191	THX-1500(1.5ℓ)	TAME	190×125×H230mm
123194	THX-2000(2.0ℓ)	TAME	190×125×H275mm

Material/Body:Stainless copper + Polypropylene
Seal-Valve seal:Silicone

Nobori, Noren

 Made in Japan

R nobori
610×2150mm



①Ramen



CODE	
432100	3046

Material/Polyester



②Jiman no ramen



CODE	
432103	21286

Material/Polyester



③Ramen



CODE	
432104	21287

Material/Polyester



④Ramen gekiuma



CODE	
432105	21288

Material/Polyester



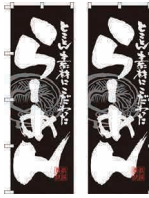
⑤Ramen



CODE	
432106	21289

Material/Polyester

Double sided nobori 600×H1800mm



⑥Ramen



CODE	
432107	7609

Material/Polyester



⑦Kodawari ramen



CODE	
432108	7608

Material/Polyester



⑧Aji jiman ramen



CODE	
432109	7607

Material/Polyester

Nobori 600×H1800mm



⑨Ramen



CODE	
622025	CF-501

Material/Polyester



⑩Ramen



CODE	
622026	CF-502

Material/Polyester



⑪Kodawari ramen



CODE	
432119	8078

Material/Polyester



⑫Ramen



CODE	
432117	21014

Material/Polyester



⑬Ramen



CODE	
432001	K001

Material/100% Cotton



⑭Kodawari ramen



CODE	
432115	3110

Material/Polyester



⑮Aji jiman ramen



CODE	
432116	501

Material/Polyester



⑯Dashi ni kodawarimasu



CODE	
432134	7122

Material/Polyester



⑰Soup ni kodawarimasu



CODE	
432135	7123

Material/Polyester



⑱Soy sauce ni kodawarimasu



CODE	
432136	7118

Material/Polyester



⑲Miso ni kodawarimasu



CODE	
432137	7117

Material/Polyester



⑳Salt ni kodawarimasu



CODE	
432138	7112

Material/Polyester



㉑Noodles ni kodawarimasu



CODE	
432139	7115

Material/Polyester



㉒Gyoza-Ramen



CODE	
432003	K003

Material/100% Cotton



㉓Gekiuma ramen gyoza



CODE	
432118	602

Material/Polyester



㉔Gyoza



CODE	
432002	K002

Material/100% Cotton



㉕Jiman no gyoza



CODE	
432130	2123

Material/Polyester



㉖Kodawari gyoza



CODE	
432128	2366

Material/Polyester



㉗Jiman no gyoza



CODE	
432129	8090

Material/Polyester



㉘Gyoza



CODE	
622024	CF-504

Material/Tetron pongee

Nobori, Noren

Made in Japan Made in China

Long nobori



①Ramen Gyoza

CODE	OW×H
432110	4030 600×H2600mm

Material/Polyester



②Umai ramen

CODE	OW×H
432111	4031 600×H2600mm

Material/Polyester



③Umai gyoza

CODE	OW×H
432113	4033 600×H2600mm

Material/Polyester

Tapestry



④Aji jiman ramen

CODE	OW×H
432140	7577 600×H1700mm

Material/Polyester



⑤Ippai nyukon ramen

CODE	OW×H
432141	7578 600×H1700mm

Material/Polyester



⑥Aji jiman gyoza

CODE	OW×H
432143	1210 600×H1700mm

Material/Polyester

Japanese light



⑦9size 2 sided design ramen

CODE	φ×H
432144	9076 φ240×H520mm
432145	9136 φ240×H520mm

Material/Vinyl



⑧9size 2 sided design gyoza

CODE	φ×H
432147	9077 φ240×H520mm

Material/Vinyl



⑨12size 2 sided design ramen

CODE	φ×H
432148	9104 φ330×H600mm
432149	9146 φ330×H600mm

Material/Vinyl



⑩15size 2 sided design ramen

CODE	φ×H
432150	9111 φ420×H700mm

Material/Vinyl

Noren



⑪Aji jiman ramen

CODE	OW×H
432151	7572 1700×H600mm
432152	3423 1700×H600mm

Material/Tenjiku wood cotton



⑫Noren Aji jiman ramen

CODE	OW×H
432153	3422 1700×H600mm
432154	7573 1700×H600mm

材質/Tenjiku wood cotton

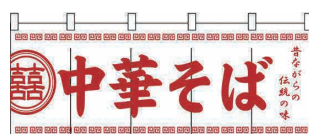


⑬Ramen

CODE	OW×H
432155	1122 1700×H600mm

Material/Tenjiku wood cotton

Cotton noren short type



⑭Chukasoba

CODE	OW×H
432156	3426 1700×H600mm

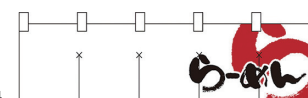
Material/Tenjiku wood cotton



⑮Ramen

CODE	OW×H
432157	7802 1700×H450mm
432158	7801 1700×H450mm

Material/Tenjiku wood cotton



⑯Ramen

CODE	OW×H
432159	7804 1700×H450mm
432160	7803 1700×H450mm

Material/Tenjiku wood cotton

Jalita Corporation is a specialized general contractor for food service facilities.

ジャリタは飲食店や食品工場の建設を得意とするゼネコン会社です。



Jalita's "ONE-STOP" service

Jalita corporation is your one-stop-shop for all your construction and repair needs.
Whether you're looking for help with something minor or need experienced professionals to take on a larger scale project — We're your go-to pro and ready to handle it all.
Please browse through the list of our services below and get in touch for your free estimate.
We are looking forward to meet and work with you.



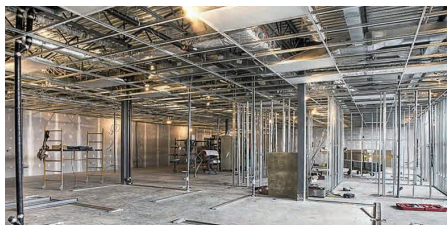
1. Design, Engineering, & Construction Plans

Jalita Corporation provides architectural design, interior design, structural engineering, mechanical engineering, electrical engineering, and other drawing services as your project requires to be ready for construction phase.



2. Obtain Permits from Required Authorities

Jalita Corporation manages construction permit process with city, fire department, health department, and other required authorities to make sure each project is complete and accurate. We are also able to obtain those permits and city inspection card to be ready for construction.



3. Construction

Jalita Corporation is specialized in tenant improvements, new and ground up construction projects for restaurants and food processing facilities. We provide full construction service with professional management on quality, budget, schedule, and safety.



4. Installation of Food Cooking and Processing Equipment

Jalita Corporation provides full-service of commercial kitchen equipment and industrial food processing equipment installation. We manage equipment moving, receiving, placing, hooking up with required utilities such as electrical, gas, water, drain, air, and etc.



5. Maintenance

Jalita Corporation provides maintenance service for building and equipment with quick response and reasonable cost. We find accurate situation of any problem and coordinate with proper specialists to save your time and cost.



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