
Electric Noodle Boiler (Ramen Pot)

【Tabletop Ramen Pot】

- MREK-045T
- MREK-065T

【Square Tank Ramen Pot】

- MREK-026
- MREK-044
- MREK-046
- MREK-047

【Auto Noodle Boiler】

- MREK-L036L
- MREK-L036R
- MREK-L046
- MREK-L064
- MREK-L066
- MREK-L067

USER'S MANUAL

(Product • Installation)

General commercial kitchen Appliances & Equipment



Maruzen Co.,Ltd.

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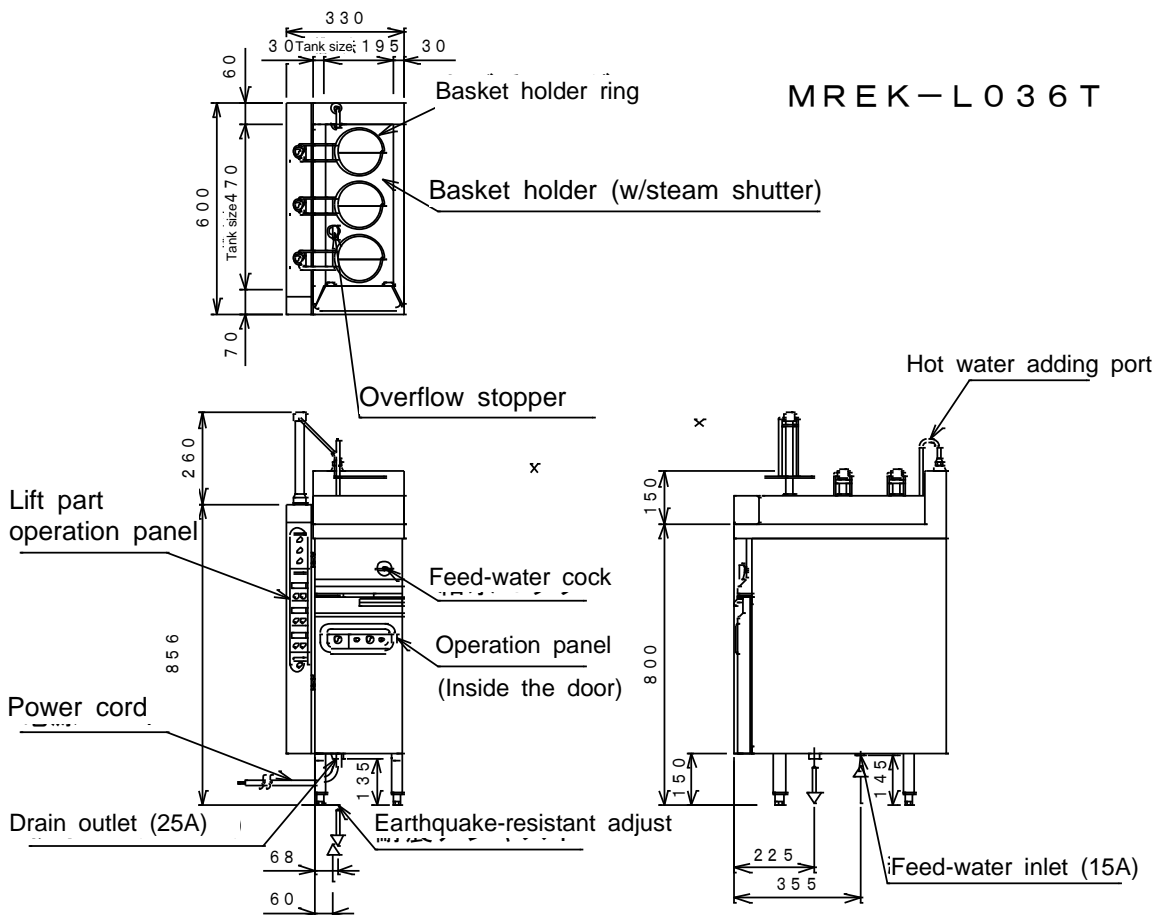
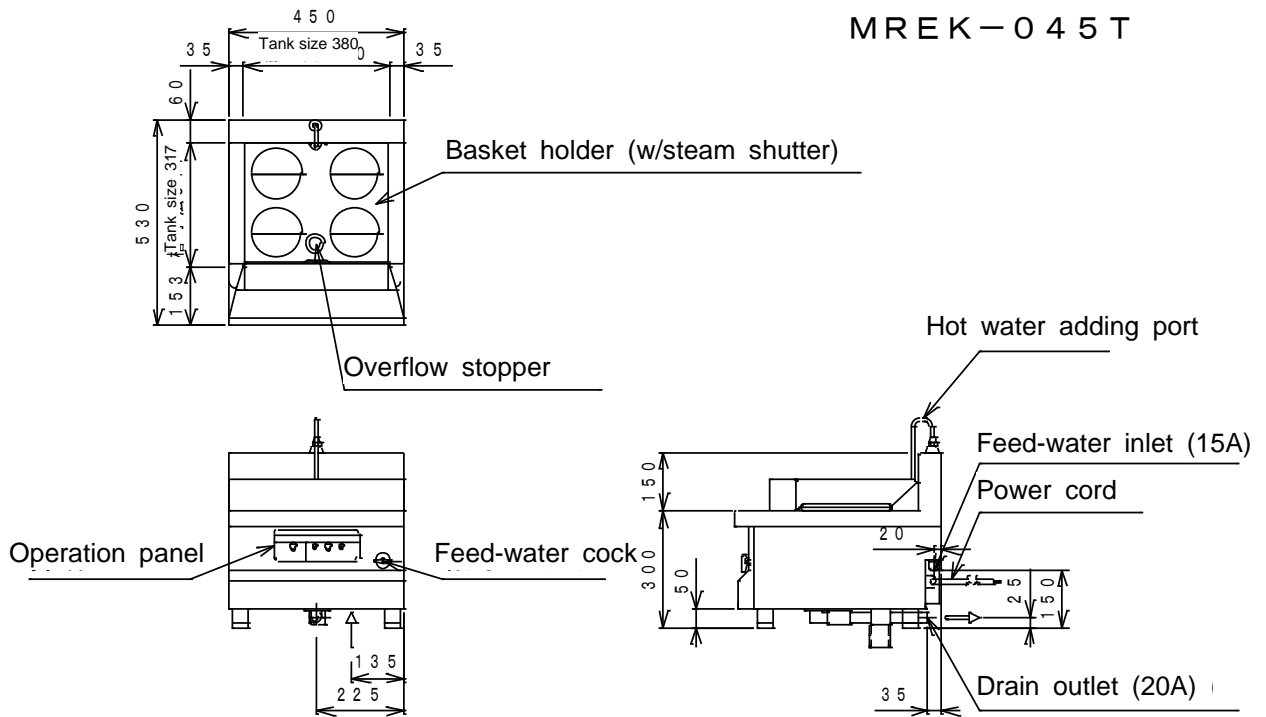
3 Maintenance, Inspection, etc.

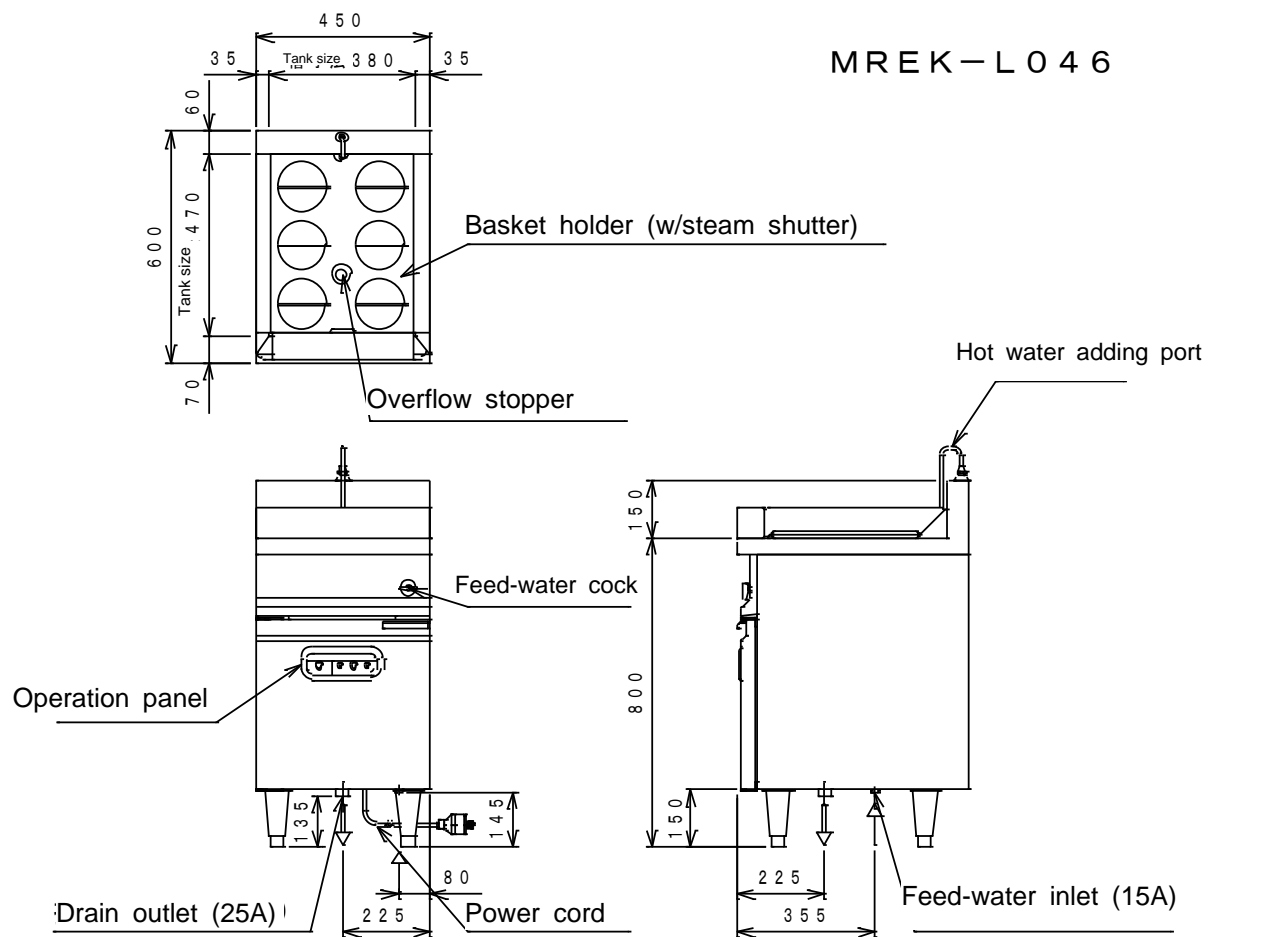
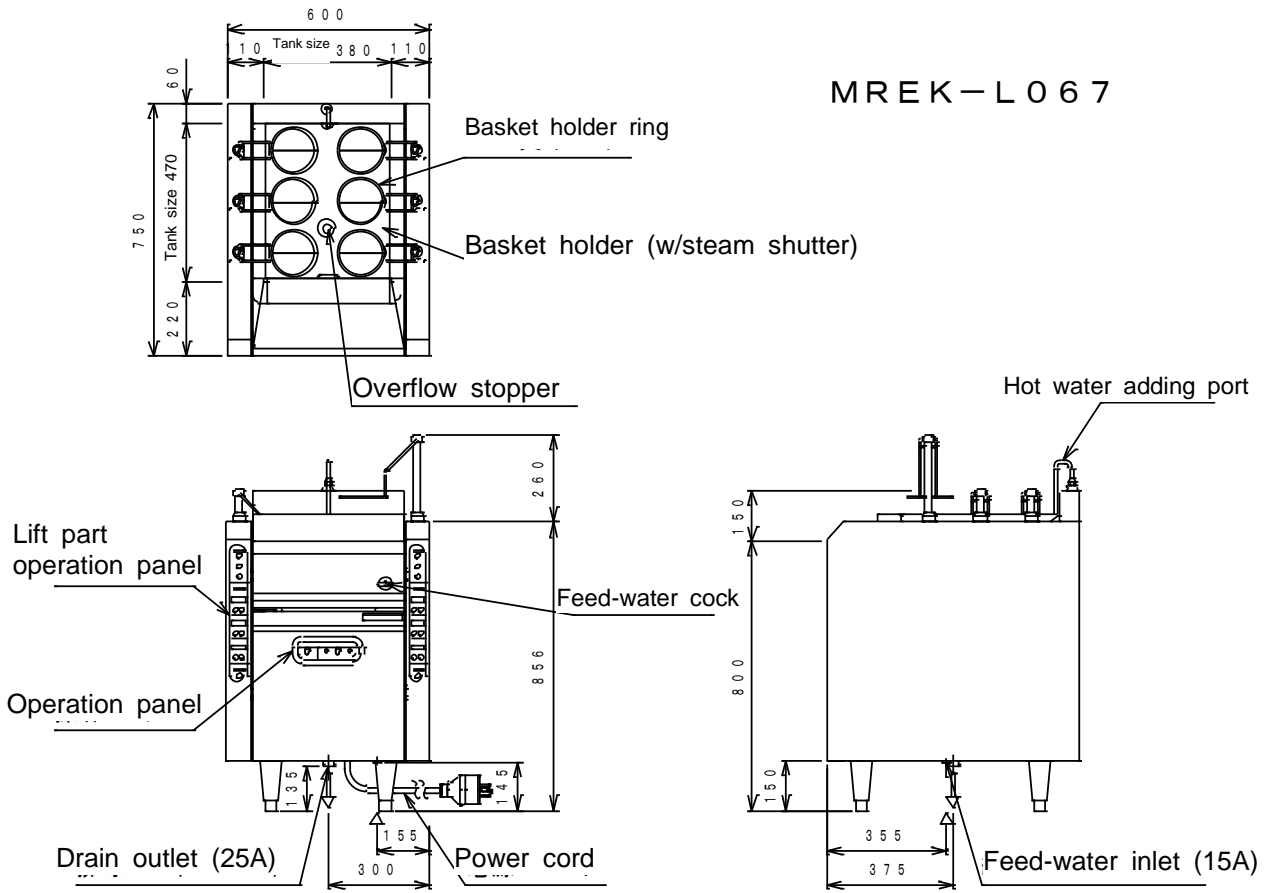
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Before Use

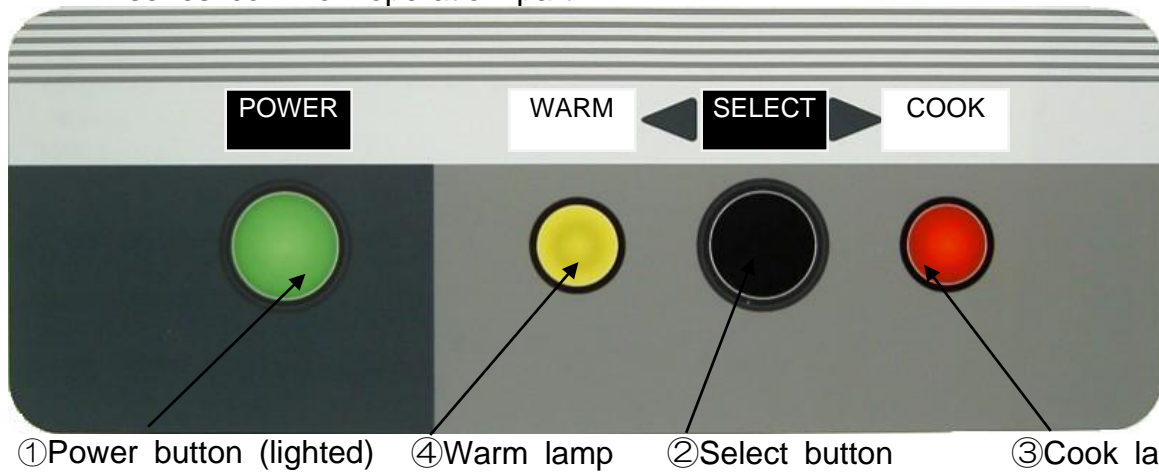
1 - 1 Name and function of each part

Name of each part

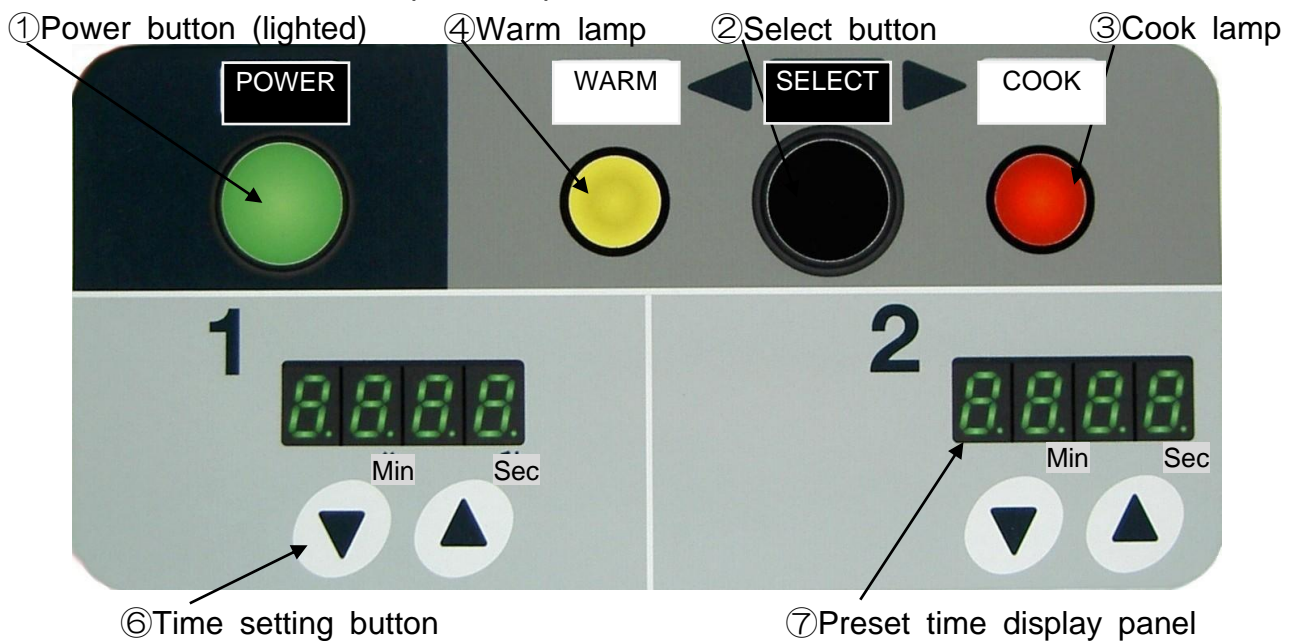




MREK series common operation part

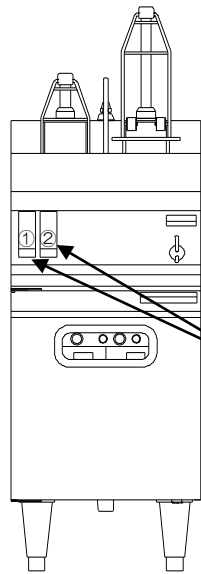


MREK-LO46 Operation part



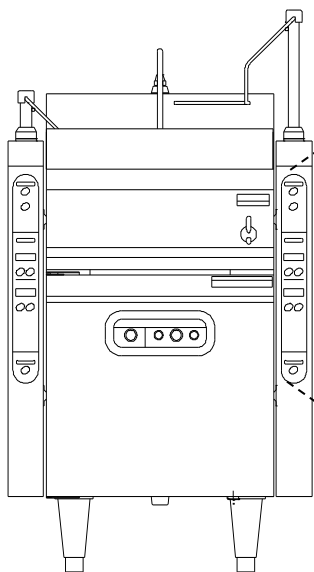
- ① Power button (lighted)
 - Each press of this button turns the power on and off alternately.
- ② Select button
 - Each press of this button shifts the cooking mode from “Warm” to “Cook” and from “Cook” to “Warm” alternately.
- ③ Cook lamp
 - Lit when Cook mode is set by the select button
- ④ Warm lamp
 - Lit when Warm mode is set by the select button (set at 95°C)

- ⑤ Lift power button
 - Each press of this button turns the auto-lift on and off alternately.
- ⑥ Time setting button
 - Used to set boiling time.
- ⑦ Preset time display panel
 - Displays preset time for boiling. When boiling is started by pressing a shaft select button, remaining time until boiling is completed is shown.
- ⑧ Shaft select button
 - By pressing this button, shaft comes down to start boiling.
 - By pressing this button while boiling, shaft can be lifted up during the boiling.

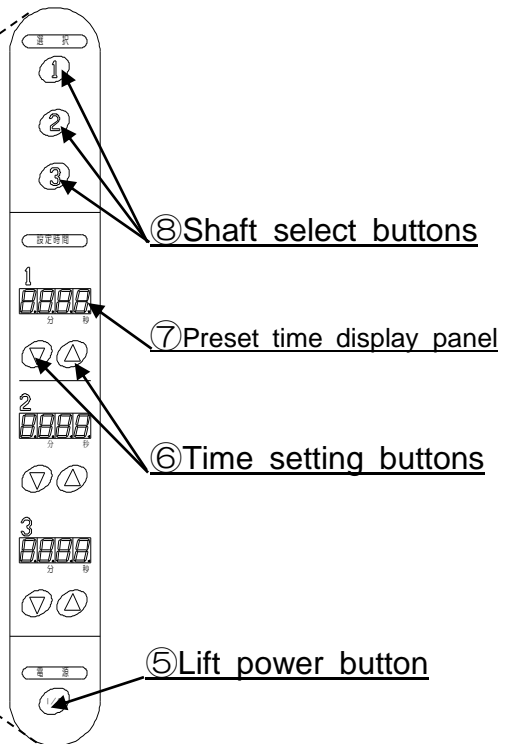


⑧ Shaft select buttons

Auto-lift operation panel
MREK-L046



Auto-lift operation panel
MREK-L□□□ (L • R)





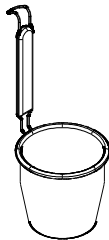
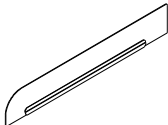
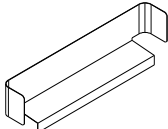
⑧ Shaft select buttons

⑦ Preset time display panel

⑥ Time setting buttons

⑤ Lift power button

1-2 Accessories

Name of Accessory	Shape	Qty	How to Use
User's manual		1	● Keep carefully in a place to make it available for reference at any time.
Warranty		1	● Keep it carefully not to lose.
Noodle boiling basket		045T ...4 065T ...6 026 ...3 044 ...4 046 ...6 047 ...6 L036□...3 L046 ...4 L064 ...4 L066 ...6 L067 ...6	● Used to boil noodles. ● Basket size φ 140×330 (H) Usable dimension φ 120×100 (H)
Side guard		1 pair (Left 1、Right 1) ※Except 026・L036□	● Prevents hot water from spattering to the sides.
Front guard		1	● Prevents hot water from spattering to the front.

You can purchase extra of the accessories above. For more detail, please contact the dealer where you purchased your machine or your nearest branch or sales office of our company.

2-1 Preparation for operation

• WARNING

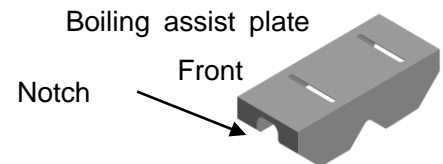
- Do not place or use spray cans, or combustible, volatile or inflammable substance near the machine.
- Turn on ventilating facilities such as exhaust fan while in use.

• CAUTION

- Do not place any material weak to heat near the machine.
- Do not touch electrical components such as power plug or operate electric switches with wet hands.
- In case of any part broken, do not continue to use and replace such part with a new one.
- In case of any component or accessory broken, do not continue to use.
- Do not use when the machine is dirty.
- Do not use any tools or accessories other than the designated ones.
- Do not dry-heat. ● Do not use for any purpose other than cooking.

1) Preparation for operation

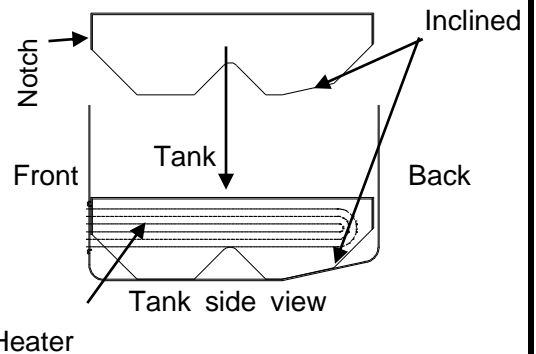
① Confirm that the boiling assist plate is properly set in the tank.



※Be careful of the direction (front/back).

② Make sure that overflow stopper is securely put in the drain outlet of the tank.
※If the stopper is too tight to put in, apply vegetable oil to O ring part. It will facilitate the installation.

③ Open water supply valve and feed-water cock to feed water in the tank.

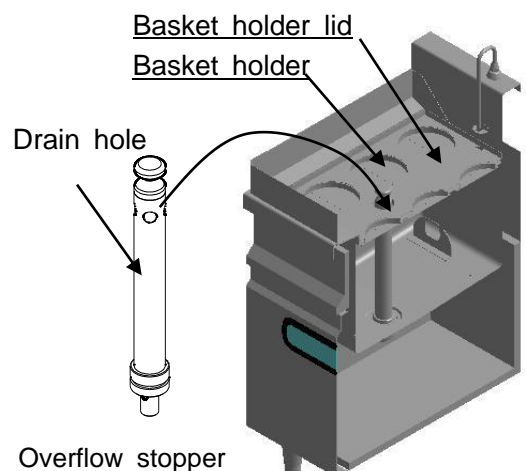


④ When the water surface comes up to the same level as the drain hole of the overflow stopper, close the feed-water cock. Set the basket holder and basket holder lid in the tank and attach the side guards and front guard.

⑤ Turn on ventilating facilities.

⑥ Turn the main power (local switch/plug) on.

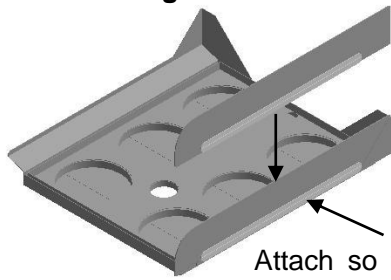
⑦ Set noodle boiling baskets in the basket holder ring. (Lift type only)



⑧ Turn on the lift power button at the auto-lift operation panel and set operating time of the lift (boiling time) by pressing the time setting buttons (Δ ∇ buttons). (Lift type only)
(Time can be set ranging from 1sec to

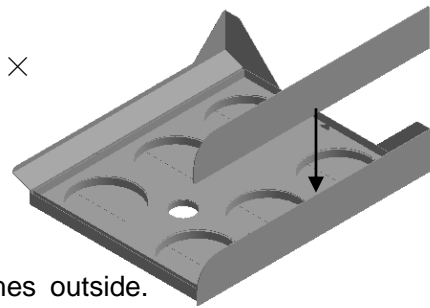
How to attach side guards

○



Attach so that the catch comes outside.

×



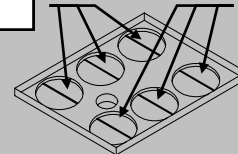
• CAUTION

- If the steam shutter remains closed, spring is possibly broken.

Perform inspection.

Springs may be deteriorated over age and small parts of steam shutter may fall into ingredients. Do not continue to use and replace with a new one.

Steam shutter



Steam shutter

How to Use

2-2 Basic usage

• WARNING

- Do not place or use spray cans, or combustible, volatile or inflammable substance near the machine.
- In case of abnormality, earthquake or fire, stop use and turn the main power (local switch/plug) off.
- Turn on ventilation facilities such as exhaust fan while in use.
- Do not leave the machine unattended while in use.
- Do not let children operate the machine.
- Turn the main power (local switch/plug) completely off and close water supply valve after operation.

• CAUTION

- Confirm if the overflow stopper is securely set to prevent dry-heating.
- In case the dry-heating prevention device is activated, the machine can be recovered by waiting until the main body is totally cooled down and then pressing the reset button. However, as some parts may be damaged, do not reset by yourself and contact the dealer where you purchased the machine, or your nearest branch or sales office of our company.
- Do not touch any part other than the operation part while in use and just after use.
- Do not touch electrical components or operate electric switches with wet hands.
- Do not dry-heat.
- Do not cool rapidly.
- Do not start/stop the operation by plugging/unplugging.

1) Turn on the machine. (Confirm that the tank is full with water.)

○ Press the power button to turn the machine on.

- The power button (lighted) lights up and the heater is heated up.
- In the case of warm mode, the water is heated up to 95 °C and then controlled to remain at the temperature.

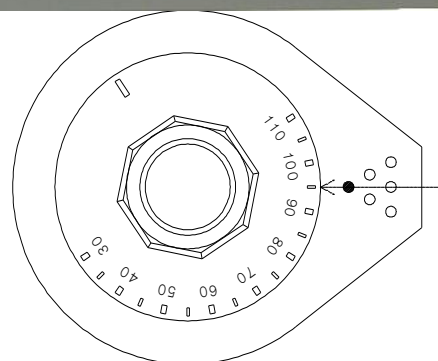
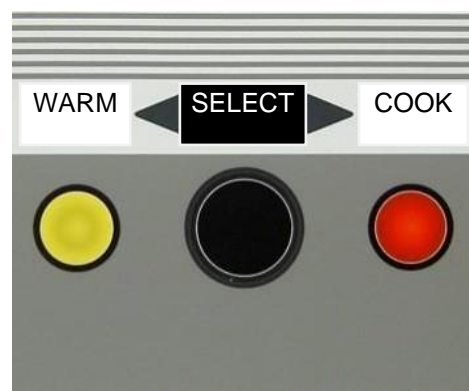
※To prevent dry-heating, confirm if the tank is full with water before turning the power on.



2) Select Cook or Warm mode.

○ Press the select button to switch Cook or Warm mode.

- To boil up the water in the tank, select Cook mode.
- After the water in the tank is boiled up, select the following mode.
- "Cook mode" retains boiling status. Use this mode to boil noodles. "Cook lamp" is lit.
- "Warm mode" retains the temperature at 95°C. This mode is convenient to use as idling when the restaurant is not so crowded. "Warm lamp" is lit. Rotate the dial to change the preset temperature.
- ※As the analog thermo is used, there might be some difference between the graduation of the dial and the actual temperature.
- ※If boiling does not stop even after changing to "Warm mode", adjust by rotating the dial to reduce the preset temperature.
- ※Warm setting dial for tabletop type cannot be adjusted, as it is incorporated in the main body.



Warm setting dial

3) Start boiling noodles

① Select "Cook" mode by pressing the select button to boil noodles.

※"Warm" mode is not suitable to boil noodles as it does not come to boiling.

② Put noodles in a noodle boiling basket.

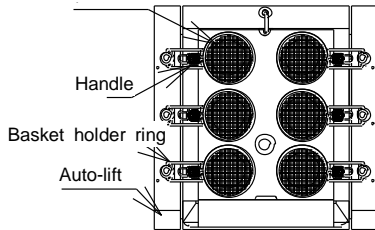
③ Put the noodle boiling basket in the basket holder.

- For the lift type, press the shaft select button.

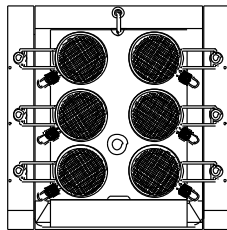
The lift is automatically brought down and the timer starts counting down.

Auto Noodle Boiler (Lift Type): Top View

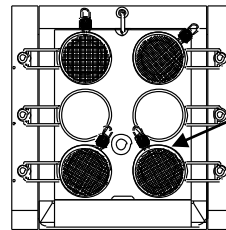
Noodle boiling basket



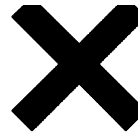
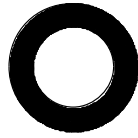
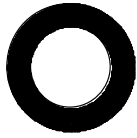
To the side



Diagonally in the front



Diagonally behind/
to the back



※Place the handle of noodle boiling basket pointing to the side or diagonally in front. Never place them pointing diagonally behind or to the back.

• CAUTION

- Do not place the noodle basket handle pointing diagonally behind or to the back.
- Boiling power is strong. Be careful with steam heat or boiling water when putting noodle boiling basket in the basket holder.
- Make sure the water (hot water) is added as the water in the tank becomes less and less because of the water evaporation while boiling as well as the noodles absorbing water. Also, if the water (hot water) is not added sufficiently, the water in the tank becomes dirty and causes boiling over.

※For the capacity of hot water supply apparatus to be connected to the machine, refer to “4-5 Feed-water and drain piping work”.

4) Finish

① After boiling is completed, pull out the noodle boiling basket from the basket holder.

② For Lift type, just before the preset time is over, the notification lamp of the selected shaft is lit, followed by the lift coming up. Remove from the basket holder ring.

5) Drain hot water from noodles

○ Drain hot water from the noodles and pour the noodles in a bowl.

6) Turn the power off

① After use of the machine, press the power button to turn the power off.
• The power button (lighted) goes off.

② Turn off the power of the lift. (Lift type)

③ Stop adding water (hot water).

7) Turn the main power off _____

○ Turn off the main power (local switch/plug) and close the water supply valve.

8) Drain water from tank _____

○ After the tank is cooled down (less than 40°C), drain water from the tank.

• CAUTION

- To avoid burn-injury, be careful with steam heat and boiling water when taking the baskets out from the basket holder.
- When draining hot water from noodles, do not shake hard but just light. Otherwise, hot water spatters and may cause burn injury.

How to Use

2-3 In case of a power outage while in use

In case of a power outage, the machine cannot be used. Wait until power comes back on.

1) In case of a power outage _____

① Close feed-water cock and turn the power off by pressing the power button.

② Turn the main power (local switch) off.

③ After the power comes back on, turn the main power and the power button on and add water (hot water) to resume cooking.

2) Recovery of Auto-lift part (Lift type) _____

① After the power comes back on, press the lift power button.

- Setting before the power outage is displayed.
- If the lift remains down, lift it up by pressing the shaft select button.

• CAUTION

- When continuing cooking after power recovery, check the state of the noodles under cooking and set the boiling time again. (Lift type)

3-1 Inspection and preparation for maintenance

• DANGER

- If you find an electrical leak, stop use immediately and turn the main power (local switch/plug) off. Contact the dealer where you purchased the machine, or your nearest branch or sales office of our company.
- Do not put anything into switch holes or chinks.

• WARNING

- When performing maintenance or inspection, turn the main power (local switch/plug) completely off and wait until the machine is completely cooled down.
- Do not splash water onto the machine.
- Do not touch electrical components such as power plug or operate electric switches with wet hands.

• CAUTION

- Always wear rubber gloves when performing maintenance. ● Do not cool rapidly.
- Do not use polishing powder (cleanser). The machine gets scratches.
- Do not use benzene, thinner, and other similar products. There is a fear of ignition.
- Do not splash water onto the operation part and electric components. It may cause malfunction (especially electrical leak).

《ADVICE》

- Make sure to clean the machine every time after work. Or the residue or scale sticks to the machine or the machine gets rusty.

1) Inspection

- Whether there is combustibles nearby Remove such combustibles.
 - Whether any article is placed on the exhaust outlet Remove such article.
 - Whether the drain outlet is clogged Take out drain net and remove garbage.
 - Whether power cord is damaged
 - Whether heating is normal
 - Whether any part is broken
 - Whether there is any abnormal noise
- Contact our branch, sales office or dealer.

2) Recommendation for periodical inspection

Please request the dealer where you purchased the machine, or your nearest branch or sales office of our company for inspection with charge at least two times a year. (Please use inspection and maintenance contract.)

3) Preparation for maintenance

- ① Wear rubber gloves.
 - Working without gloves may cause injury by the corners of the machine, etc.
- ② Make sure that main body of the machine has been cooled down.
 - If the machine is not cooled down enough, it may cause burn injury.
- ③ Turn the main power (local switch/plug) connecting to the machine completely off.
 - In order to prevent electrical shock hazard, do not “plug/unplug” the machine with a wet hand.
 - To plug/unplug, do not pull the cord forcibly but pull by holding the plug at the end.
- ④ Use neutral detergent for dish wash to clean cooking tools that touch food directly such as noodle boiling baskets.

3-2 Maintenance

Proper after-use maintenance enables longer life of the machine.

• CAUTION

- Perform maintenance after the main body is completely cooled down to prevent burn injury.
- Reinstall parts in their respective place after removing. Check if they are installed properly.
- The basket holder consists of 2 parts (main body and lid). Clean them separately.
- Boiling assist plate has its direction to attach to the tank. Check if it is attached properly after cleaning. Refer to “2-1 Preparation for Operation”.
- **Clean the machine carefully using neutral detergent more than once a day. After rinsing, wipe off water with towel or cloth and dry sufficiently.**
Even a product made of stainless steel may rust depending on the surrounding environment or condition of use, or due to causes such as failure to clean the tank.
 - ※ Causes for rust can be:
 - Salt, acid, or scum sticking to the product
 - Iron or its rust sticking to the product
 - Medicine such as chlorine or ozone water used
- **Always wear rubber gloves while cleaning not to get hurt with the corners or burrs of the machine.**

1) Cleaning inside the tank

- ① Turn off the main power.
- ② Remove the basket holder, basket holder lid, front guard and side guards.
- ③ Pull out the overflow stopper to drain water.
 - ※ Drain water after the water in the tank is cooled down (less than 40 °C).
 - ※ The overflow stopper becomes hot due to the boiling water.
Be careful not to get burn injury.
- ④ Remove the boiling assist plate and wash with neutral detergent.
- ⑤ Wash the interior of the tank with neutral detergent.
 - If the dirt is not washed away sufficiently, it may stick to the tank or cause rust.
- ⑥ Wipe off water with a cloth.

2) Maintenance of the exterior

- ① If the exterior is dirty, wipe off with a soft cloth.
- ② If the dirt cannot be wiped away, rub with a cloth soaked with neutral detergent and then wipe the detergent completely off with a dry cloth or well squeezed wet cloth.
- ③ The power plug may cause fire by dirt or dust accumulated, even in a short period, depending on the place where the machine is installed or how the machine is used. Clean periodically.

3) Attachment of accessories

Refer to “2-1 Preparation for operation” to attach the accessories in their given place.

General commercial kitchen Appliances & Equipment



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