PRODUCTS CATALOG

Japanese
Restaurant Equipments

TM Kotake Inc
and Associates

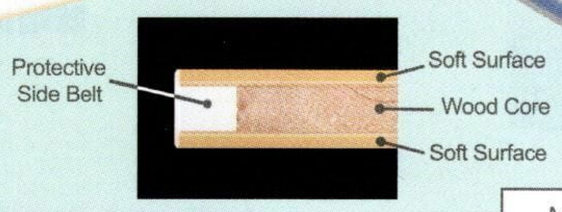
HASEGAWA

Soft Cutting Board FSR

The BEST cutting board ever for Japanese knives !!

Made in Japan

FSR20-6030



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)

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.

- Dishwasher Safe
- Bleach Safe

Youtube Video

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)	

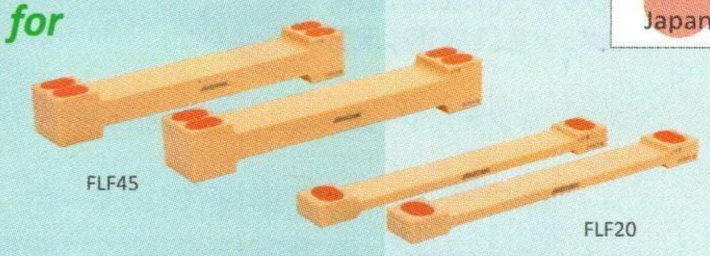
Custom size available. Max: 2,000 x 1,000(mm)

Cutting Board LIFTER FLF

Lifts cutting boards from a cooking table for sanitation

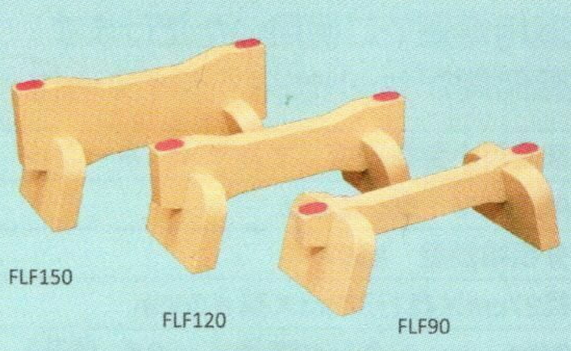
Made in Japan

- Dishwasher Safe
- Bleach Safe



FLF45

FLF20

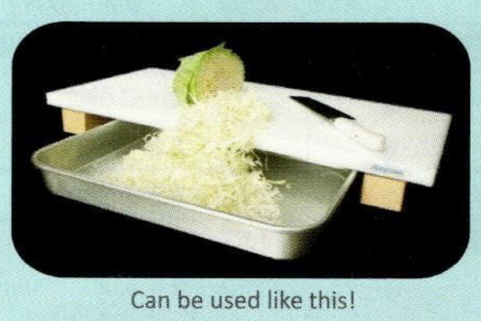


FLF150

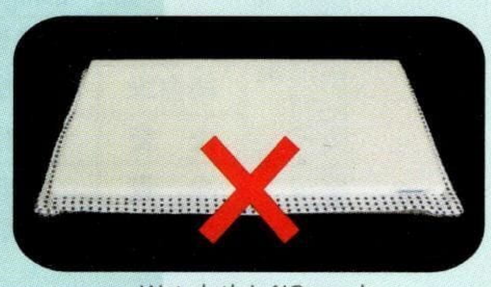
FLF120

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!

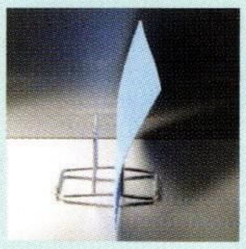
Made in Japan

FYS-6030

- Dishwasher Safe
- Bleach Safe

< Multi-purpose use >

For knife sharpening stone



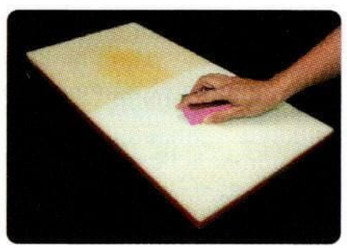
Stands upright for easy drying.

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

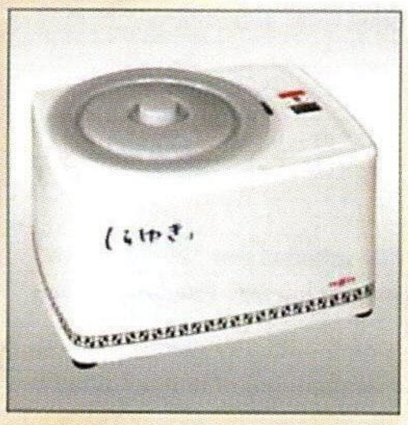
Youtube Video

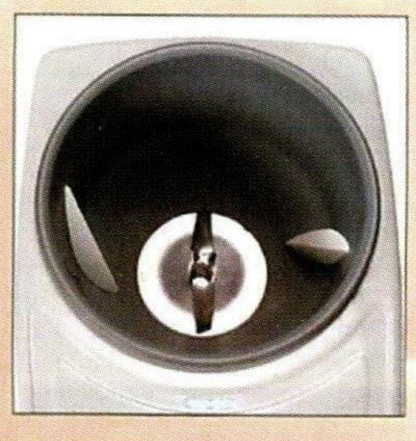
Model Name	Size mm (inch)	g (lbs)	Core	Color
CBS - 115P	t30 x 50 x 115 (1.2 x 2.0 x 4.5)	18 (0.04)	PE Form	Pink

Size and color may be changed without prior notice.

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。



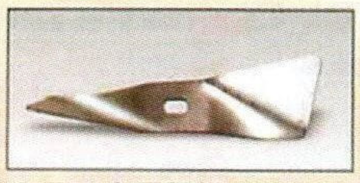


しらゆき流 多芸なねり技

地域に密着したお餅つき

- ◎かんころ餅
- ◎新粉餅
- ◎きりたんぽ
- ◎みそつき

きりたんぽ用羽根(オプション)



みそつき用羽根(オプション)

スイッチを入れるだけで、
簡単にご使用できます。

7分～8分で
お餅が…

自動手がえし
手放しOK…!!

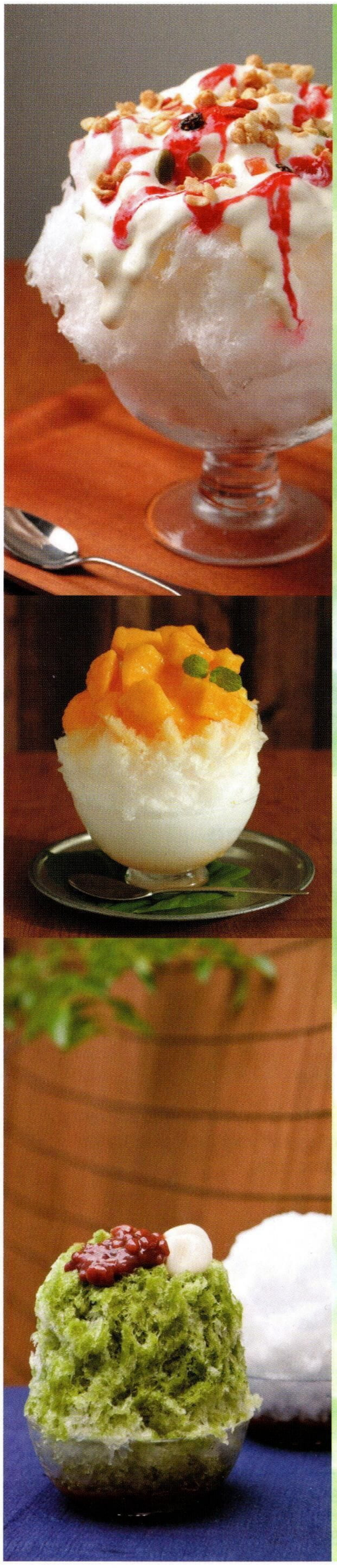
特　長

- 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)

仕　様　そうじにらくな テフロン加工タンク付

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。



Swan®

ICE SHAVER

ELECTRIC TYPE for Block ICE

SI-100E

SPECIFICATIONS : SI-100E
Dimensions : 25-3/4” tall x11-1/8” 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 x12-3/8” 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 x17-5/16” wide x 14-3/16” deep
(Max Height : 31-11/16”)
Net Weight : 55.1Lbs
Shaving Capacity : 1.8Lbs/Min

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.**

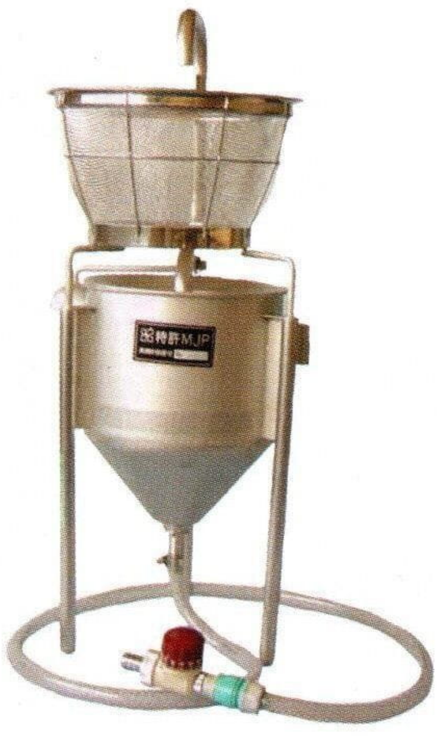
TIGER Product	Dimensions (L x W x H; in inches)	Weight (lbs)	Power Requirements	Electric Rating cook/warm (watt)	Loading Capacity
JIW-G360	19.76 x 16.89 x 13.54	31.52	208V/60Hz/25A	2808/50	3.6L/3.78Q/20cups
JIW-G541	19.76 x 16.89 x 16.14	36.37	208V/60Hz/25A	4570/55	5.4L/5.68Q/30cups

Electrical — Field Evaluated Equipment to National Recognized Standard(s) Serial#1000

IAPMO R&T — Field Evaluated Equipment to Nationally Recognized Sanitation Standard(s) Label No.: 1289

MADE IN JAPAN

For further information, please contact your local dealer or visit our website: **tmkotakeinc.com**



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 MJP 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 MJP 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 Colum=WC)	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 corded 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＆24Liter 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。

24.0 Liter

20.0 Liter

SANITATION IAPMO R&T

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)

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

Product Specs			
Model	20L	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 ㎜ (SVR-BXA-ET) 390W × 647D × 681H ㎜ (SVR-BXA-CE)
Input	AC100V - 240V, 50-60Hz Single phase
Power consumption	160W
Hopper capacity	MAX 8.5kg (18.74lb) of cooked rice

Shape, Fast, & Safe !

In a blink of an eye !!

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

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 ㎜
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**

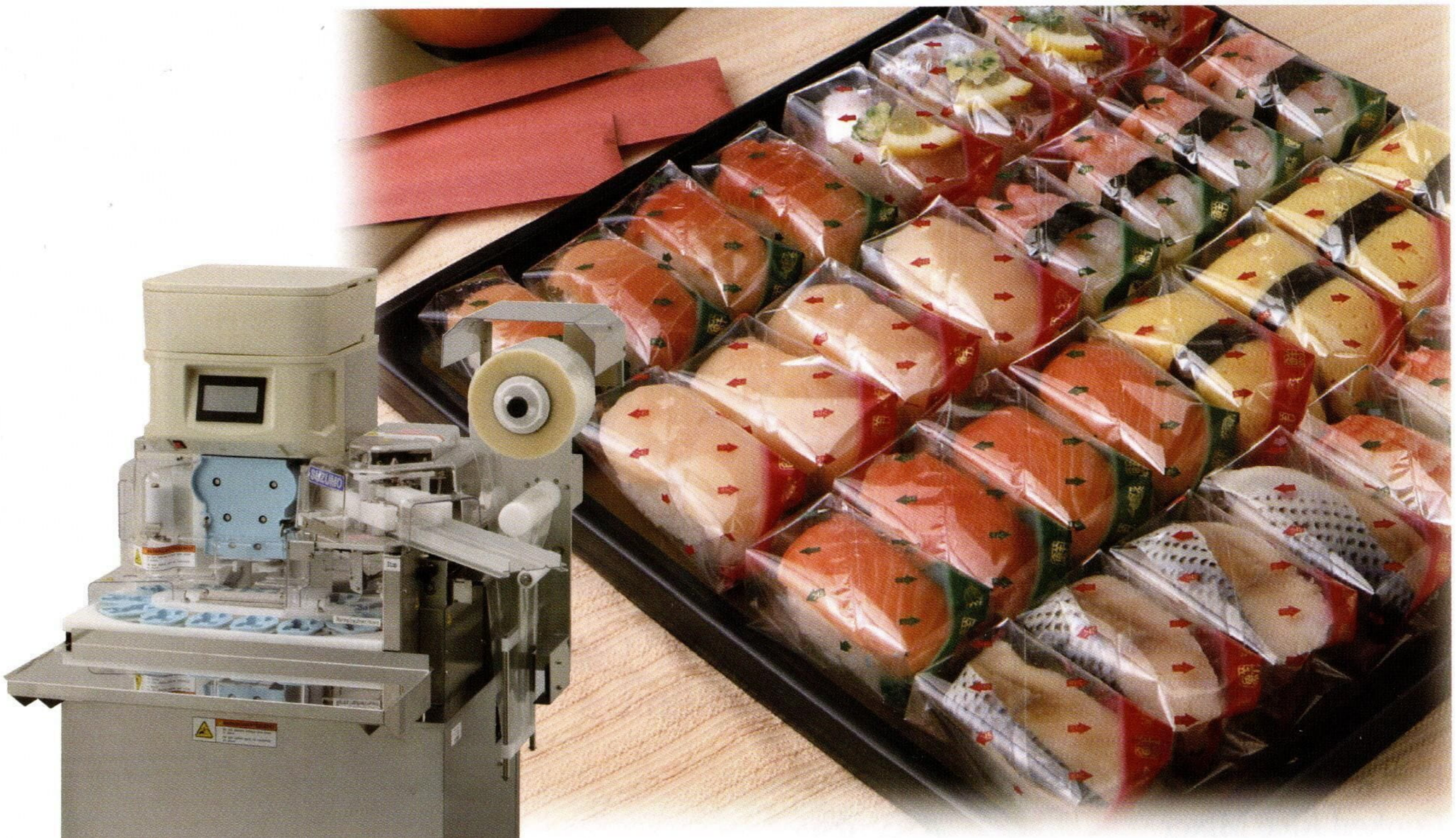
Capacity	Max 4800 pcs / hr (selectable)
Machine dimensions	350W x 563D x 584H mm
Input	AC120-240V, 50-60 Hz Single phase (machine with ETL mark) AC100-240V, 50-60 Hz Single phase (machine with CE mark)
Power consumption	100W
Hopper capacity	Standard hopper: approx. 5.5kg (12.13lb) of cooked rice Large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

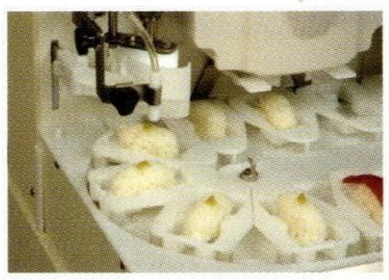
Capacity	Nigiri : 1800 pcs / hr Omusubi : 750 pcs / hr
Machine dimensions	Diameter : 445mm, Height : 390mm
Input	AC100-150V, 60Hz Single phase (machine with ETL mark) AC100-240V, 50-60Hz Single phase (machine with CE mark)
Power consumption	Operating state : 40W Standby state : 10W
Hopper capacity	approx.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

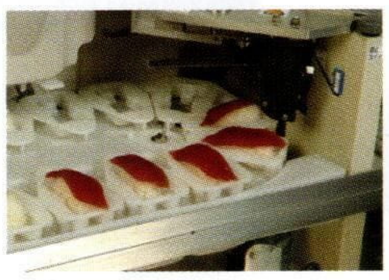
Sushi Chef 助人 SUKETTO



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

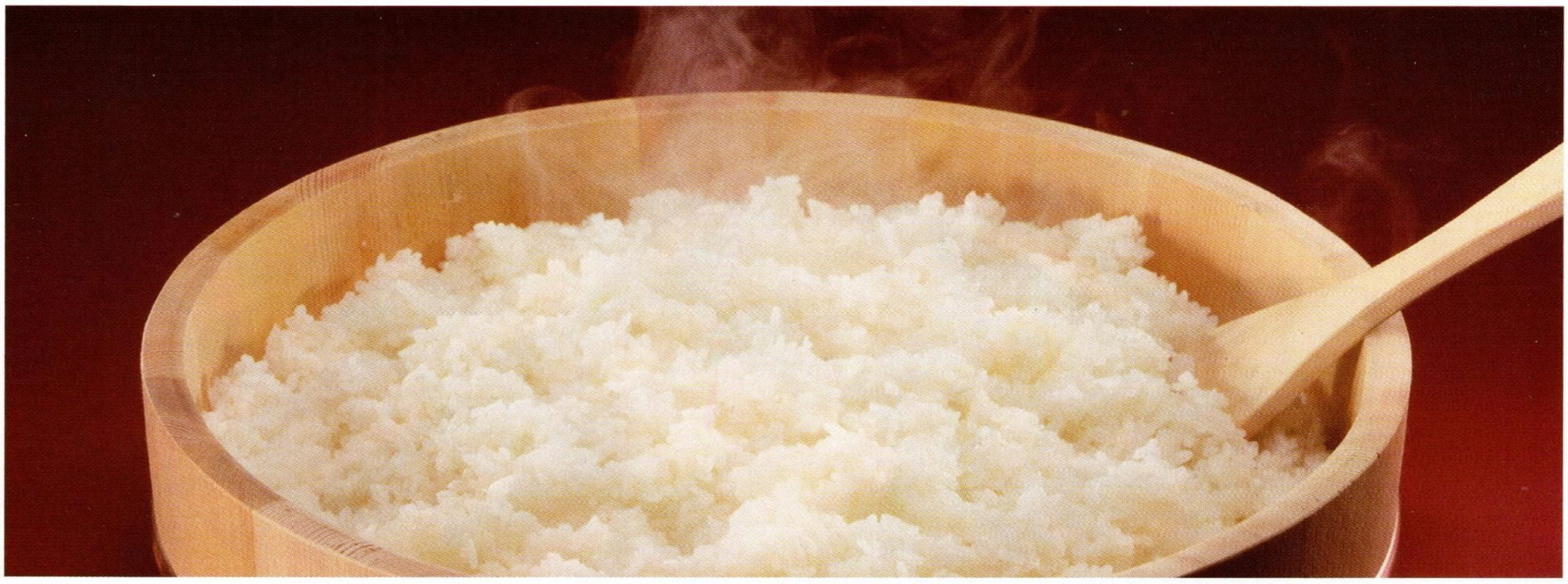




Finger Food !
Easy to Open !

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 mitutes !

High grade non-stick resin eliminates Teflon coating.

Cooked Rice Mixer
"SHARIKKA" MCR-ASB

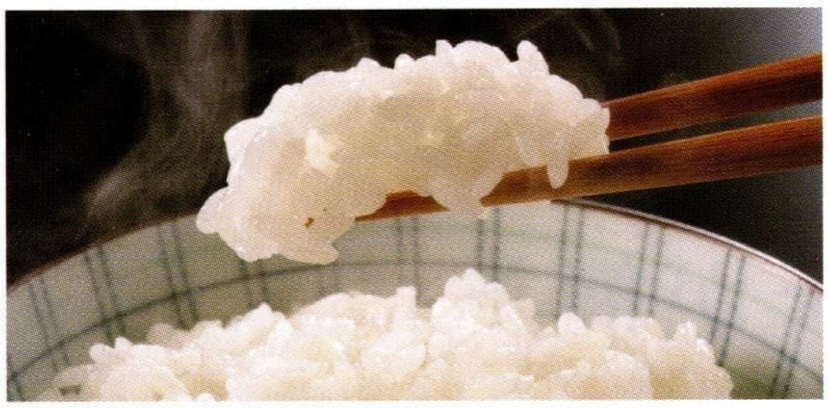
Intertek Intertek

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

CE Intertek Intertek

Rice amount Capacity	MAX 6.5kg (14.33lb) of cooked rice
Machine dimensions	496W x 589D x 835H mm
Input	AC120V, 60Hz Single phase (machine with ETL mark) AC100V-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℃ (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℃ (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**

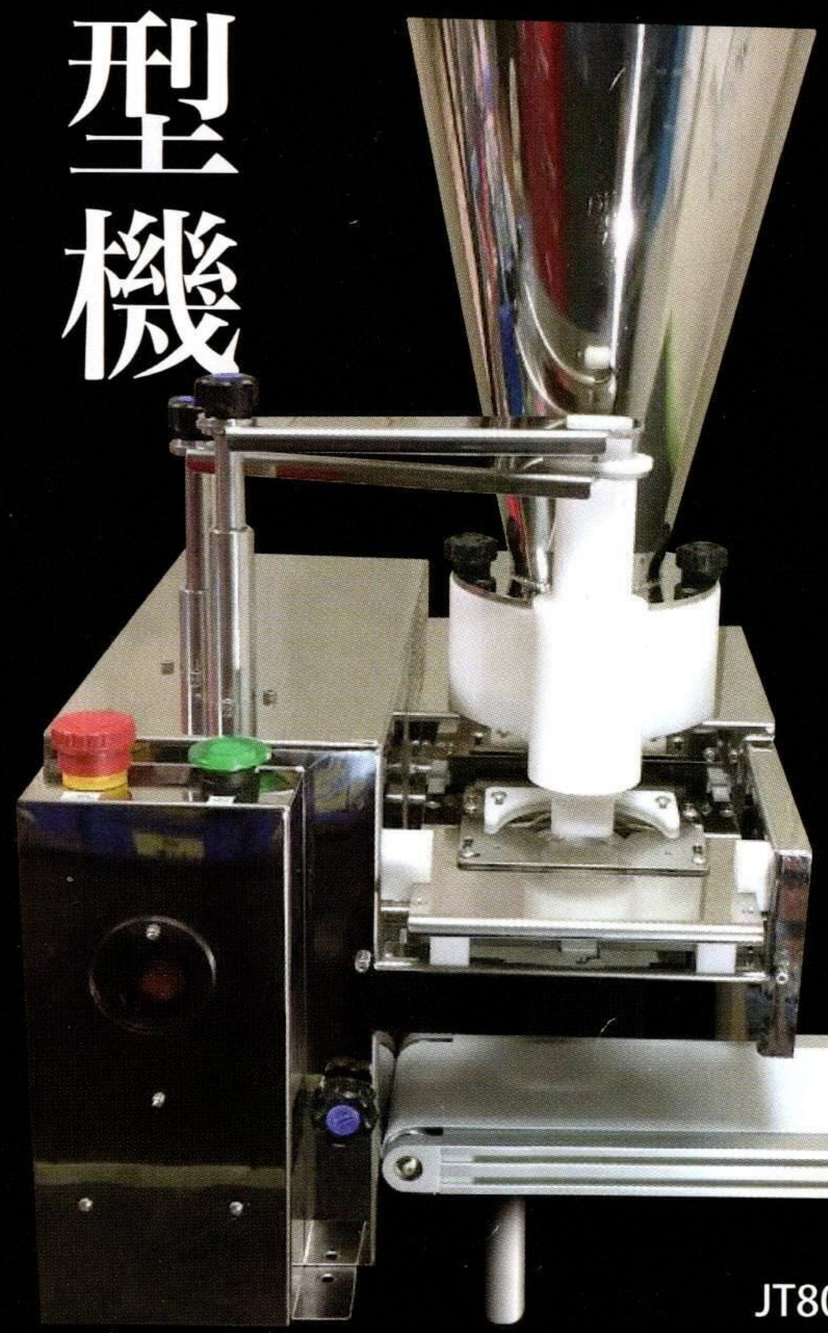
Kubota

綺麗で美味しい餃子が簡単に。

JT8000

GYOZA MAKING MACHINE

餃子成型機



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。

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４４kg　（本体のみは３４kg）
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

SANITATION IAPMO R&T ® IAPMO EGS C US

NAMBU IRONWARE Gyoza Hot Plates

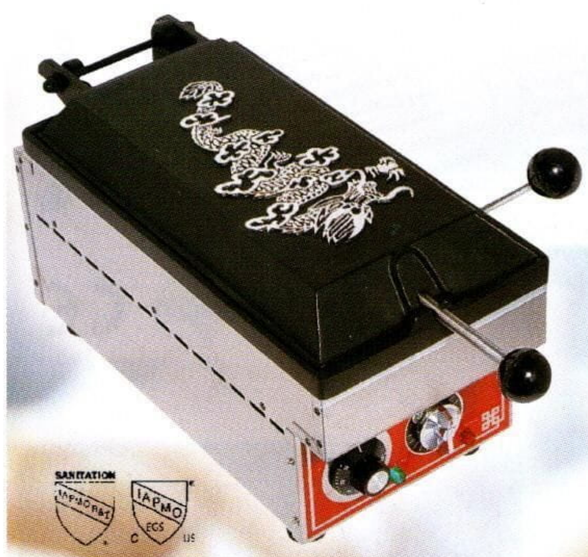
Japanese Nambu ironware is an extremely popular type of material valued for both its physical and aesthetic properties. When used in cookware, it is know to be extremely durable and has excellent heat retention capabilities. This makes it the perfect grilling material for gyoza by ensuring each piece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

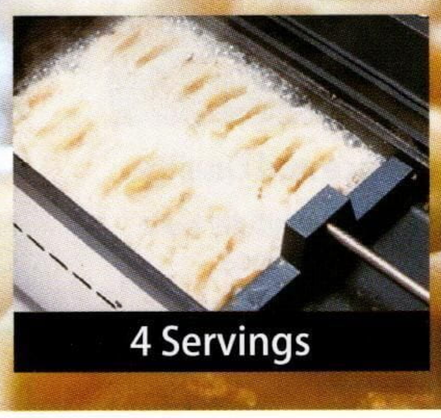


GS-2STR-US
2 Plate Divider
Removable cover for easy cleaning

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)



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"x15.8x1.6")	W180xD340xH40mm (7.1"x13.4"x15.8x1.6") x2 Plates		W350xD365xH40mm (13.8"x14.4"x1.6")	
Unit Exterior	Stainless Steel	Plate Material	Nanbu Cast Iron	Legs	Adjustable 0-10mm (0-0.4")
Cover Material	Molded Aluminum w/Fluorocarbon Resin Coating				
Power Input (Voltage can be adjusted to your requirement)	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)	Timer	0-15min with Alarm
Thermostat	Variable Liquid Expansion Type	Water Supply	Manual		
Weight	17kg (37.4lb)	35kg (77lb)		35kg (77lb)	

Subject to change without notice.

For further information, please contact your local dealer or visit our website: **tmkotakeinc.com**

SILICON HEATER

TEPPAN FOOD WARMER

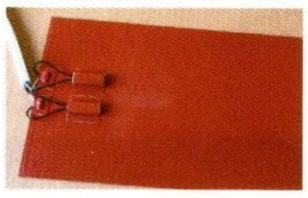
for commercial use

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に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	1φ-208V	0.19kw	・4-Button ・Touch-Sensitive ・On/Off/Warm Switch ・S/Service mode ・H/Heating made
K2E-550RTS-UL	4	High	35.5φ(900)			Type 550	21.6φ(500)			40		0.26kw	
K2E-6736TS-UL	4	High	47.2 (1200)	31.5 (800)		Type 670	26.4(670)	14.2 (360)		45		0.36kw	
K2E-9736TS-UL	6	High	59.1 (1500)			Type 970	38.2(970)			55		0.53kw	
K2E-12736TS-UL	Over6	High	70.9 (1800)			Type 1270	50.0(1270)			65		0.70kw	

ケーツーエス・K2S TEPPAN GRIDDLE

CARBON LAMP HEATER

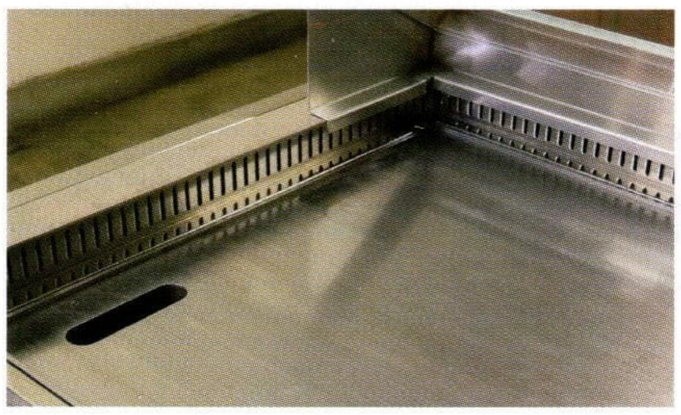
SMOKELESS TEPPAN GRIDDLE

for commercial use

無煙グリドルワゴン

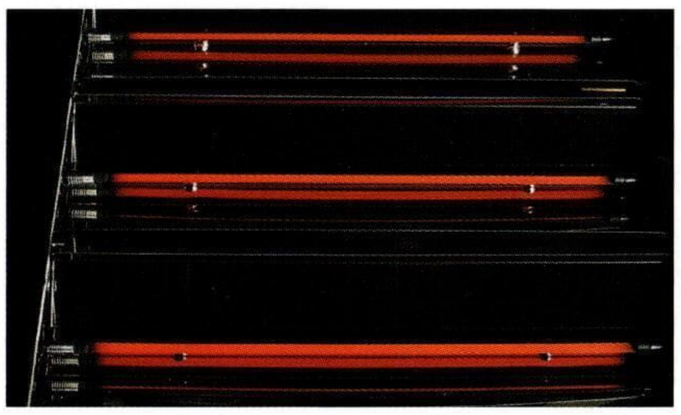
パーティー会場や宴会場など、煙を出さずに
最良の素材を美味しく調理ができます。
またお客様の目の前で調理ができるので
演出効果にも最適です。
出来立ての料理をその場でご提供できます。

POINT 無煙の為、排気フードを設置する必要がありません!



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。

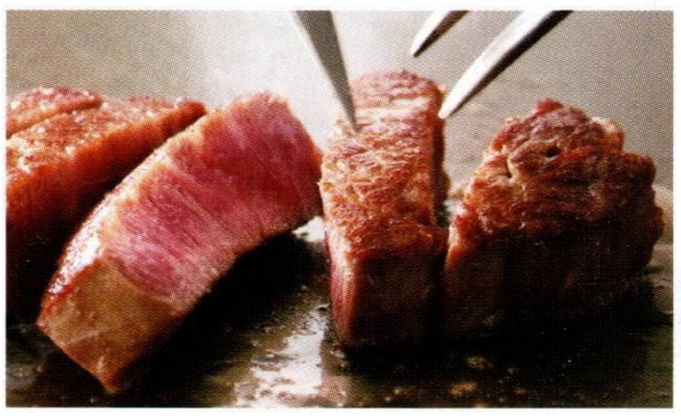


遠赤外線効果が、おいしさのポイント。

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。

For further information, please contact your local dealer or visit our website: **tmkotakeinc.com**

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

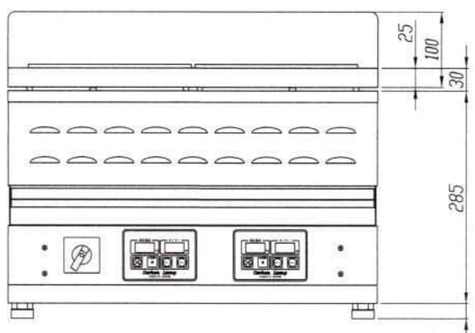
Single dial control allows for simple and accurate temperature control.

Control Panel

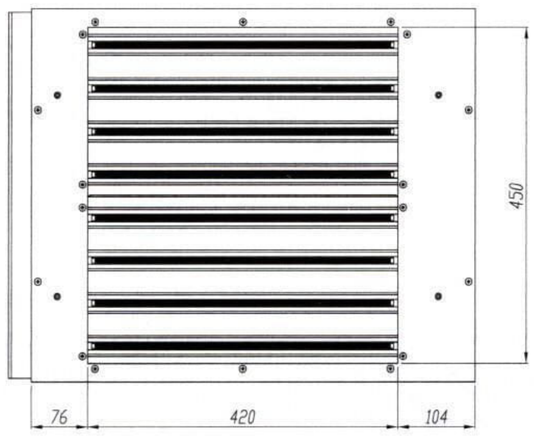
TAKOYAKI

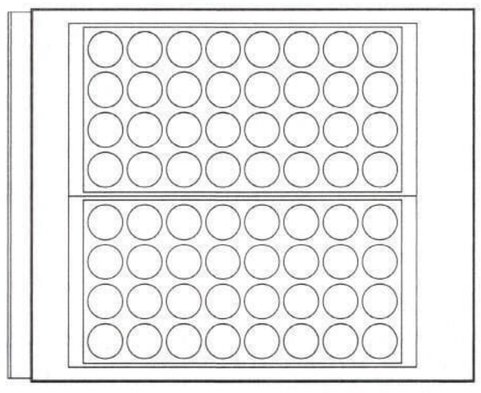
GYOZA

TEPPANYAKI

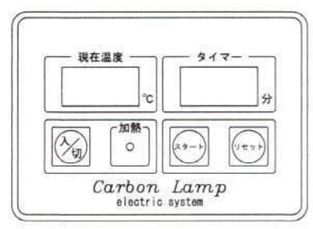


Takoyaki Plate

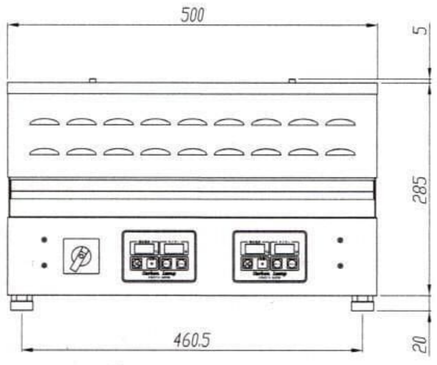


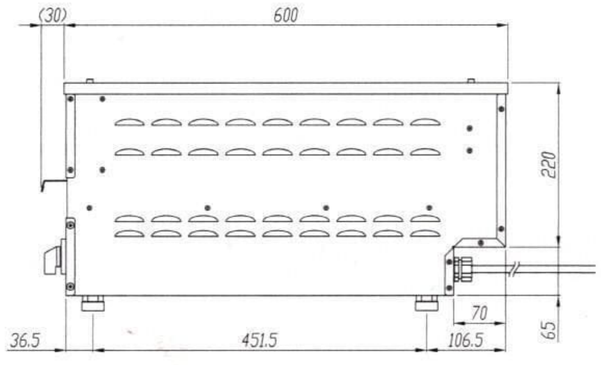


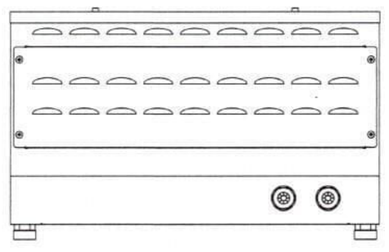
Takoyaki Plate

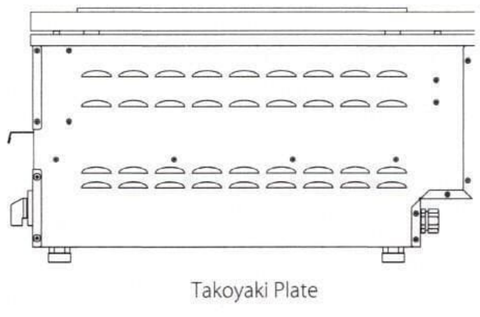


Control Panel









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×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)

For further information, please contact your local dealer or visit our website: **tmkotakeinc.com**

業務用電気グリラー（低電圧式焼物器）

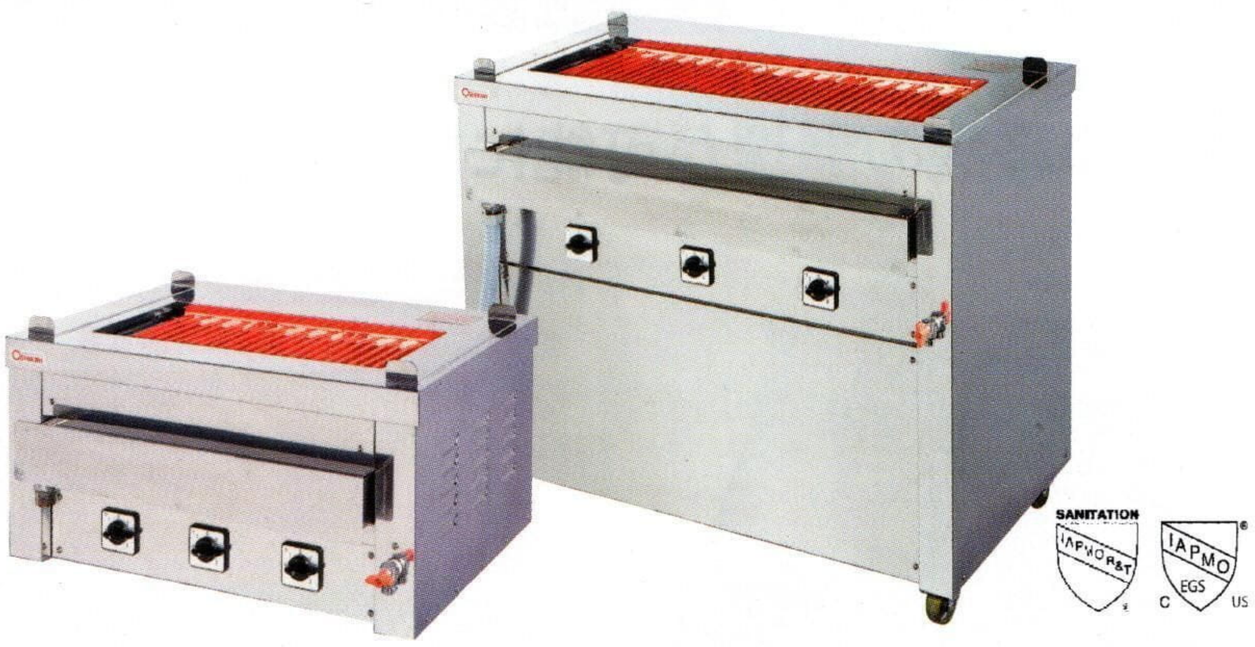
Commercial Grade Smokeless Griller (Low voltage griller)

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はもちろん、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。）

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。

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!



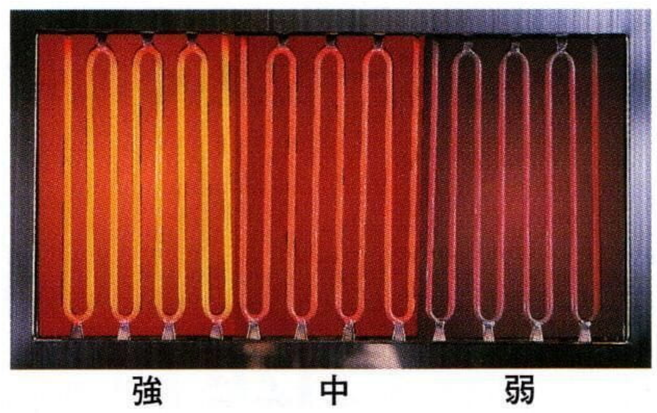
Safety セーフティー
& Clean クリーン Control コントロール

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)

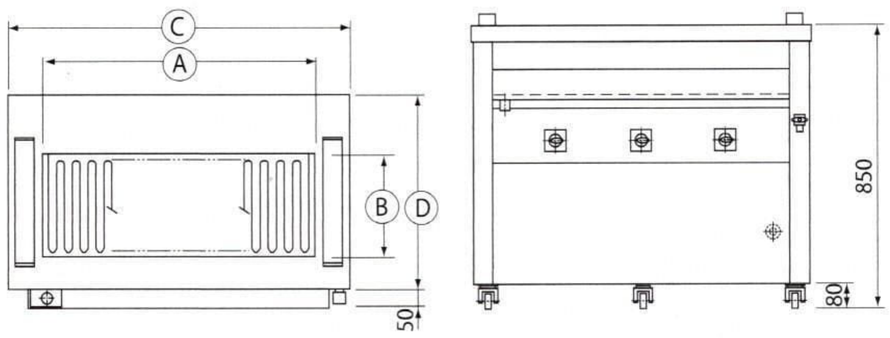
3 Temperature Settings
Utilize the benefits of charcoal with the power of electricity

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

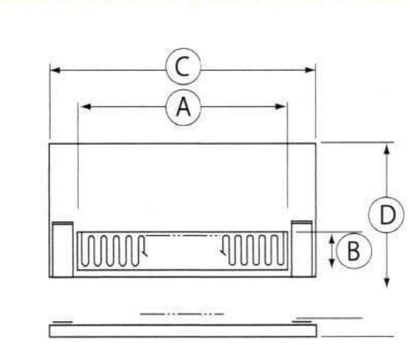
Model 型　式	Watts 電気容量 3φ200V	Amps 定格最大電流（A）	接続法 リード線 2m 付	Grilling Area Dimensions 火床寸法（mm）		Product Dimensions 外形寸法（mm）			給水 接続口（A）	排水 接続口（A）	Product Weight 製品質量（kg）
				前巾Ⓐ	奥行Ⓑ	前巾Ⓒ	奥行Ⓓ	高さ			
G-18（給排水付）	18.0kW	52.0	直結 Must be hardwired	820	300	1020	580	850	15	25	280
G-21（給排水付）	21.0kW	60.6		820	350	1020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

スタンド型電気グリラー
Stand Alone Griller

串焼きタイプ
For Skewers Only



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）			Product Weight 製品質量（kg）
				前巾Ⓐ	奥行Ⓑ	前巾Ⓒ	奥行Ⓓ	高さ	
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

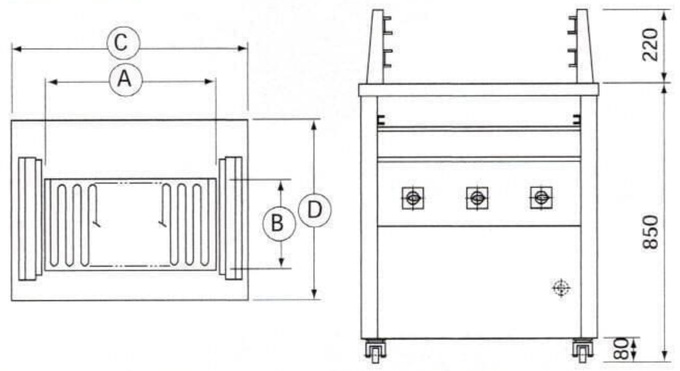
両面焼きタイプ
w/top and bottom grilling

上3段下1段焼棚付
3 Grilling levels
and1 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



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）
				前巾Ⓐ	奥行Ⓑ	前巾Ⓒ	奥行Ⓓ	高さ			
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)

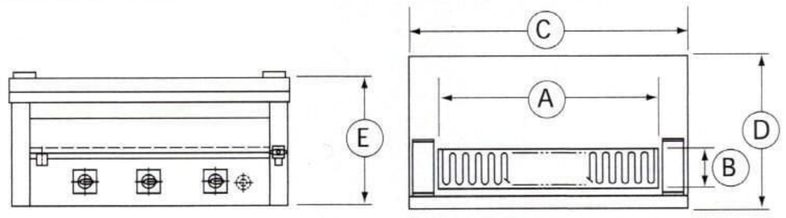
●G-10W・12W・15Wタイプにも給排水口付きもあります。

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



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）
				前巾Ⓐ	奥行Ⓑ	前巾Ⓒ	奥行Ⓓ	高さⒺ			
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

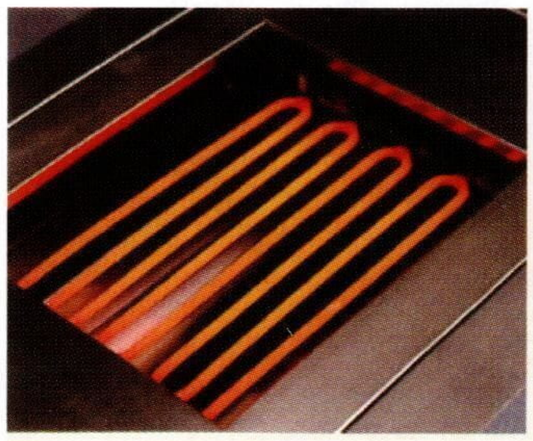
■共通仕様／熱量調節（強・中・弱）3段切換
Specs/Heat Control : 3 Settings (High, Medium, Low)

（給排水なしのタイプもあります。）

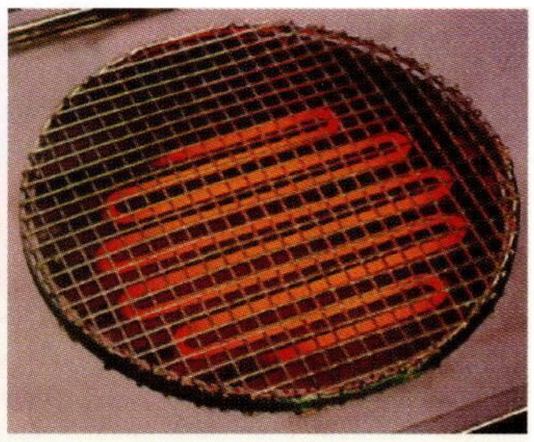
Smokeless Roaster

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「強ー中ー弱」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せん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 850C. 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, 230/208,V, 3.519/3.536Kw	
	定格最大電流（A）Amps	19.55	
ヒータ仕様	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%	
主要部品	天板 Top Panel	木製（表面：化粧板）	
	ヒーター Heater	1φ230Vニッケルクロム線	
	ヒーター調節スイッチ Heater Control	1φ230V 3.519A　弱・中・強	
	操作 Operation	熱量スイッチ、通電表示ランプ	
	漏電プレーカー定格 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

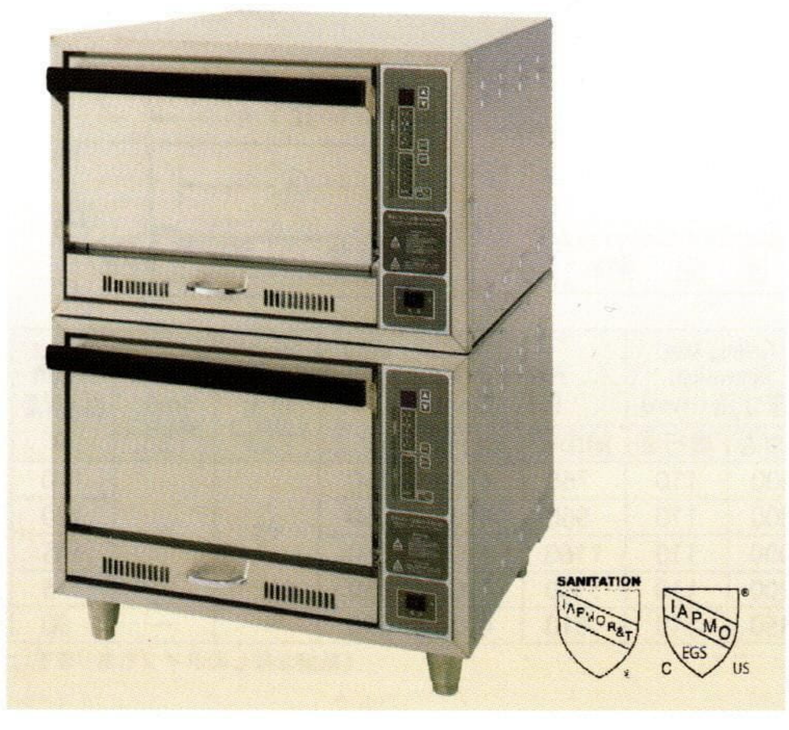
電気立体炊飯器

2段式
2 Tier Model

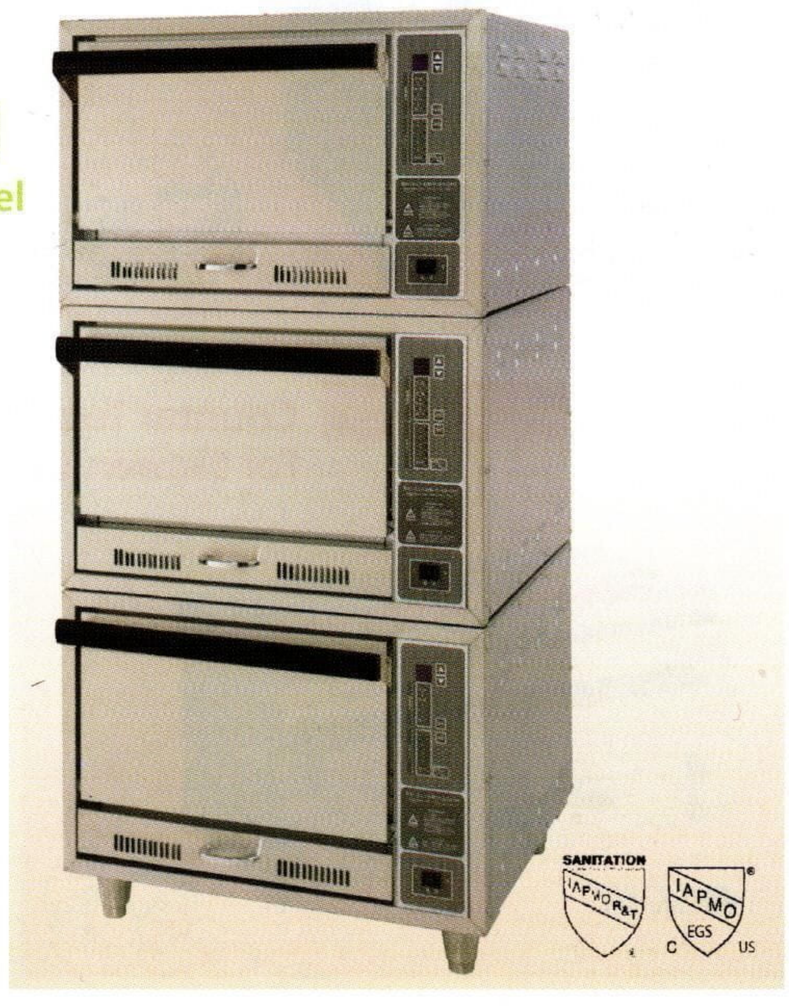
高性能センサーにより、いつも最高の炊き上がりを実現。

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
	Product Dimensions 外形寸法(mm)	
730	間　口	730
705	奥　行	705
1000	高　さ	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

日本のウドン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（アルファー化）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

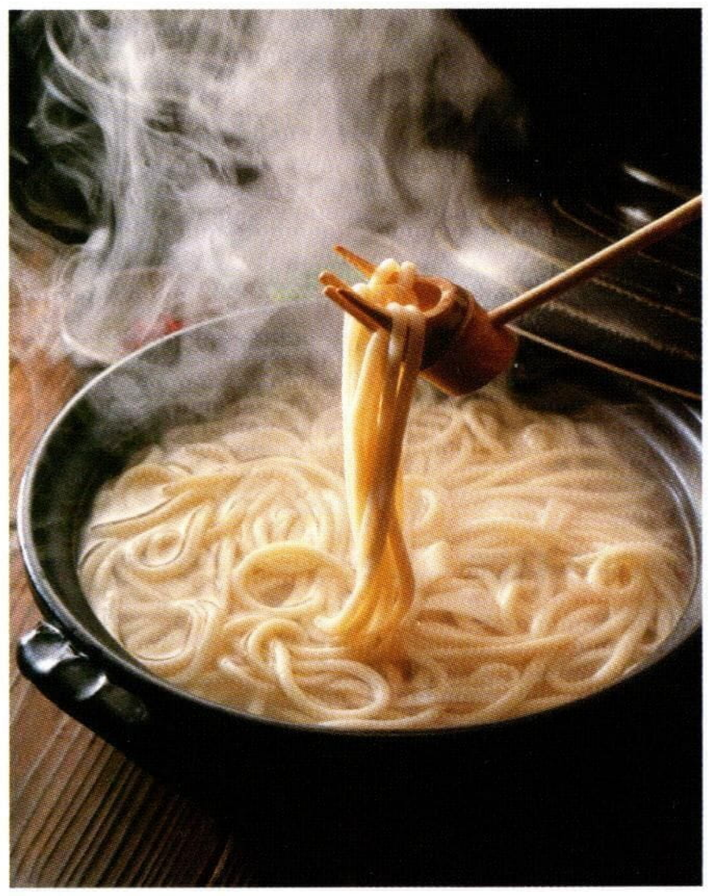
Controller Location

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) 間口 W	奥行 D	高さ H	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)
OPB-280BR OPB-280BL	1400	840	820	1180	480	主回路 3φ 230/208V 32.2/29.2Kw 操作回路 1φ 115V	23.1X2 34.6X1	直結X3 接地2P 15A (UL)	15X2	25X2	25X1
OPB-240BR OPB-240BL	1200	700	800	980	410	主回路 3φ 230/208V 32.2/29.2Kw 操作回路 1φ 115V	23.1X3				



●OMG-985

Electric Noodle Boiler

Hagama Style

Included Accessories

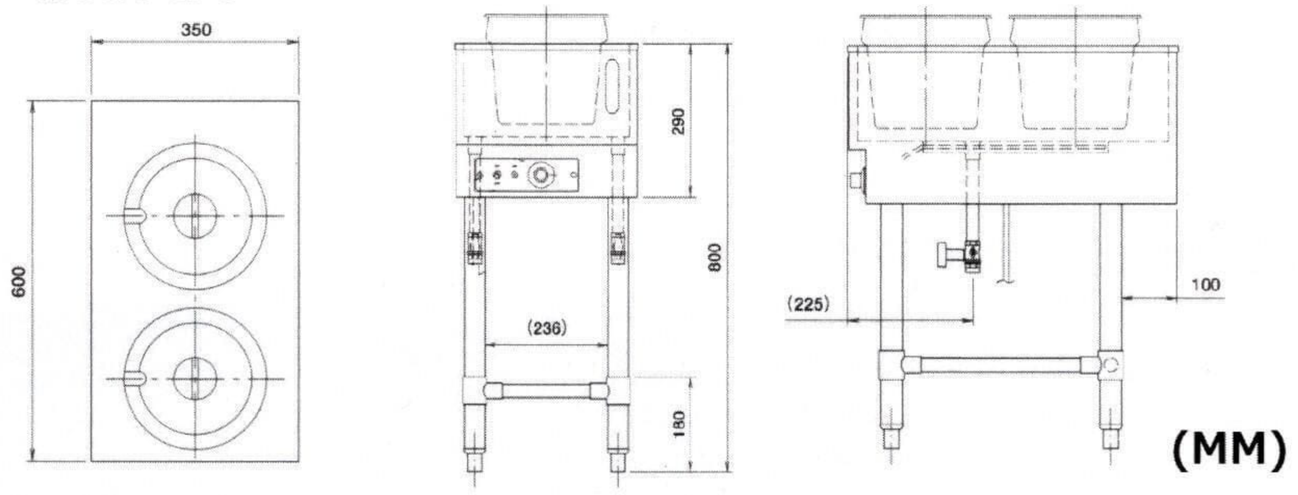
Hagama Lid ···· 1pc

Model 型式	Product Dimensions 外形寸法(mm) 間口 W	奥行 D	高さ H	Watts 電気容量 3φ200V	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)
OMG-985	900	850	600 (800)	17.95Kw	43.3	直結	15X2	25X1	25X1

湯煎式スープウォーマー Soup Warmer

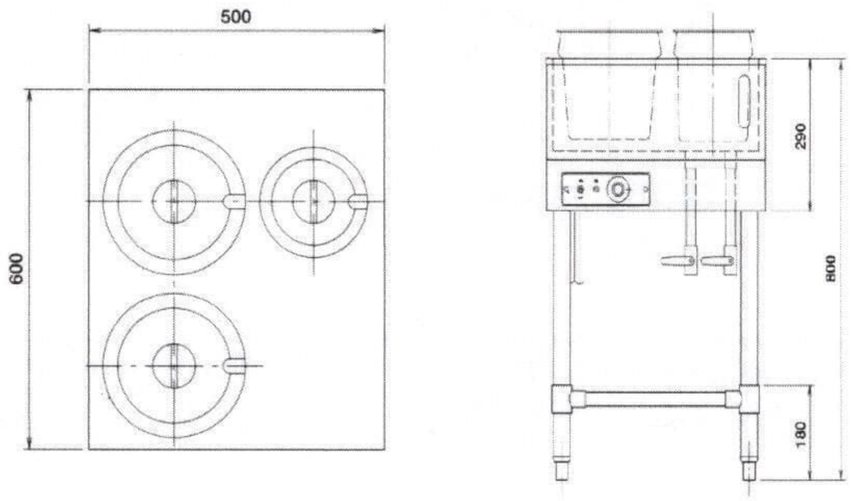
スタンド型電気ウォーマー
OWS シリーズ

●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

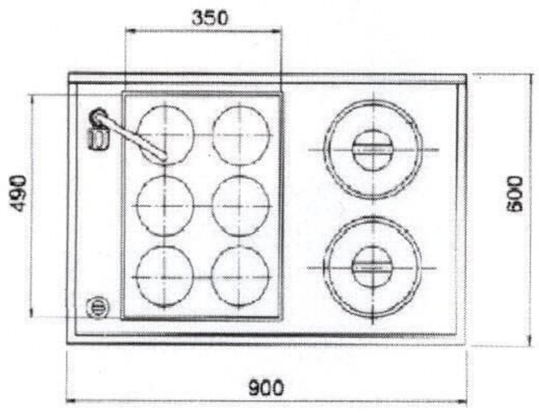


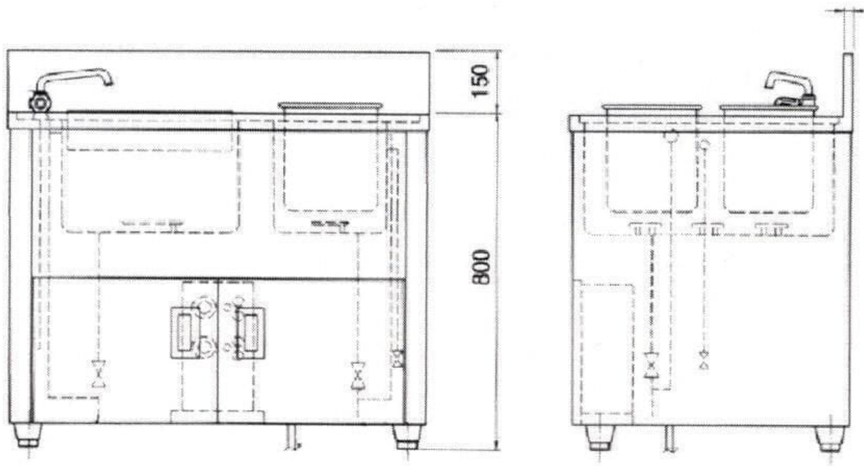
(MM)

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





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 worming compartments. Soup warmers use a water bath system.

(MM)

Model 型　式	Product Dimensions 外形寸法(mm)			Watts 電気容量 3φ230/208V	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

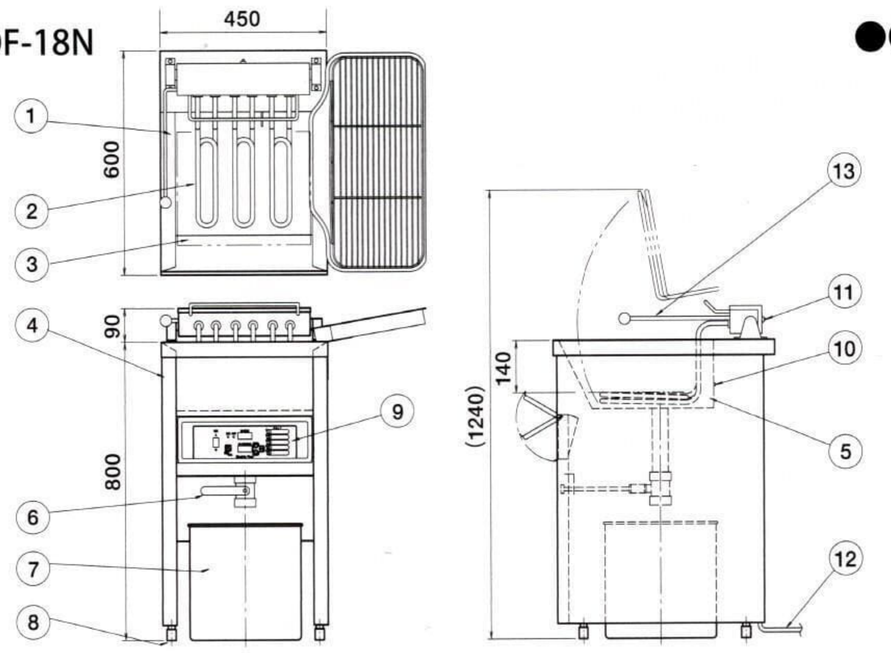
揚げ物調理機器 素早い、きれいな仕上がり、おいしさをグンと引き立てます

Electric Fryer Faster, cleaner presentation, enhanced flavor

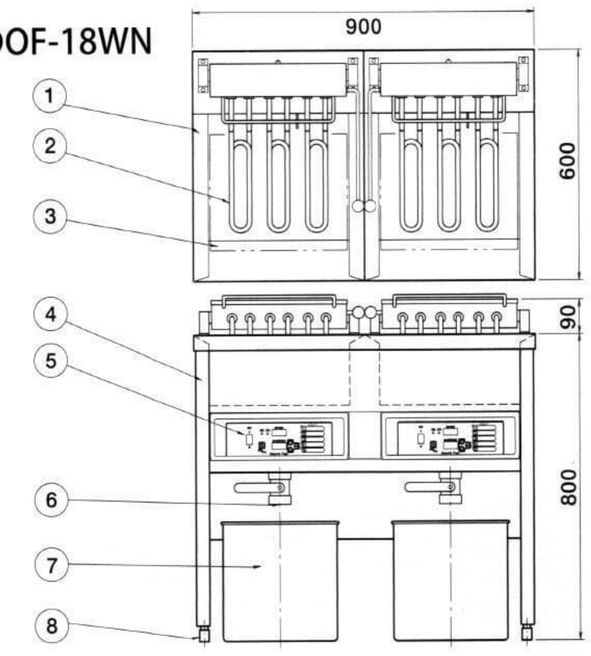
Japanese style shallow oil tank fryer: Easy to clean and no wasted oil

日本式の油槽の浅いフライヤー、手入れ簡単、廃油なし!

●OF-18N



●OF-18WN



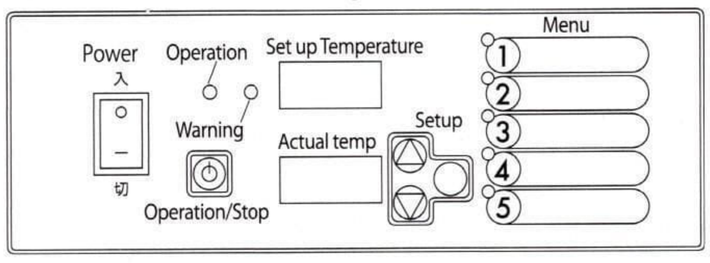
①Cover
②Heater
③SS Punching sheet
④Outside cover
⑤Tank
⑥Drain
⑦Container
⑧Adjustable leg
⑨Control panel
⑩Thermostat controller (overheat protection)
⑪Thermostat controller (empty vin cooking)
⑫Power cord
⑬Swing handle

Electric fryer / Swing type unit

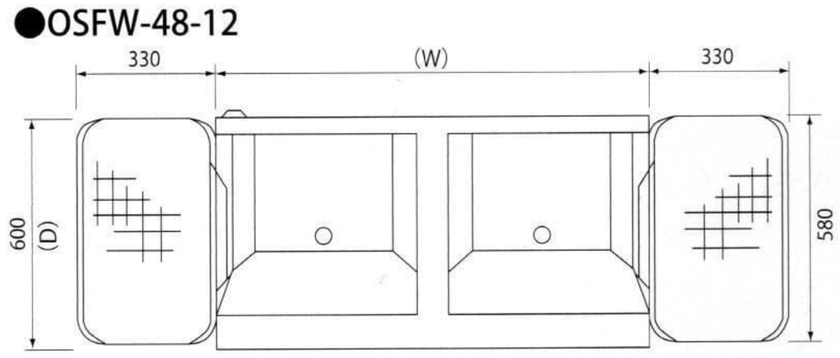
Model	Tank	Capacity of Tank	Specification (mm)			Weight (kg)
			W	D	H	
OF - 18N	1	18ℓ(20ℓ)	450	600	800	38
OF - 23N	1	23ℓ(25ℓ)	550	600	800	43
OF - 27N	1	27ℓ(29ℓ)	650	600	800	47
OF - 18WN	2	18ℓ×2(20ℓ×2)	900	600	800	80

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

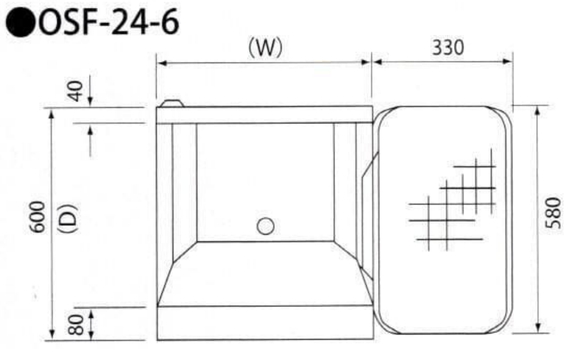
● Memorize touch panel (5 menu)



●OSFW-48-12



●OSF-24-6



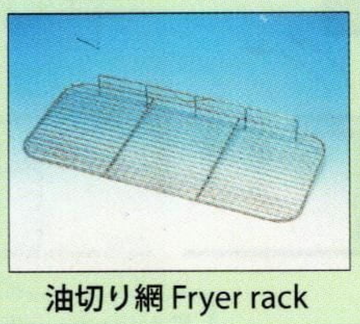
Stand type unit

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

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

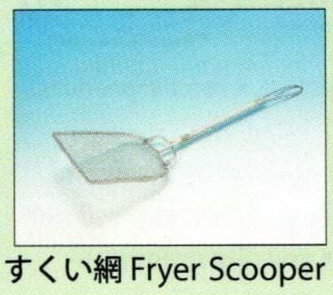
色々な付属品一覧 Available Accessories

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

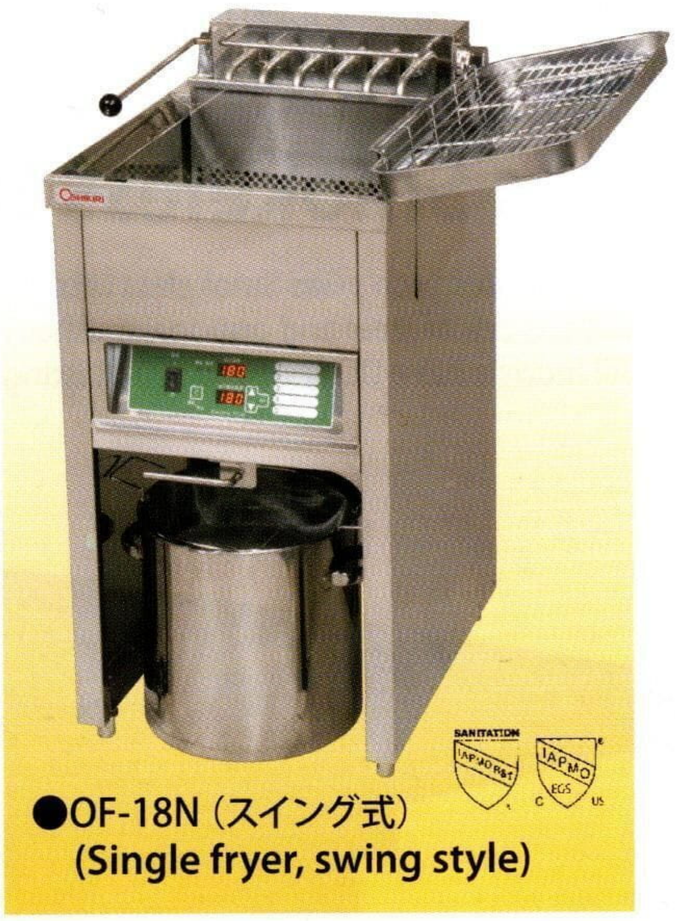
天フタ Fryer Lid

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。

スタンド型 電気フライヤー



●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)

ロースターテック・Roaster Tech Inc.

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.

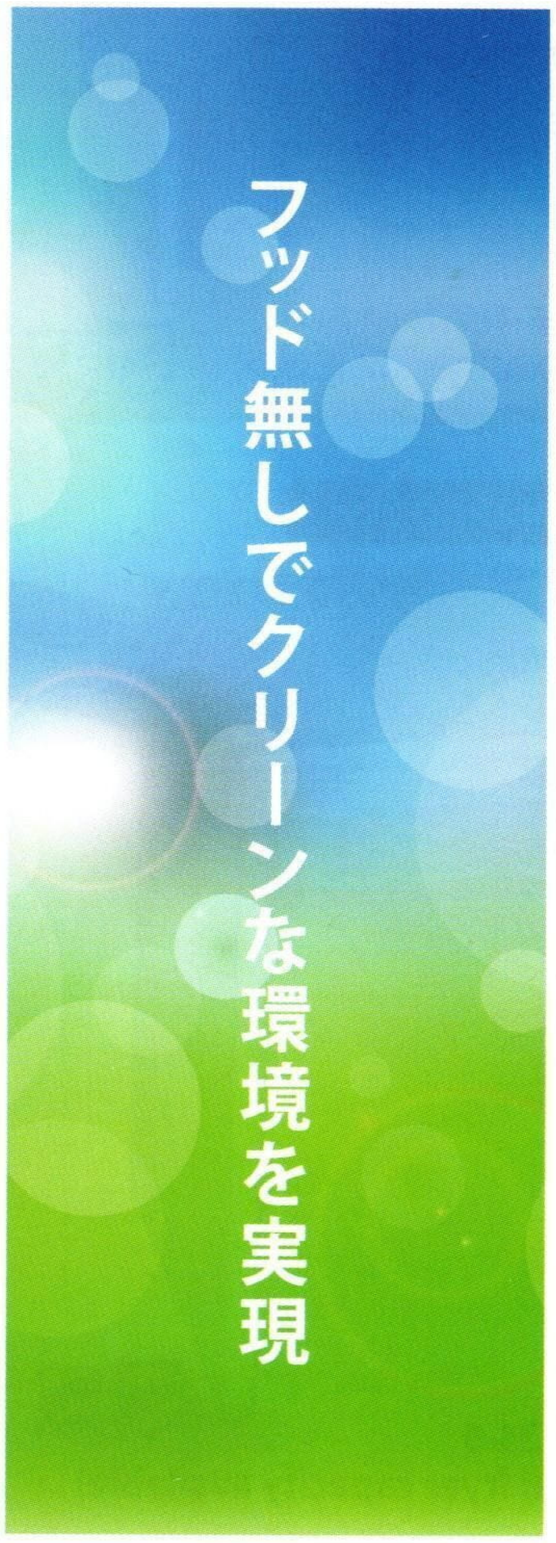
Models and Specifications

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



Updraft System
(Canopy Hood System)

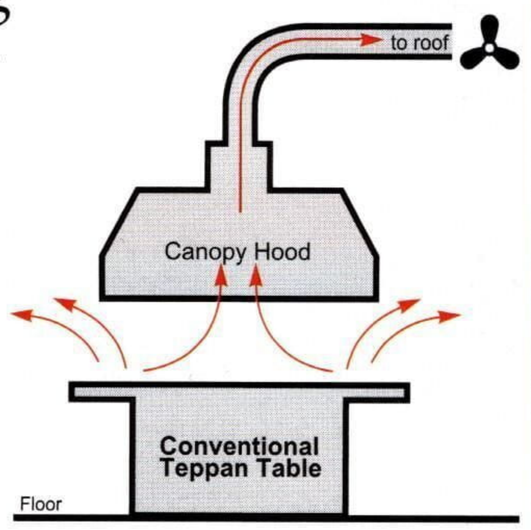
10 times /a year

Downdraft System
(HIBACHI TABLE)

1 time /a year

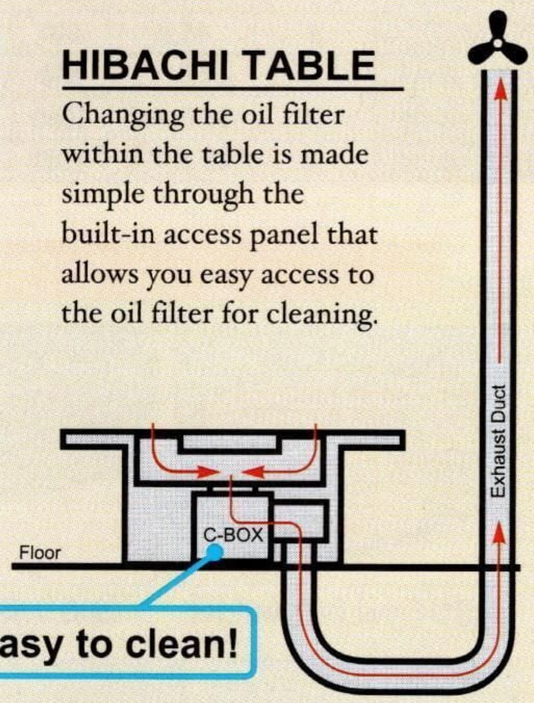
The other cleaning

Furniture, Wall, Ceiling, Window,etc.



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.



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.

RT™ Roaster Tech Inc.

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.

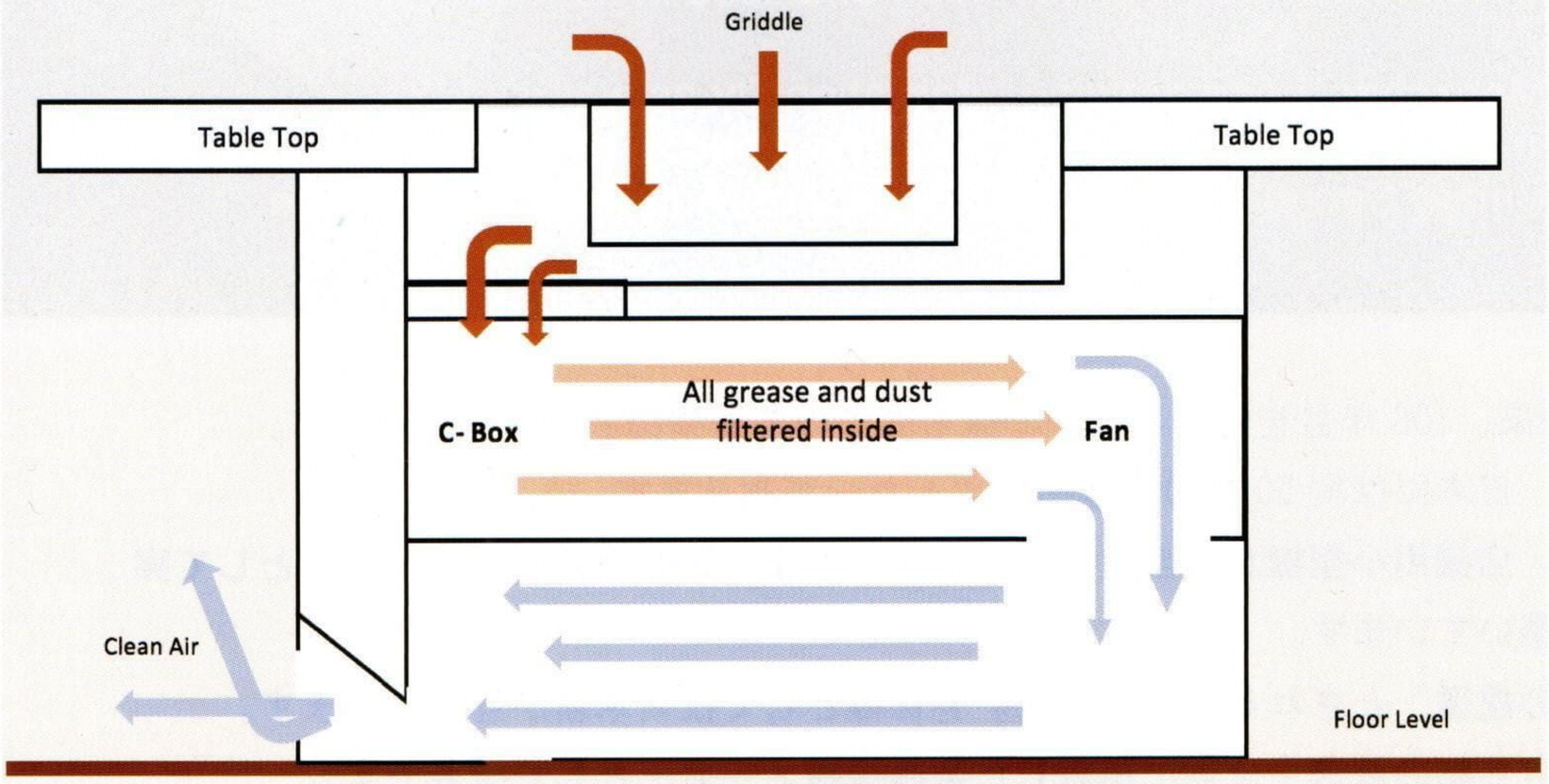
Models and Specifications

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, SouthKorea; 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

63% / 60% / 55% / 50% / 45% / 40% / 35% / 30% / 26%

■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%

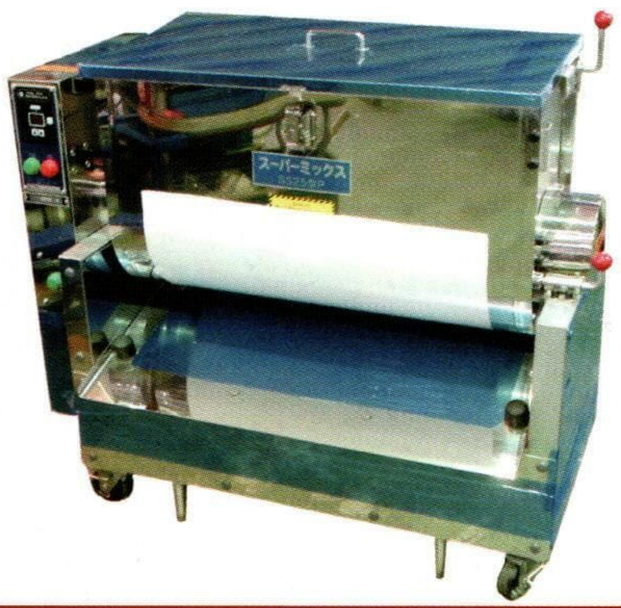
NEW

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			
	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

Materials		
	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。

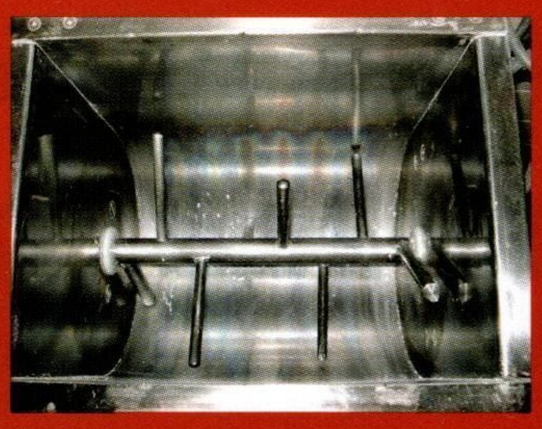
・Industry's first multipurpose Mixer

・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

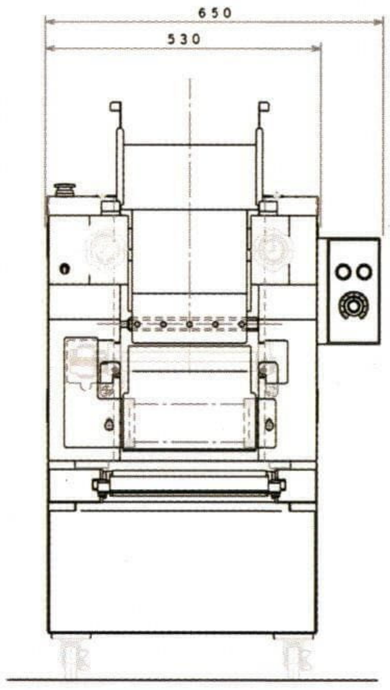
中心の軸から出ている撹拌棒でかき混ぜて練ります。
主に低加水の生地に幅広く使用されます。

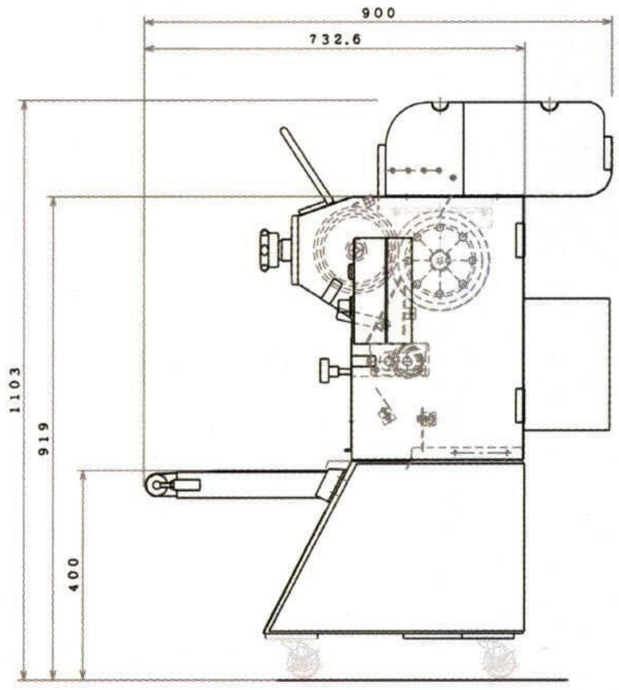
・Ideal for Low Water-Ration
Noodles Such as Ramen, Pasta, Soba

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
トップ　ヌードル　シリーズ

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

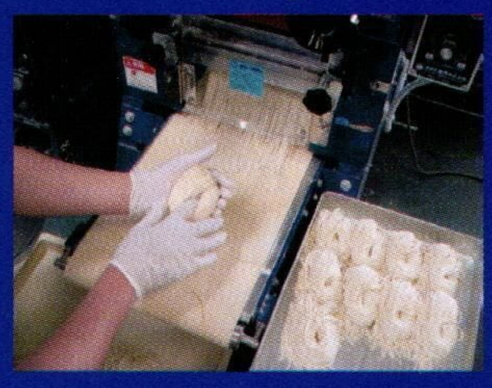
■High quality noodle by simple operation　■High performance

Dough sheet forming

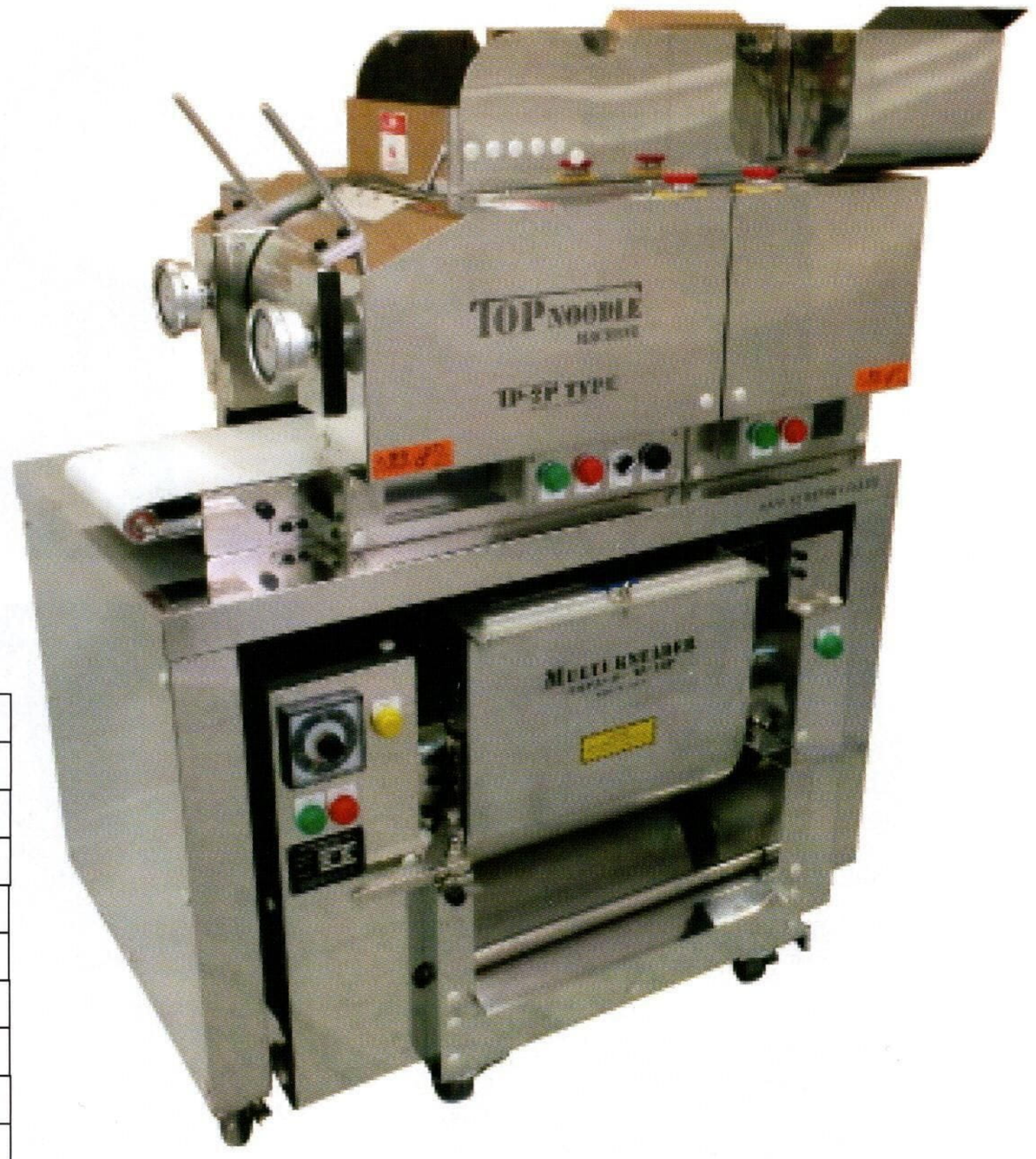
Compounding

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

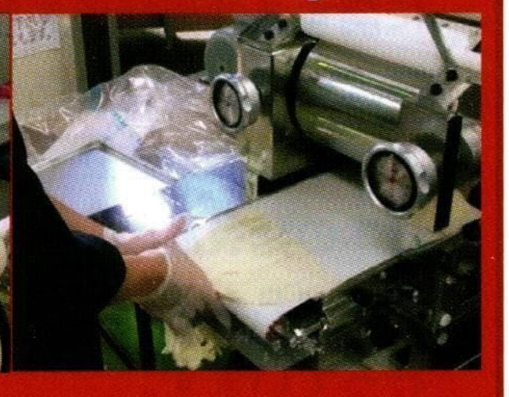
■Adjustable 360 degrees of cutting conveyor direction

Dough sheet forming

Compounding

Rolling out dough sheet

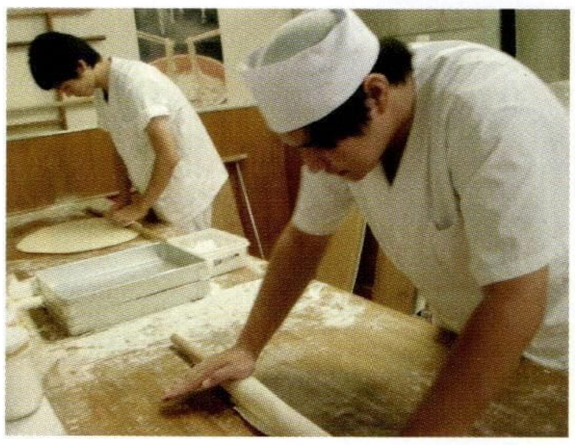
Cutting



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
- About40-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おります。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!

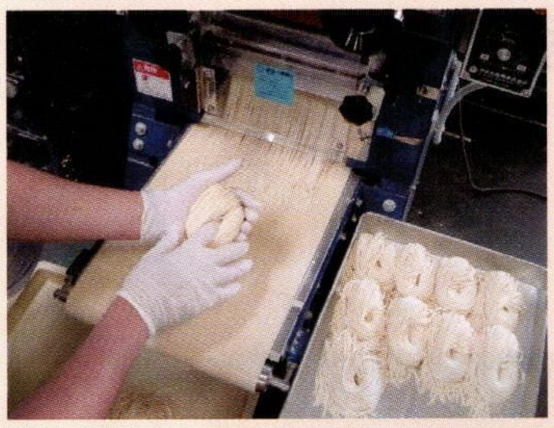
You should learn how to beat them here!

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

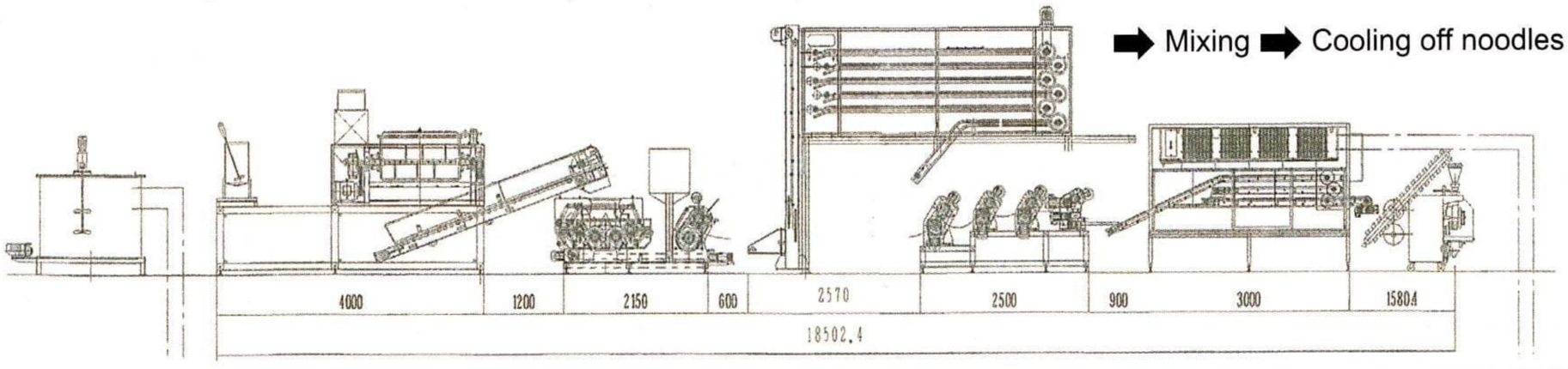
Aging

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

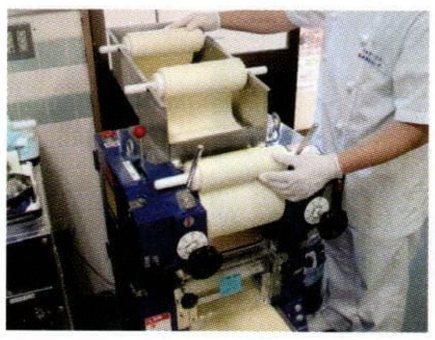


世界をリードするさぬき麺機の麺事業提案！

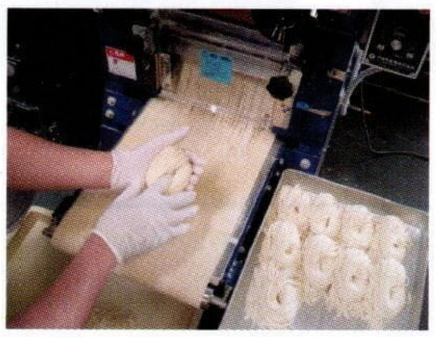
Product Development to Sales Planning
- Sanuki Menki Is Right by Your Side

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

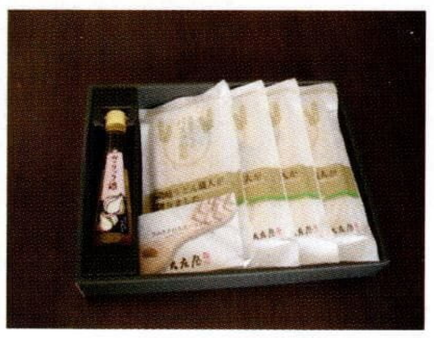
LL Noodle
ＬＬ麺製造

Testing/Quality Control
検品・品質検査

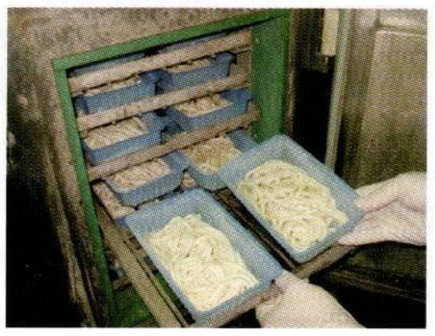
● Preservation and Packaging
・麺の長期保存技術指導（販売戦略）

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
スパゲッティー・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！

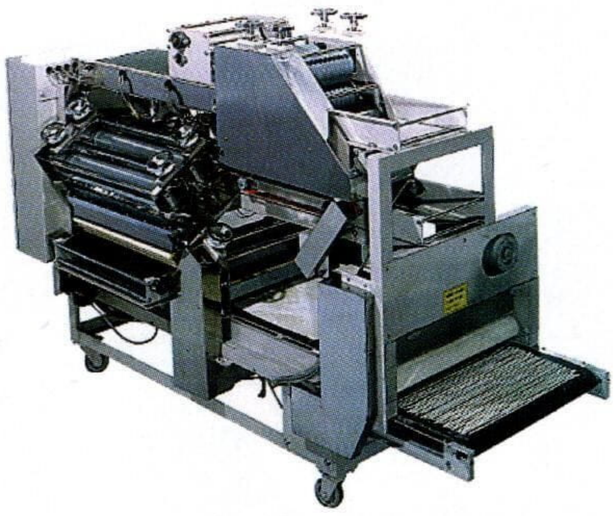
Wide Range of Products and Know-How
- From Small Noodle Shops to Large-Scale Plant Systems

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

圧倒的なコストダウン!

いくつもの実験と改良を重ね
確かな一台が完成しました！
その効果とメリットを
是非実感してください！

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

For further information, please contact your local dealer or visit our website: **tmkotakeinc.com**

HIGH PRESSURE VESSEL

店舗・厨房のサイズに合わせて
選ぶことができる容量２タイプ！

- **時間短縮と高圧調理で燃料費、人件費、材料費が削減!**
- **調理1時間でスープが完成!**
- **メンテナンスも簡単!**
- **調理中のいやな臭いも発生しません**

JPC-2020V

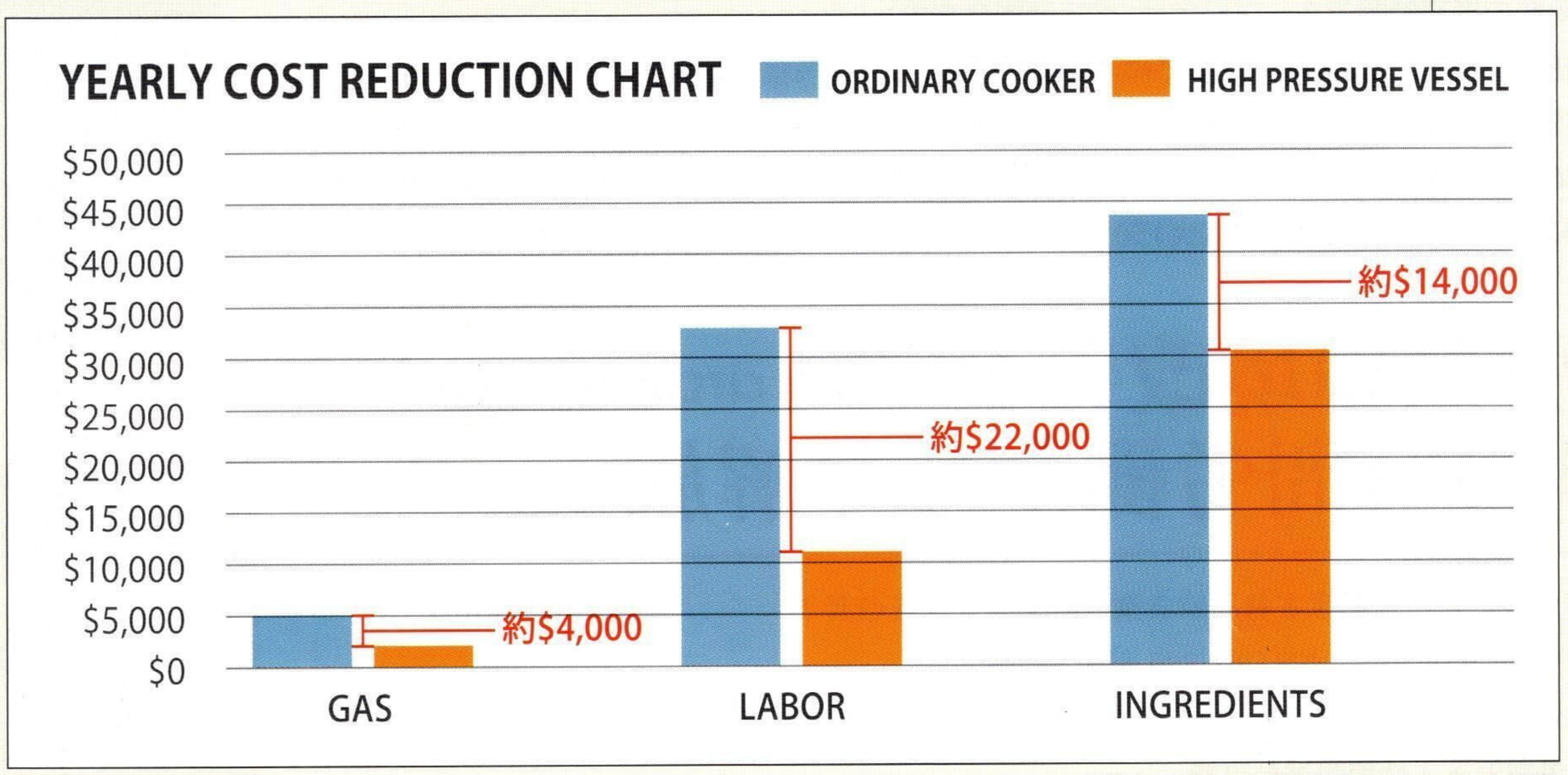
JPC-2424V

High pressure vessel

	Capacity	Diameter	Height	Weight
JPC-2020V	26Gal (97.5L)	20.0"(500mm)	33.0"(838.2mm)	95.0Lbs(43.0kg)
JPC-2424V	53Gal(198.7L)	24.0"(600mm)	43.0"(1092.2mm)	195.0Lbs(88.5kg)

HIGH PRESSURE VESSEL／年間コスト比較

1年間で約40,000ドルのコストダウン!

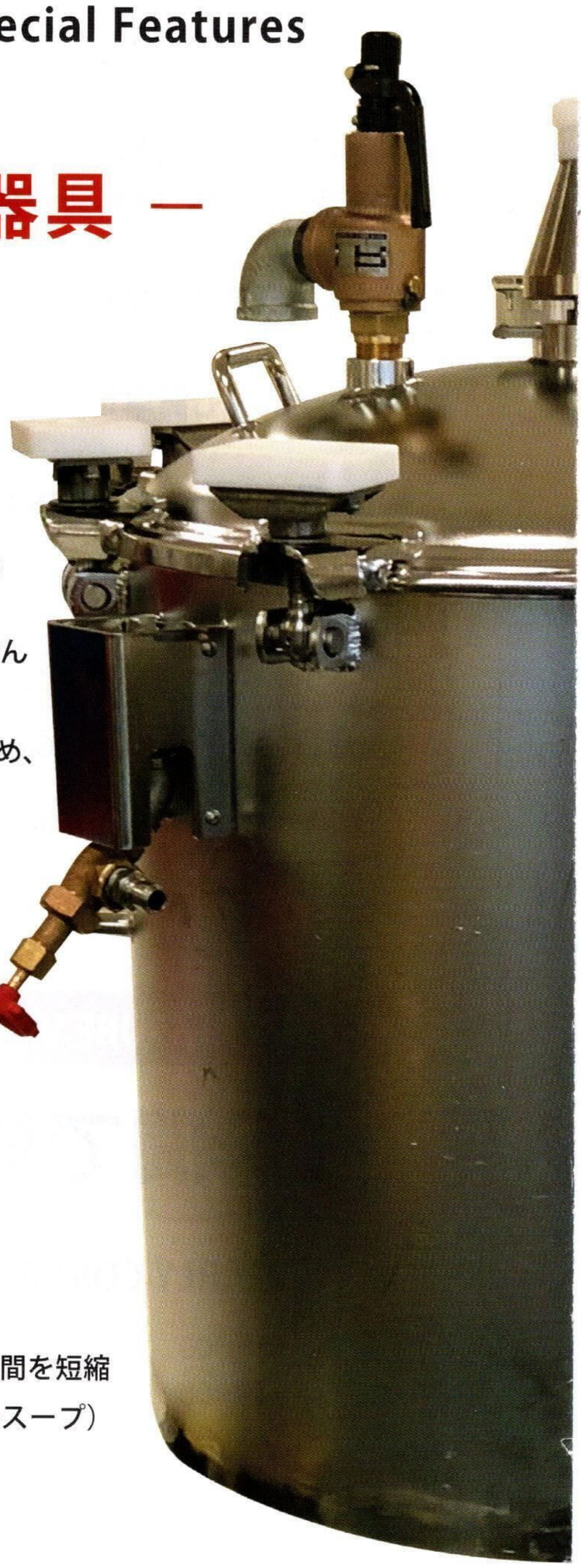


コスト算出モデル：1 日 300 杯のラーメンを販売。

HIGH PRESSURE VESSEL

6つの特製 6 Special Features

― 今までの常識を覆す革新的調理器具 ―



1 安全性 (Safety)

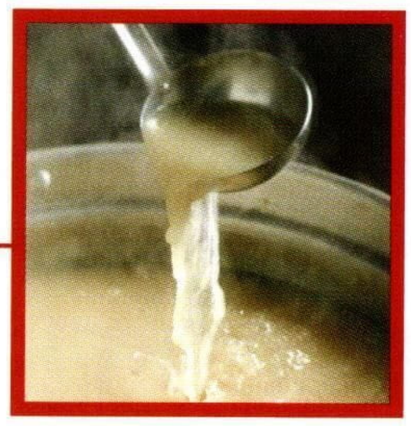
安全を第一に考えて作られた安心設計の圧力鍋！

Built with safety in mind, the JPC High Pressure Vessel series is ASME certified and comes with the special Safety Cap assembly.

- **JPC high pressure vessel seriesはASME（※１）認定商品で特許安全排気（Safety cap assembly）システムを組み込だ画期的商品**
- **独自特許のSafety cap assemblyによって圧力調整高口の目づまりによる暴発は発生しません**
- **アルミの3倍の強度をもつステンレスを使用しているため、メンテナンスも簡単**
- **納品時はメーカー専属のコーデネーターが納品先に出張してオペレーションの指導を行うため、初心者の方でも安心して使用可能**

（※１）ASME（米国ボイラー及び圧力容器基準/Boiler and Pressure Vessel Code、BPVC）認定商品で特許安全排気（Safety cap assembly）
尚、ASMEは世界の高圧釜の認定基準です。

2 生産性 (Producibility)



1回で多くのスープを作ることができるのが魅力！

Large amounts of soup can be produced at once.

- **最短1時間の調理時間でスープが完成（昇圧時間含まず）**
- **密封型圧力調理によって同一レシピによる高い再現性（９５%以上）**
- **現場作業の簡素化、均一化が可能となり、多店舗展開が容易に行える**
- **新開発の180000BTUのジェットバーナーと新規デザインのヒートスリブ併用によって調理時間を短縮**
- **JPC-2424 の場合、1回の調理で最大150リットルの白湯スープが作れます（約400杯分以上のスープ）**

3 労働環境改善 (Working circumstances)

「長時間労働からの解放！」

労働時間が長いことが懸念される飲食業界のジレンマを改善！

Improves working condition and cuts long labor hours.

- **バルブからの液送が可能なため、大変だったスープこしの作業が不要**
- **ゴミの量削減と人件費削減が可能**
- **高圧高温調理のためスープ調理中の動物臭が消滅し、厨房の作業環境が格段に良くなる**

4 コストダウン (Cost Reduction)

圧力鍋を導入することで、大幅なコストダウンが見込める！

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

- ●調理時間の劇的な短縮により、スープ調理にかかるガス料金が1/3以下になる
- ●スープのかき混ぜ、濾しなどの作業がなくなるため、人件費の大幅削減につながる
- ●短時間調理によって、厨房、店内のエアコン等の空調費も削減できる
- ●高圧調理によって、材料のうまみを残らず抽出するので骨の使用量が削減できる
- ●調理後の骨にはほぼ水分がないので、ごみ量も削減できる

5 メンテナンス (Maintenance)

面倒なお手入れやメンテナンスを手軽に行うことができる！

Previous troublesome maintenance can now be taken care of easily.

- ●底辺33mmの厚底構造によって、焦げ付きにくい
- ●底辺専用の排水ノズルで洗浄後の排水が簡単に行える
- ●ステンレスはアルミ製と異なり、残存臭や洗剤臭も残らず衛生的

6 調理バリエーション (Cooking Application)

1台で豊富な調理のバリエーションが実現！

Abundant cooking of a variety of food dishes can now be accomplished.

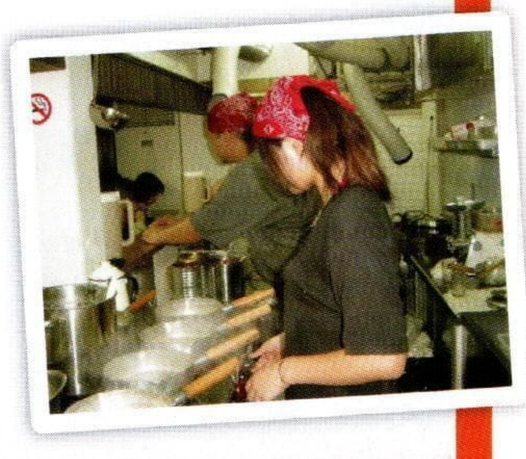
- ●圧力変更によって、さまざまな食材やスープを、短時間で大量に調理できる
- ●6段階の圧力調整により（※２）、野菜から骨まで様々な調理が可能
- ●濃厚スープ、クリアースープだけでなく、穀物を煮る事や蒸し調理もできる
- ●ムラ炊き、焦げ付きが発生し難いのでスロークッカーとしても使用できる

(※２)要望に応じて、特注ウエートの注文も可能

ラーメン事業立ち上げコンサルタント Ramen Consultant

経験豊富なラーメンシェフによる圧力寸胴を使ったラーメンレシピの提案や、
業態立ち上げコンサルタントも個別承っております。

- ●店舗運営サポート、現状の店舗オペレーションの見直しやアドバイス！
- ●商品開発サポート、限定商品開発、既存商品のブラッシュアップ!
- ●ラーメン開発、新規出店及びリニューアルのメニュー開発!
- ●店舗開発、新規ラーメン業態開発、設計から店舗コンセプト、デザイン、メニュー、開業後のオペレーション指導までフルサポート!



SAN-EI

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！

Made in JAPAN

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)

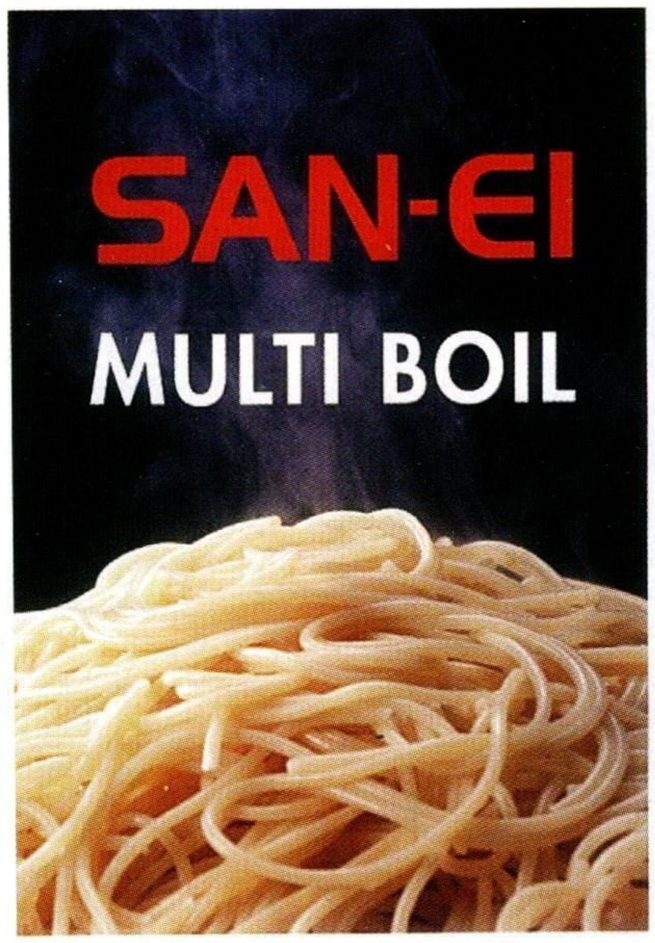
Reliability Multi-Boil is a reliable machine with over 10 years of improvements and modifications and over 1,000 installations in Japan, Korea, China, Singapore and USA.

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.

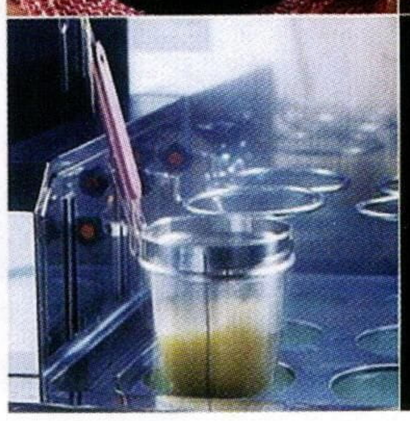
Safety Equipped with automatic gas valve shutoff for safety when gas flames go out or when the tank is devoid of water.

Model:
NSU6-60HA-

For further information, please contact your local dealer or visit our website: **tmkotakeinc.com**



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テ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、各テボが個別操作により最大99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 75C) 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 75C depending on the ambient temperature and the rate of water being supplied to the tank.

High-temperature jet nozzles.

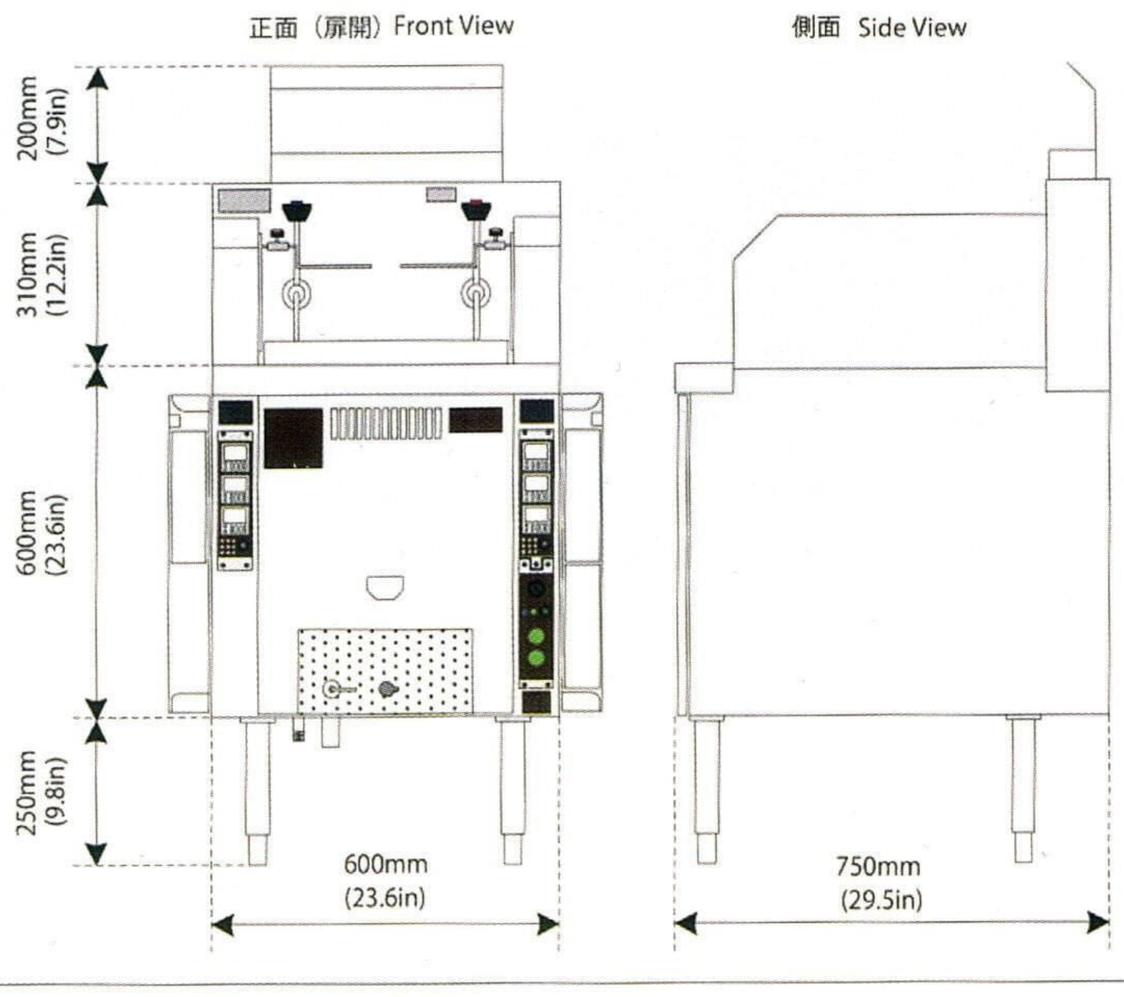
Under each basket, a jet nozzle is equipped, which spews out hot water upward. This helps each noodle strand cooks evenly and prevents them from tangling together. Noodle cooked this way retains desirable firmness and tastes delicious.

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

幅：600mm×奥行き：750mm×高さ：850mm（甲板までとする）
Width: 600mm Depth: 750mm Height: 850mm (up to middle ledge)



仕様 Dimensions and Specifications

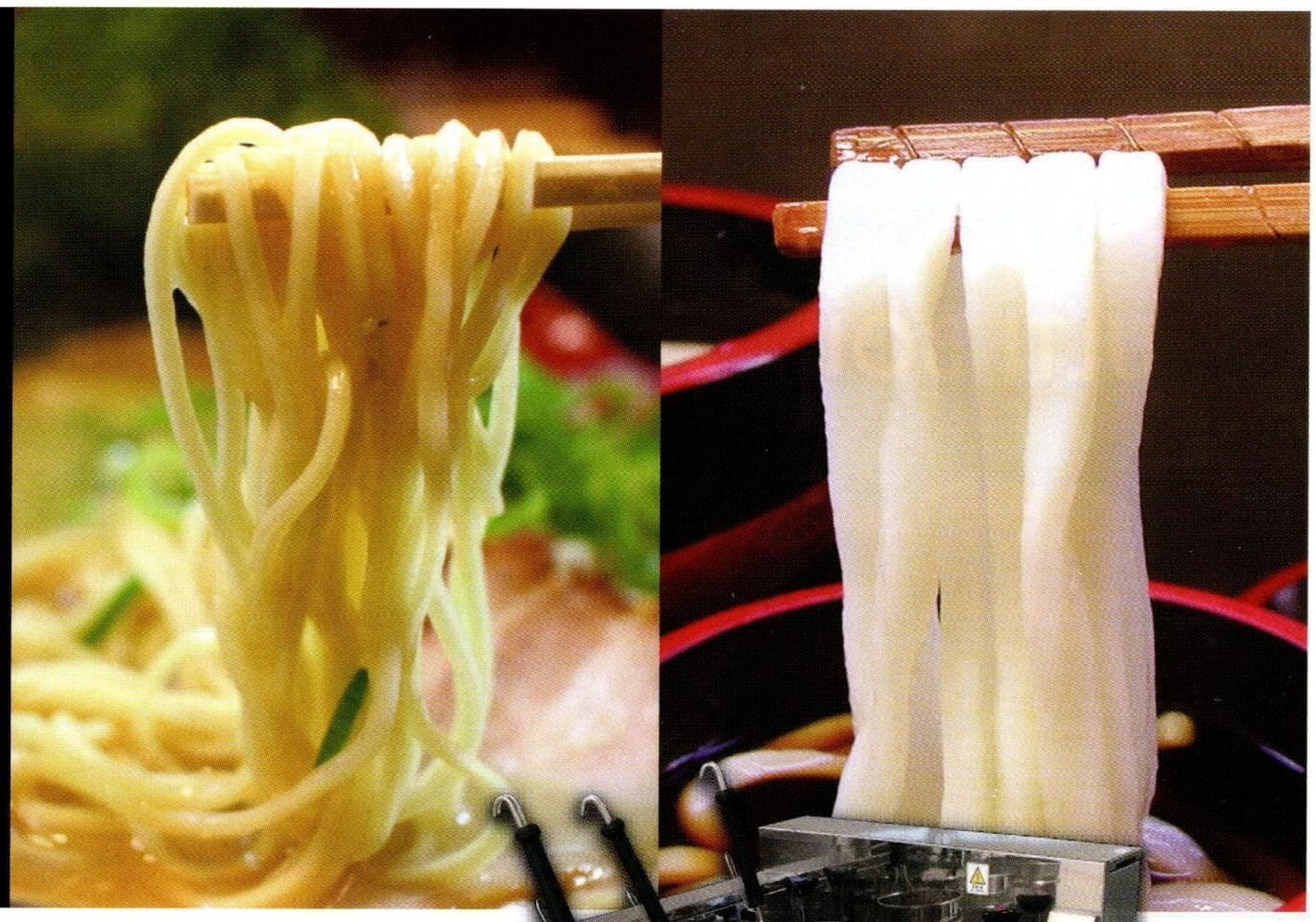
幅×奥行き×高さ mm Width x Depth x Height (in)	600mm (23.6in) ×750mm(29.5in) ×850mm(33.5in)
重量 Weight (lb)	117Kg (258lb)
設置・排気の分類 Installation: Exhaust Type	室内設置開放型 ／ Indoor: Open Air
点火方式 Ignition	AC120V連続放電（ダイレクト着火） AC120V Continuous Sparks (Direct Ignition)
ガス消費量 Gas Connection	Natural Gas 13A : 66569.3 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！

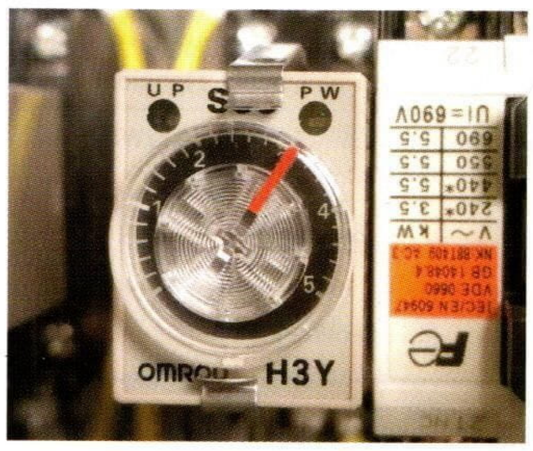
●作業後のメンテナンスも簡単！



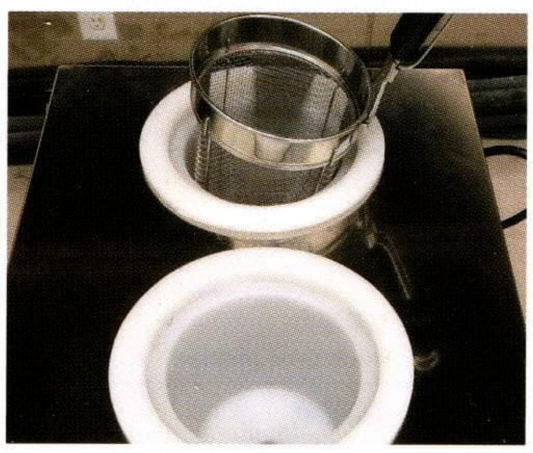
JRTの水切り機は、茹で麺の水切りを行います。
香り高いスープが麺によく絡み、繊細な麺の歯ごたえが体感できます。
不必要な手首の過労負担、シンク、床の汚れ等も同時に解消できます。新規開発エアー・フイルターの採用により毎日のメンテナンスが簡単になりました。
真空の吸引時間は1-5秒間で調整可能、茹で麺テボをキャニスターに入れると自動吸引します。
JRT Vacuum Dryer series は、貴方の麺のプレゼンティーションをネクストレベルに引き上げる御手伝いをします。
セミオート茹で麺機と一緒に使用頂きますと、作業効率が格段に良くなります。

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.

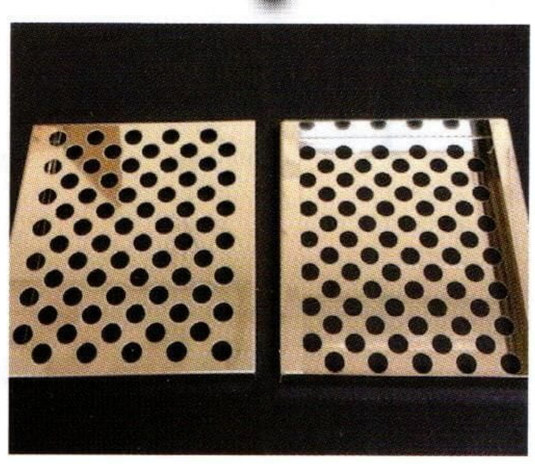


Timer
1〜5秒迄の吸引時間がセットできます



Tebo Canister
清掃が簡単なテボキャナスター

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

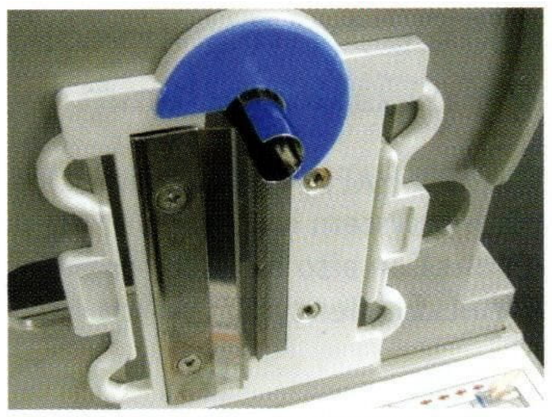
短時間でツヤのあるツマが簡単に切れる電動タイプのつま切り機です。付属の1.0mm、2.5mmクシ刃付きの2種類の刃物台は、左右を押すだけで簡単に本体から取り外しができるので、ご使用後のお手入れをラクに行えます。また、モーター部分は脱着式で、本体の丸洗いができます。刺身のツマに限らず、サラダ作り、切り干し大根、なます、ポテトバスケットなど、アイデア次第で用途が広がります。

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	1㎜ pitch
Unit size 本体サイズ	430 x 180 x 205㎜
Weight 重量	4.0kg
Maximum diameter for use 取付可能最大経	130㎜
Maximum length for use 取付可能最大長さ	200㎜
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（㎜）
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 (㎜)

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, andmachine 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。
むずかしいカツラ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。

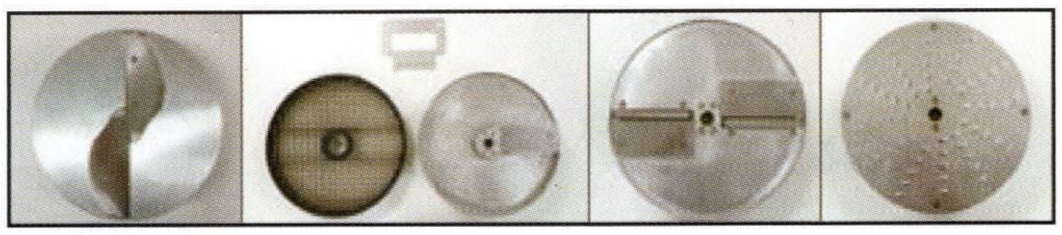
- 定格消費電力:100V、130/140W
- 刃物径:S刃3枚 146mm
- 投入口サイズ:100mm
- 処理能力:3kg／分

This signficant 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。

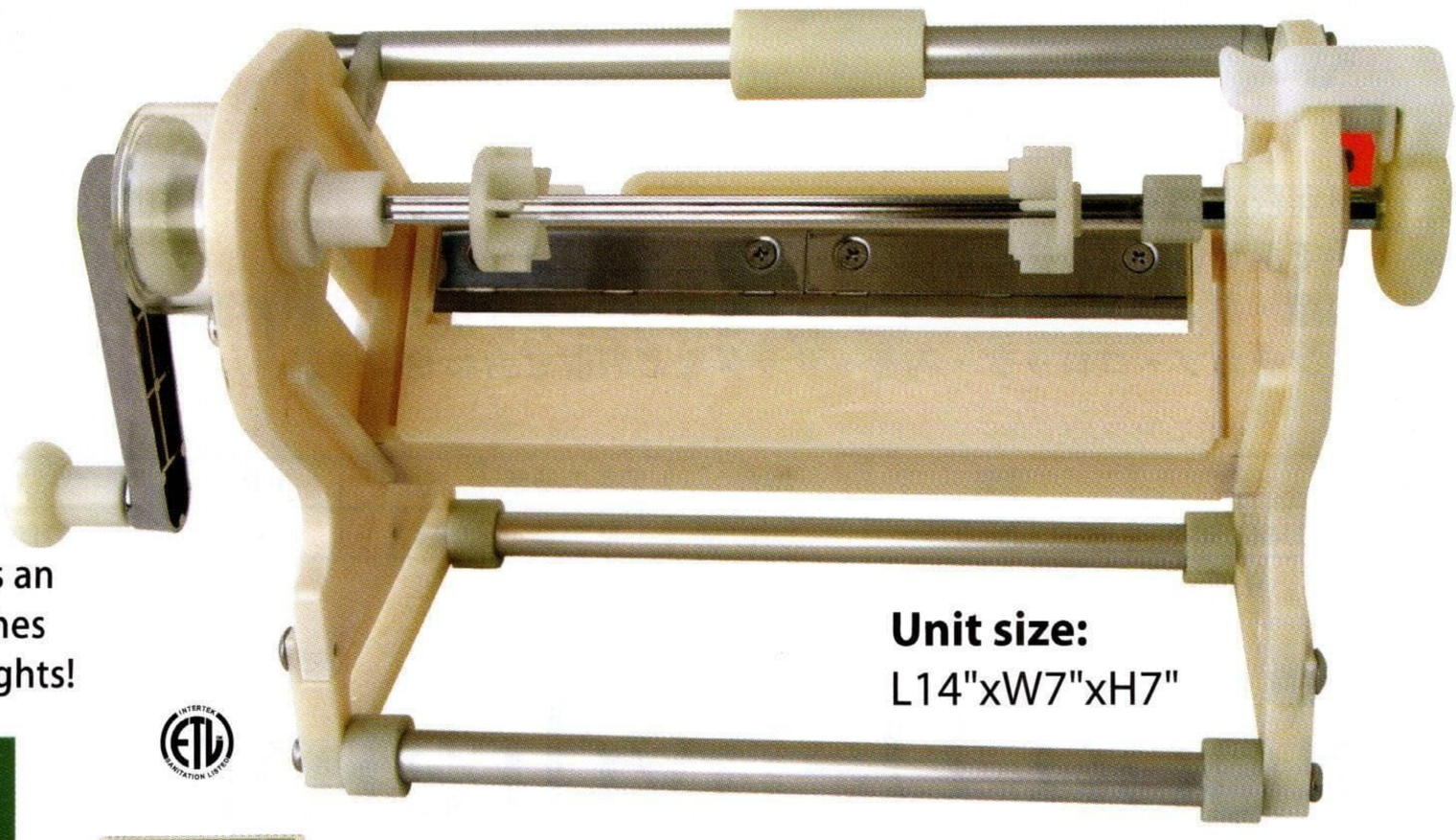
- 定格消費電力:700W
- スライス円盤(標準装備):0～10mm(無段階調節式)
- ダイスカット円盤(別売)5×5mm、8×8mm、10×10mm、15×15mm、20×20mm
- 角千切円盤(別売)2×2mm、2×4mm、2×6mm、2×8mm、3×3mm
- 丸千切円盤(別売)1.5mm、2mm、3mm、4mm

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 processing 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).

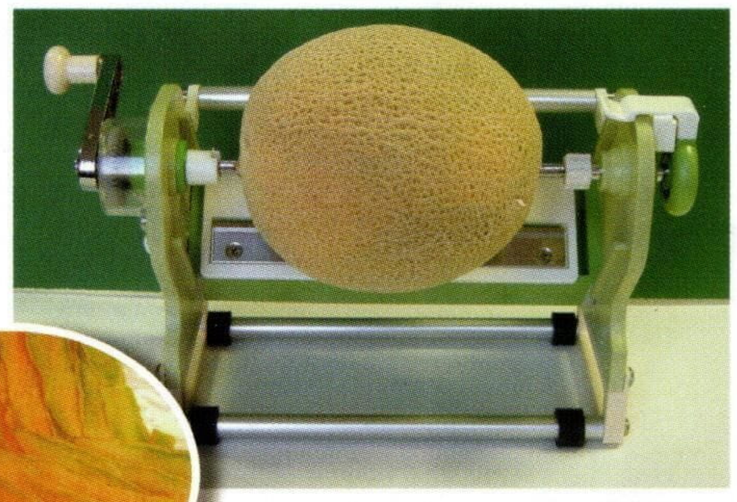
Dimension	W280×L510×H553m/m.Weight:27kgs.

Vegg-Q™

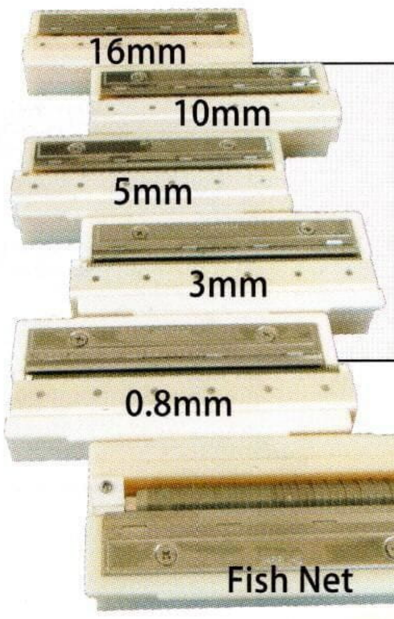
The Vegg-Q is constructed to mimic the very precise and delicate Japanese cutting techniques to produce Tsuma (angel hair slices) and Katsura (paper thin slices). Manually slices an array of vegetables and fruits to create garnishes that transform ordinary dishes into visual delights!



Unit size:
L14"xW7"xH7"



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



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。

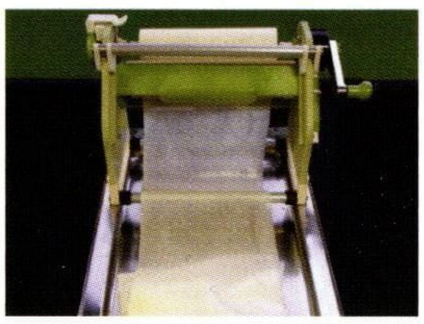
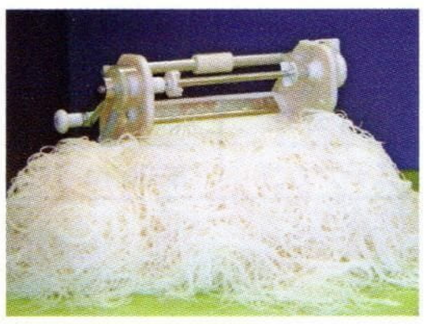
Variety of cutting adaptors are available, including:
-Fettuccine size (10mm size)　-Fishnet

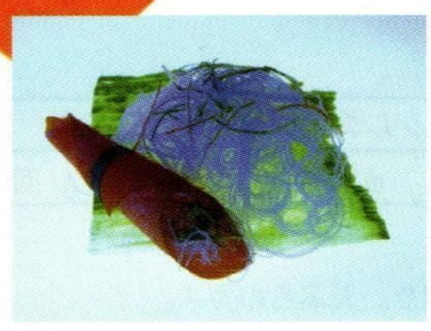
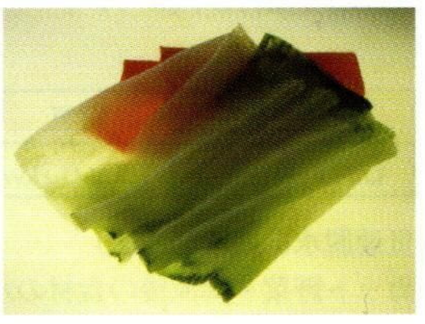
Katsura(Paper) Slice Specs

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

BUN STEAMER

Designed for the Countertop

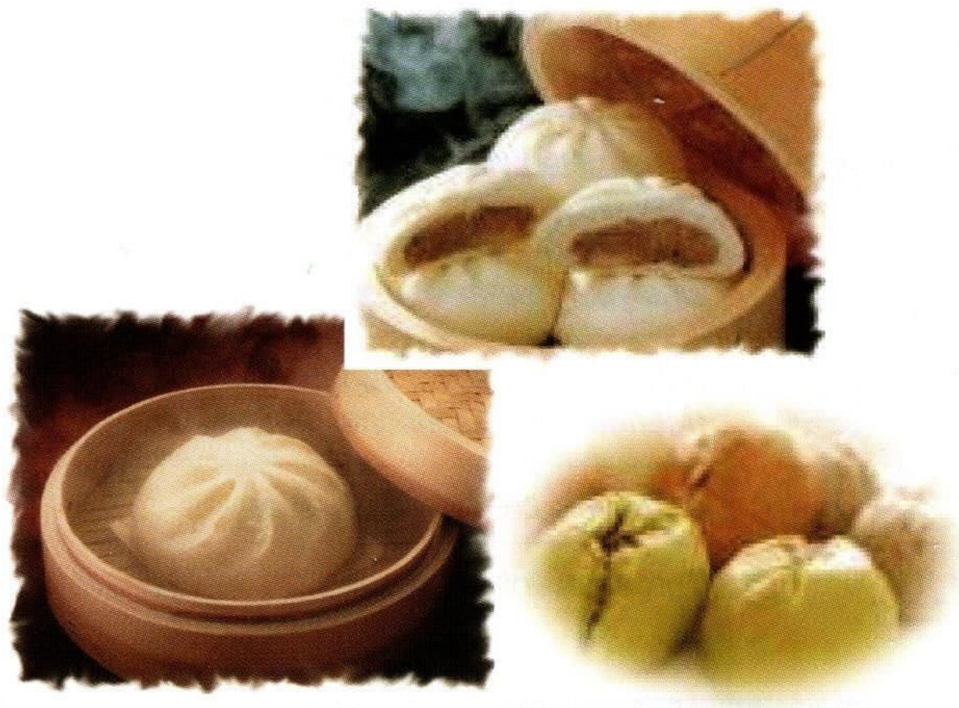
Made In Japan

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

BS460-US

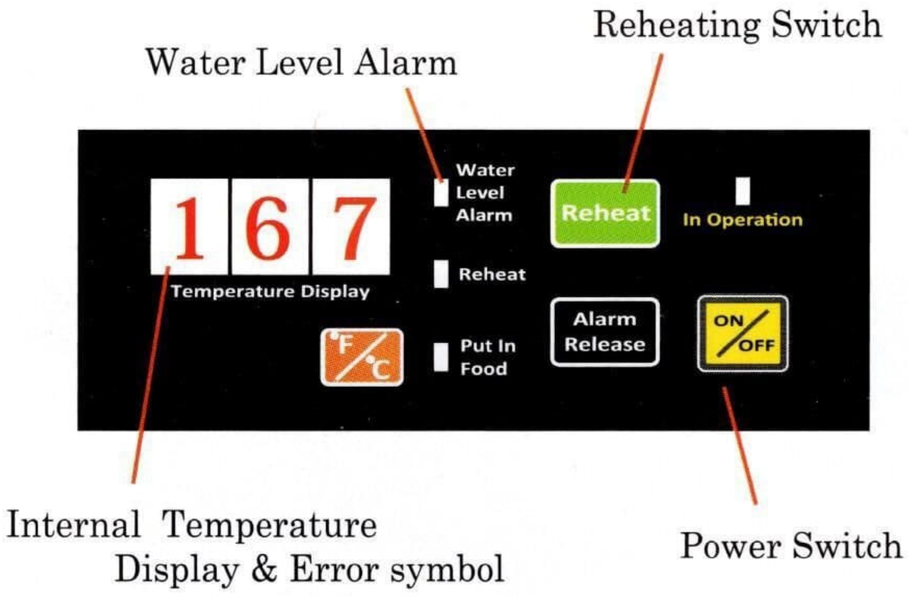
Features:

- 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.



※Buns for this steamer should be precooked ....

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



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.

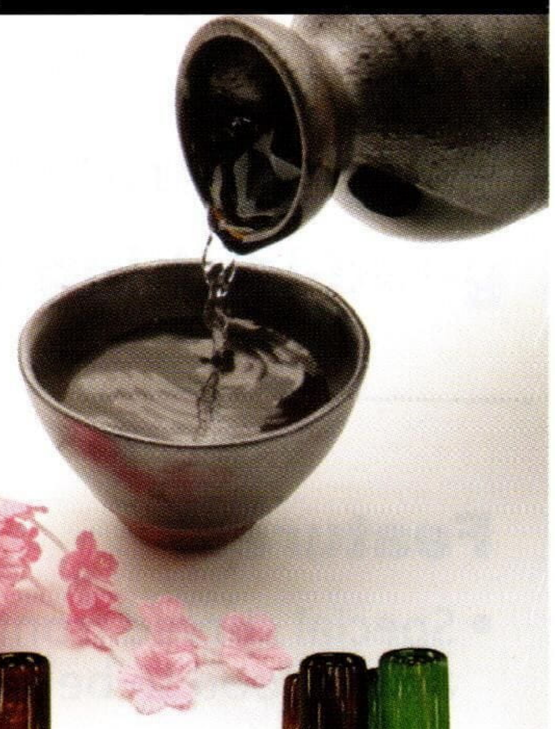
Manufacurered by:

NIPPON HEATER KIKI CO.,LTD.

For further information, please contact your local dealer or visit our website: **tmkotakeinc.com**

TSK SERIES

16 Different Units to Choose From to Fit Any Situation



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!

TSK-150C
Stainless Body

TSK-250C
(Custom Color)

TSK-150C

TSK-150T

TSK-150B2

TSK-250B4

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)*

For further information, please contact your local dealer or visit our website: **tmkotakeinc.com**

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.

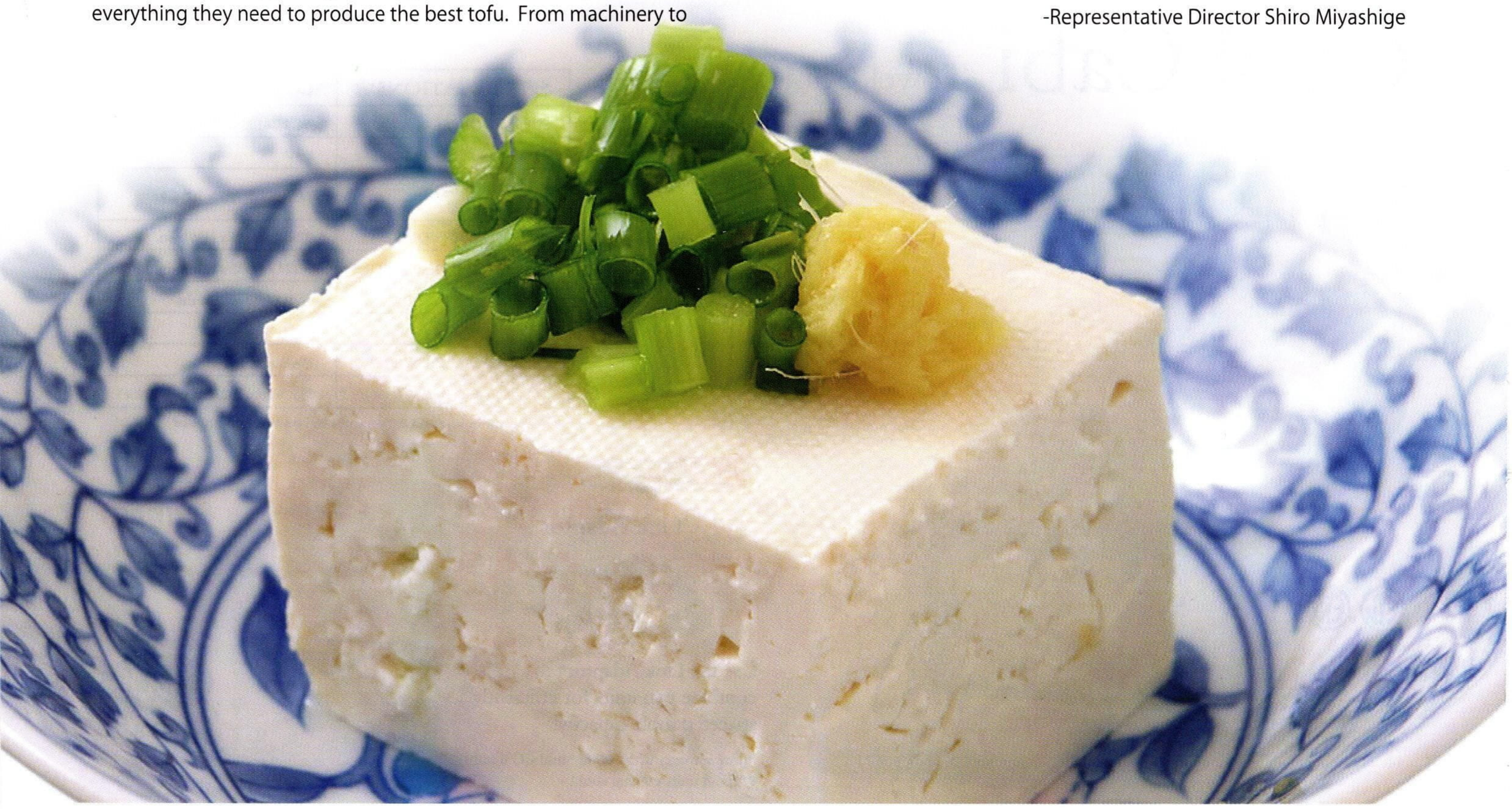
大豆は日本古来より健康食品として万人に愛されてきました。大豆は、特に三大栄養素（タンパク質、脂質、炭水化物）がバランスよく含まれており、更にイソフラボンなどの成分がもたらす身体への効果も注目を集めています。

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



For further information, please contact your local dealer or visit our website: **tmkotakeinc.com**

製造工程（一例） Sample Manufacturing Process

すりつぶし → 生呉 Soybean Slurry
煮沸 → 煮呉 Hot Slurry
絞る → 豆乳 Soy Milk
にがり投入 → 凝固 Coagulation
カット → 冷却 Cooling
水さらし → 包装 Packing

小規模製造設備 Small Scale Manufacturing Facility Equipment

豆の浸漬→すりつぶし→煮沸
Dip→Grounding→Boiling

絞り
Squeezing

絞り
Squeezing

圧縮成型
Pressing

冷却
Cooing

包装
packaging

凝固
Coagulation

圧縮成型
Pressing

冷却
Cooling

包装
packaging

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)

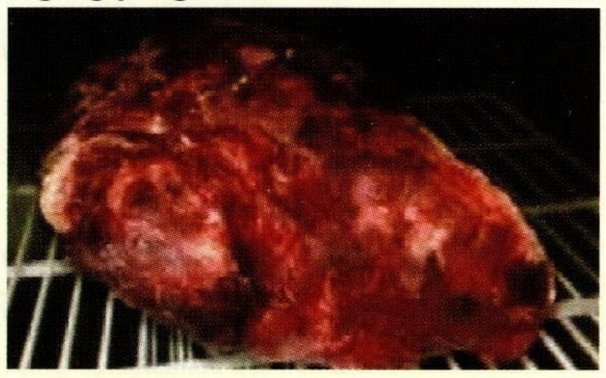
In about 20 days, frozen beef can be aged with no cellular damage or mold on the surface of the meat.

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

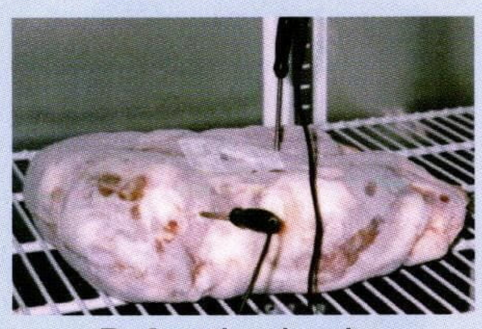
[6 Days]

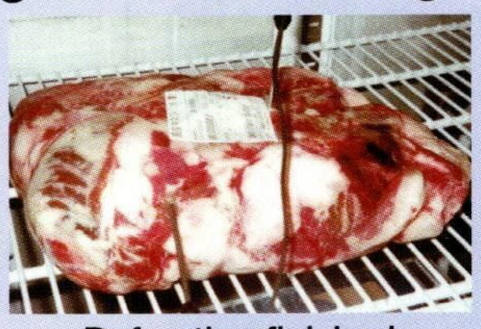
[6 Days] Aging

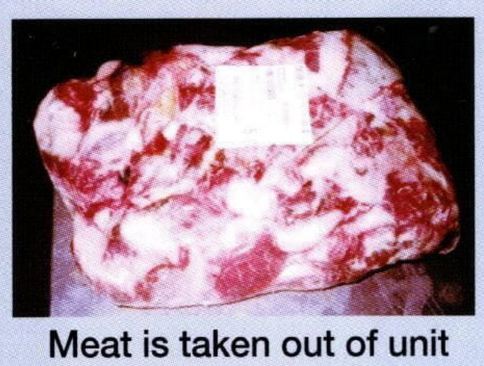
《チルド肉なら更に美味しく柔らかく》(Chilled beef is even more tender and delicious)

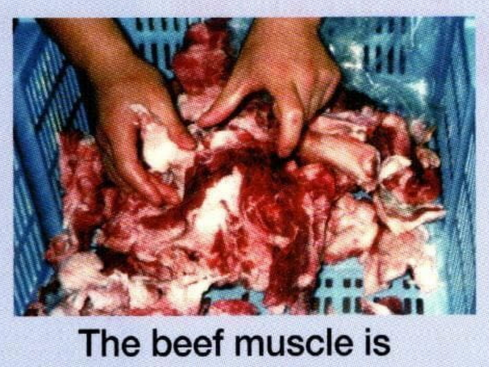
Mi・Fi No-Drip Defrosting Examples for Beef, Pork and Tuna

Mi・Fi Defrosting Unit　Defrosting frozen beef muscle


Defrosting begins

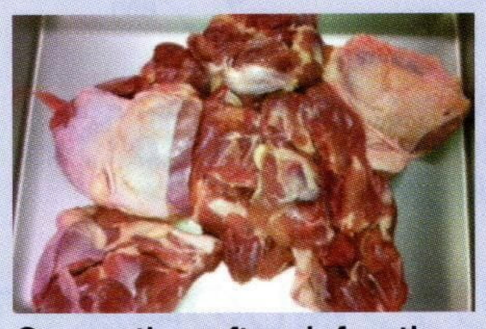

Defrosting finished


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

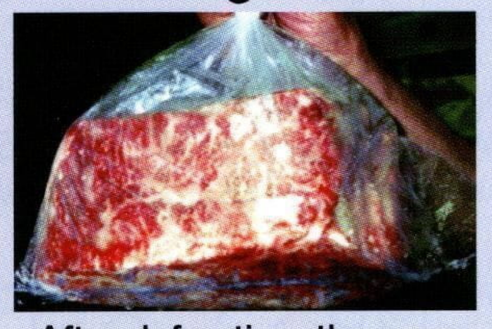

The beef muscle is separated and there are no drippings.

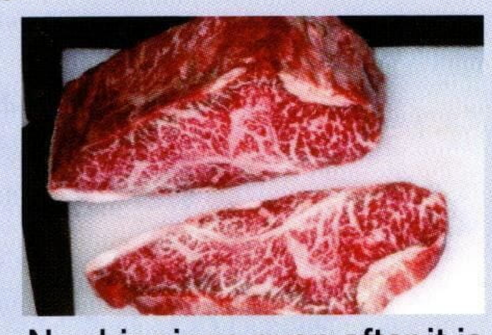
Defrosting frozen chicken

Frozen chicken

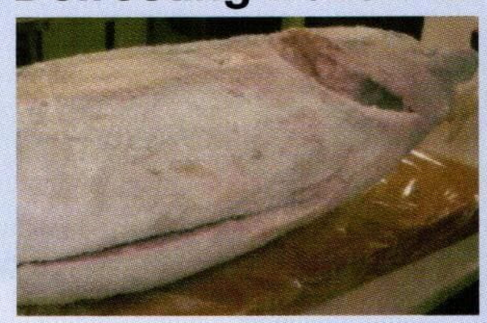

Separation after defrosting, and there is no dripping.

Defrosting frozen beef

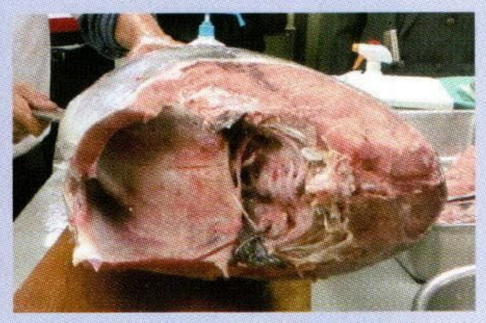

After defrosting, there are no drippings in the bag.


No drippings even after it is cut.

Defrosting frozen tuna


One piece tuna (30kg)

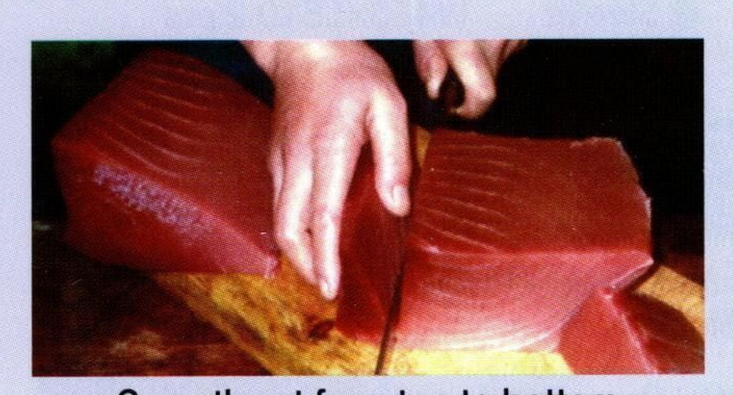
Defrosted in 13 hours

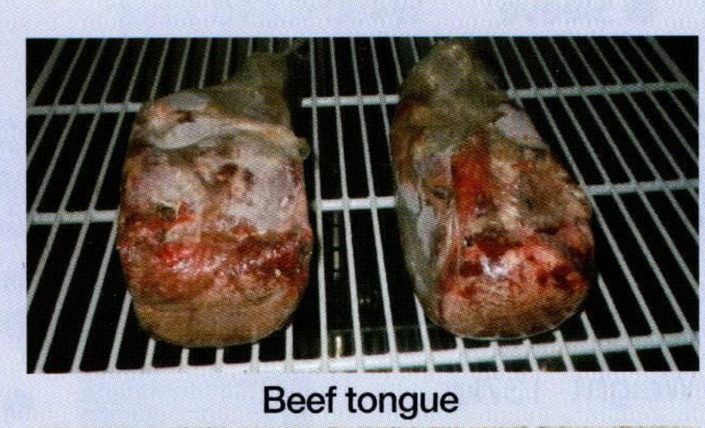

Can be cut with a knife

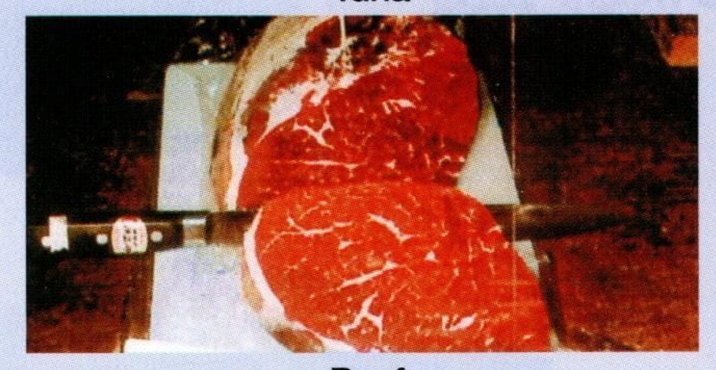
No drippings

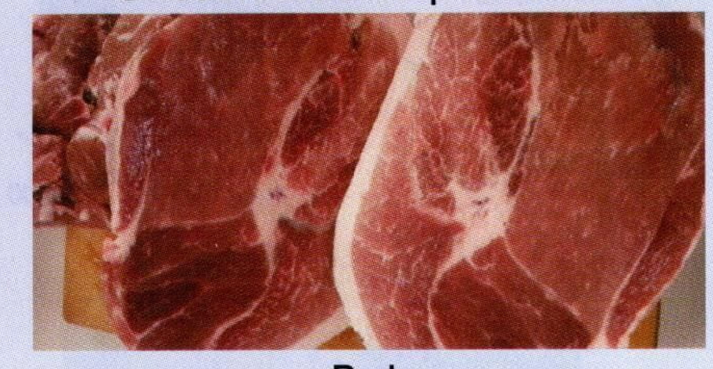
総ての冷凍食品を最高の味覚で解凍。後味の良さも格別です。

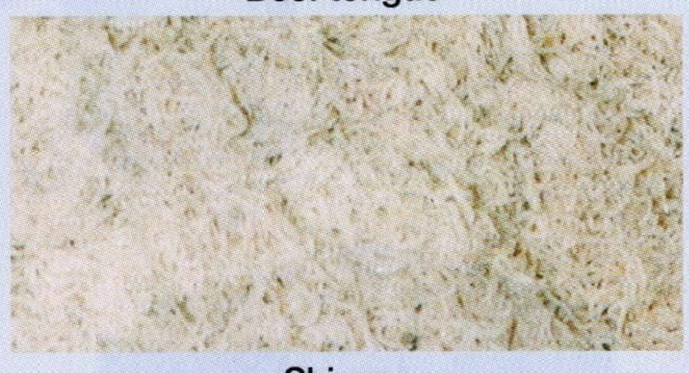
Tuna


Smooth cut from top to bottom

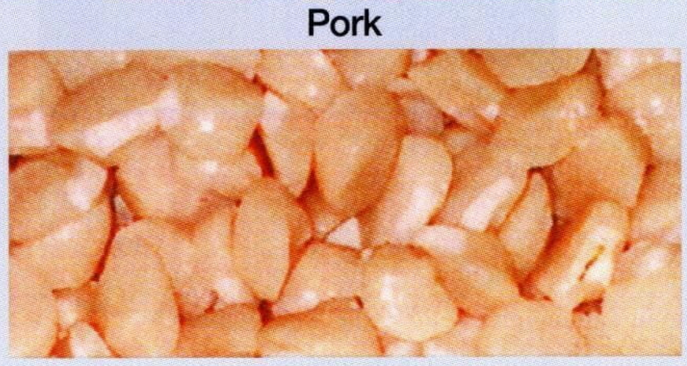

Beef tongue


Beef


Pork


Shirasu

Shrimp

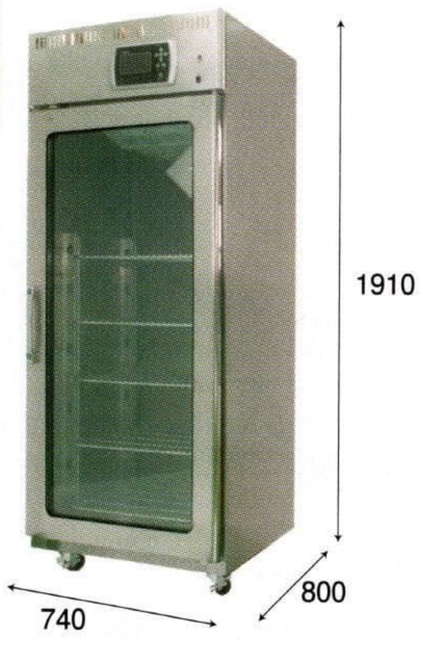

Scallops

Cod roe

For further information, please contact your local dealer or visit our website: **tmkotakeinc.com**

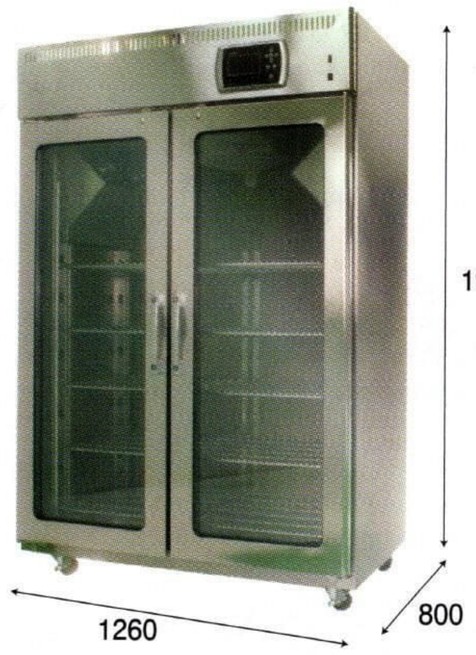
Mi・Fi 解凍熟成庫

20SG-081B



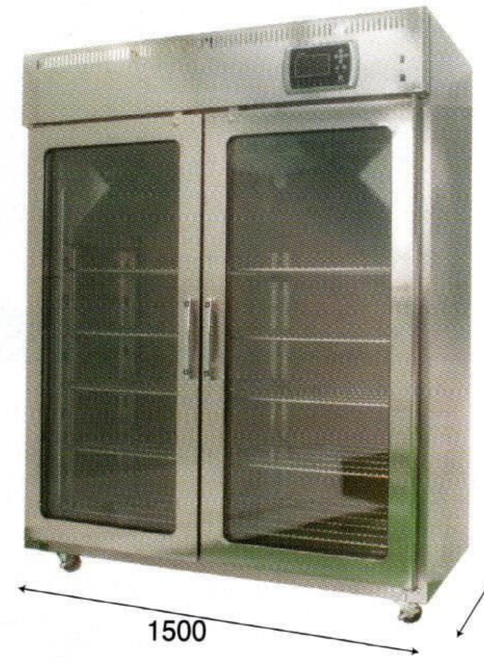
- Fan 40W×2 Sets
- Sleeve W490×L610 5 pcs
- Weight 140kg

20SG-132A



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

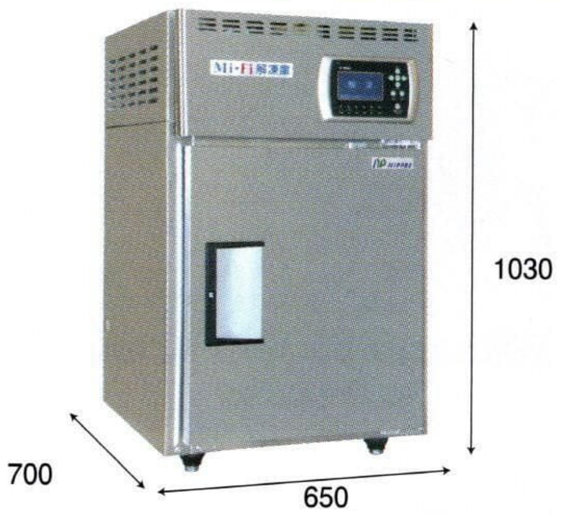
20SG-152A



- 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

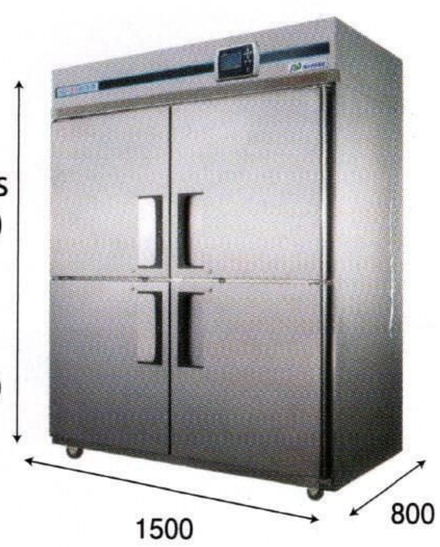
20S-082A（業冷庫型）

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

20S-134A（業冷庫型）

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

20S-154A（業冷庫型）



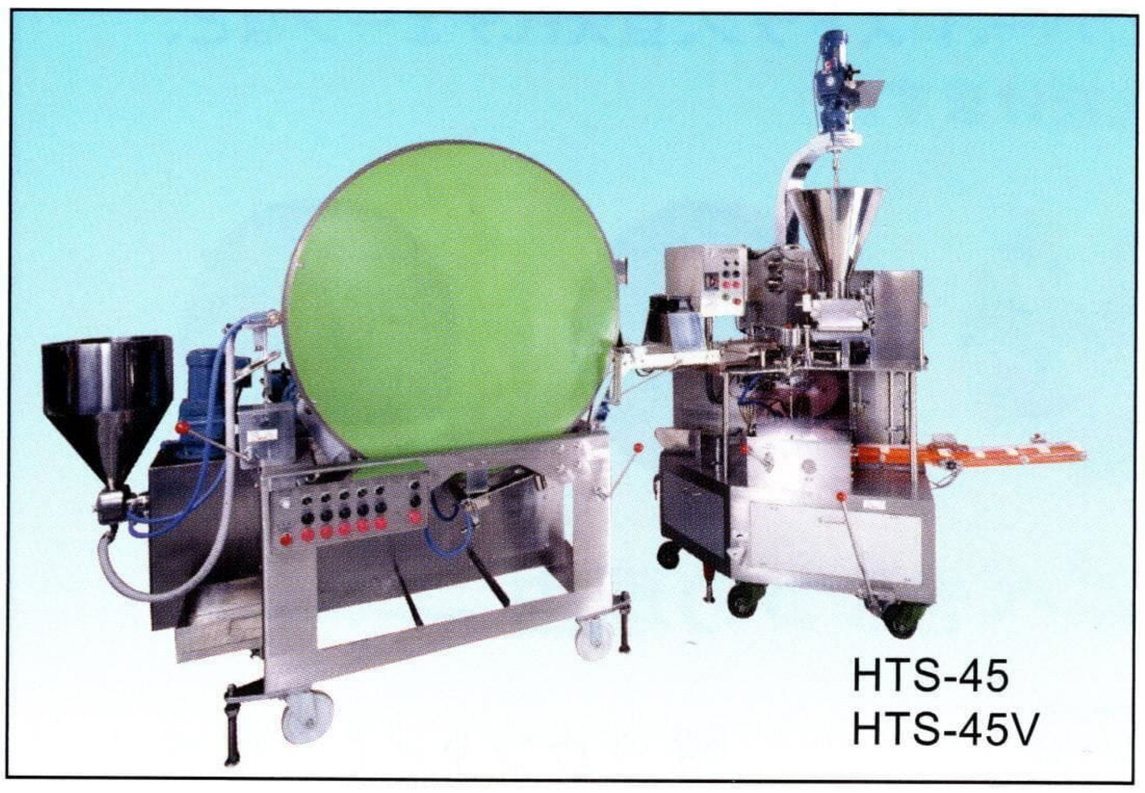
- Fan 40W×4 Sets
- Sleeve W620×L610 10 pcs
- Weight 202kg

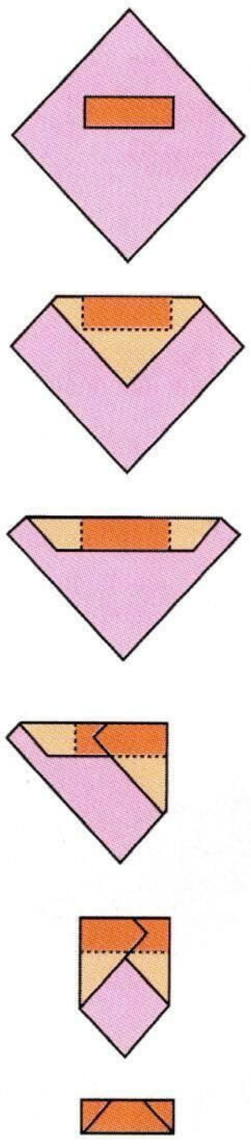
Custom size available, please contact us. 用途に応じて各種の商品を構築させていただきます。

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.





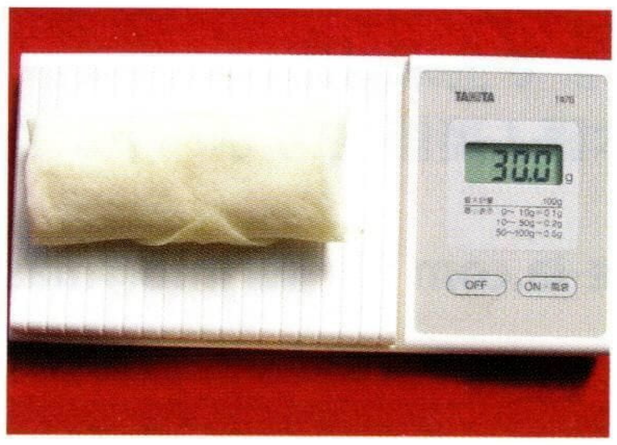
MODEL	Pcs/hr	WxLxHmm	Power/Kw
HTS-45	2,700	3500×2600×2500	34.9

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

長さ 60 ～80㎜、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新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.

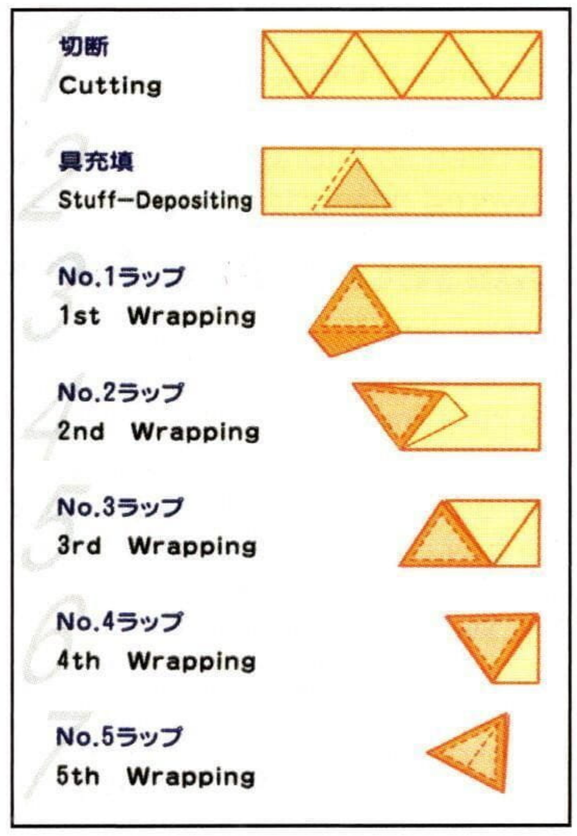
MODEL	Pcs/hr	WxLxHmm	Power/Kw
HTS-70	4,000	3500×2600×2500	33.9

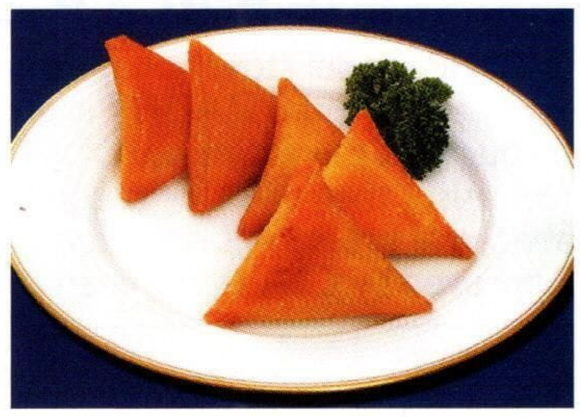


SAM-25HT サモサ成形機　Samosa Making Machine

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。熱源は電気で、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.



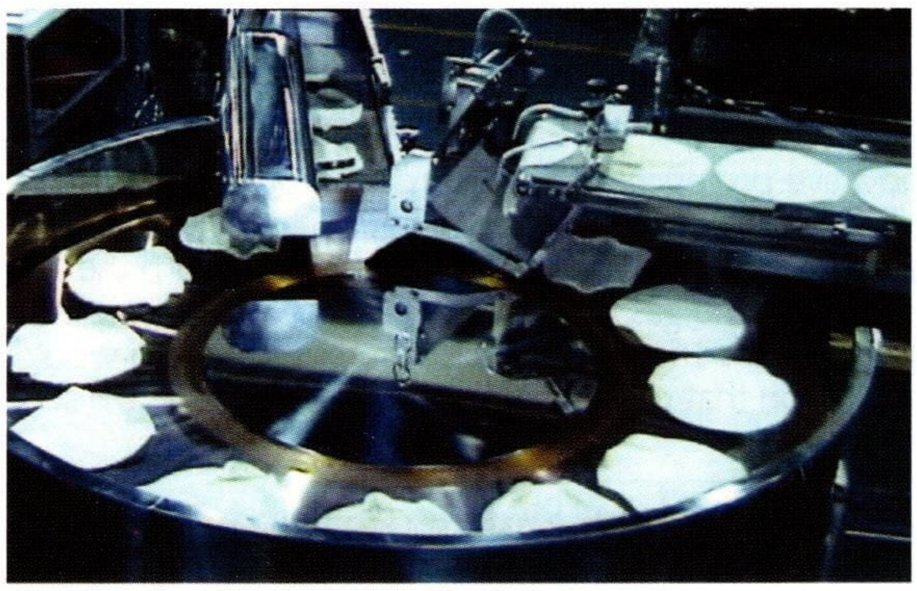


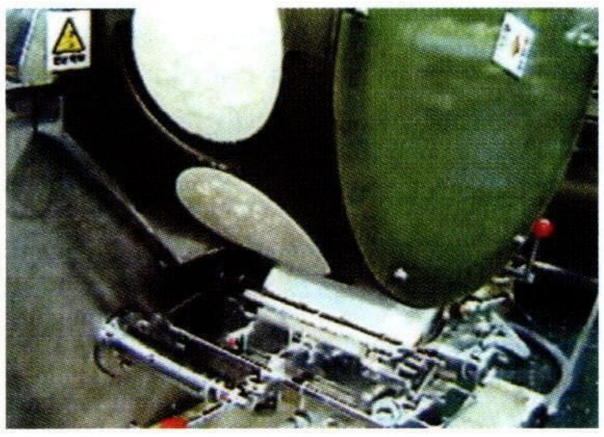
MODEL	Pcs/hr	WxLxHmm	Power/Kw
SAM-25HT	1,500	3078×1643×1760	23.9

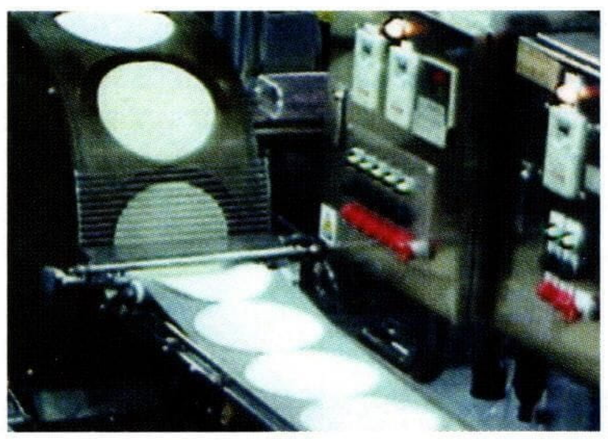
RB-1200 回転式焼成機　Rotary Baking Machine

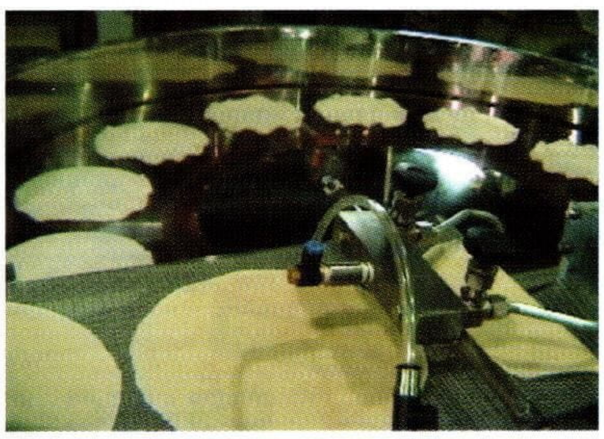
成型された焼皮の表面に焦げ目を付ける事により、食感・香り・剥離性の向上をはかります。回転する鉄板を電気ヒーターで加熱して焼成します。
用途：春巻皮・薄餅

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

NEW

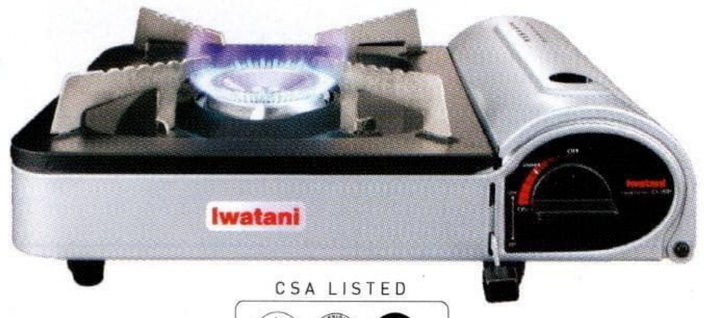
CSA LISTED

ANSI Z83.11-CSA1.8-2016
FOODSERVICE EQUIP

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



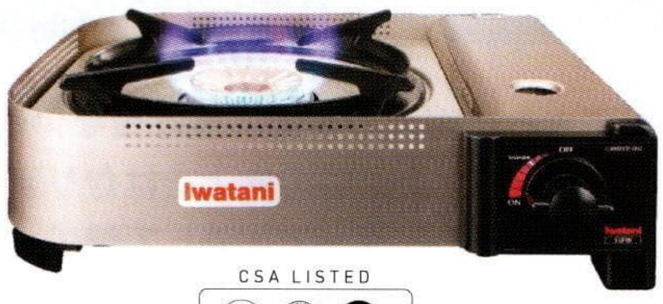
CSA LISTED

ANSI Z21.72-CSA11.2-2011 Camp Stove
ANSI Z83 11-CSA1 8-2016 Foodservice Equip

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"x11"x4.25"	3.74 lbs	Iwatani Butane fuel	12,000BTU/h	60 min	0-22918-02441-1	6 pcs

Cassette-Feu 35FW. High Power Model



CSA LISTED

ANSI Z83.11-CSA1.8-2016
FOODSERVICE EQUIP

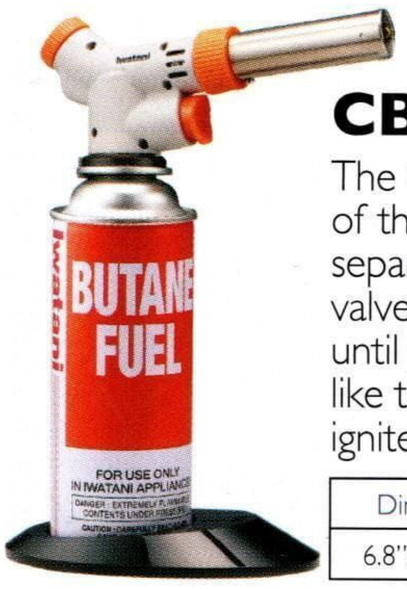
With an industry leading 15,000 BTU burner, no other portable burner can match the kick the 35FW produces. Built with the first-of-its-kind Magnetic Safety Locking System attach and detach fuel canisters by simply lining up the notches and pushing and pulling. The safety system of the regulator automatically 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"x11.9"x3.7"	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 brulées 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.

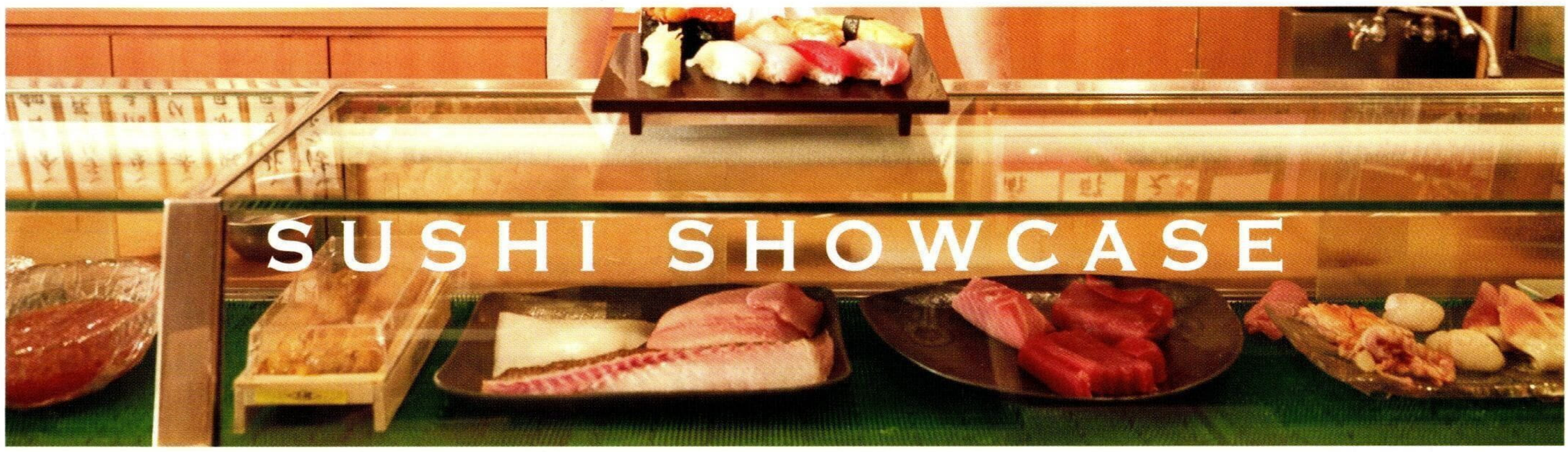
Dimensions	Weight	Fuel	Max Flame Temp.	Duration	UPC Code	Case Qty
7.9"x1.5"x2.8"	0.38 lbs	Iwatani Butane fuel	2700°F	100 min	0-22918-10015-3	10 pcs



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"x2.1"x3.8"	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.

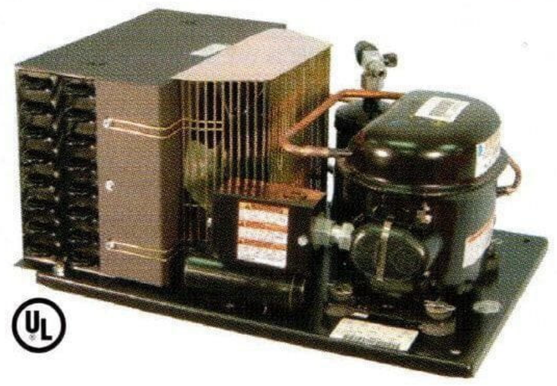
Model	Length	Width	Height
KRG-1200	47.2″	12.6″	9.8″
KRG-1500	59.1″	12.6″	9.8″
KRG-1800	70.9″	12.6″	9.8″
KRG-2100	82.7″	12.6″	9.8″
KRG-2400	94.5″	12.6″	9.8″

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

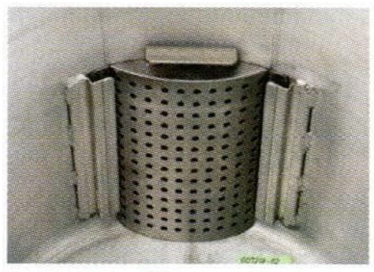


Soup pot

…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



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

JPN

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

Material／Aluminum　※No lid

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

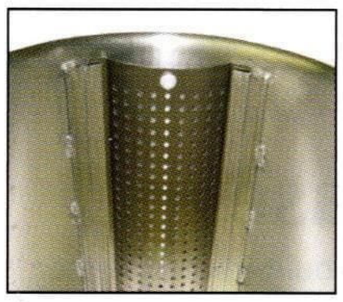
JPN

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 stoping anything comes out when the soup is taken out.
※No perforated plate available

※Changing a faucet position Available.

51cm（100ℓ）

helpful

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

JPN

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

④Aluminum stockpot with a faucet(2inch valve)

JPN

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

NAKAO ALUMI CO.,LTD. 感じています。プロの手ごたえ。 nakao

TOKYO JAPAN NAKAO ALUMI CO.,LTD. KING-POTS NAKAO ALUMI COMPANY, LTD.

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

Used thick aluminum plate

⑤King Stockpot with a scale

JPN

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

CODE	SIZE(CAP)	φ×D×t=Board Thickness
005009	39cm(45.0ℓ)	φ390×390mm×t=3.3mm
005010	42cm(57.0ℓ)	φ420×420mm×t=3.5mm
005011	45cm(70.0ℓ)	φ450×450mm×t=3.5mm
005012	48cm(85.0ℓ)	φ480×480mm×t=4.0mm
005013	51cm(100.0ℓ)	φ510×510mm×t=4.0mm
005014	54cm(120.0ℓ)	φ540×540mm×t=4.0mm
005015	60cm(164.0ℓ)	φ600×600mm×t=4.5mm

Material／Aluminum

⑥King Half stockpot with a scale

JPN

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

CODE	SIZE(CAP)	φ×D×t=Board Thickness
005035	39cm(28.0ℓ)	φ390×240mm t=3.3mm
005036	42cm(38.0ℓ)	φ420×270mm t=3.3mm
005037	45cm(46.0ℓ)	φ450×290mm t=3.5mm
005038	48cm(58.0ℓ)	φ480×320mm t=4.0mm
005039	51cm(70.0ℓ)	φ510×350mm t=4.0mm
005040	54cm(80.0ℓ)	φ540×370mm t=4.0mm
005041	60cm(113.0ℓ)	φ600×400mm t=4.5mm

Material／Aluminum

Soup pot

JPN ···Made in Japan

ECO LINE

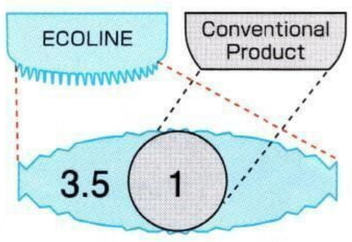
Specialized bottom improves conduction of heat, Saving enargy and CO_2

POINT 1

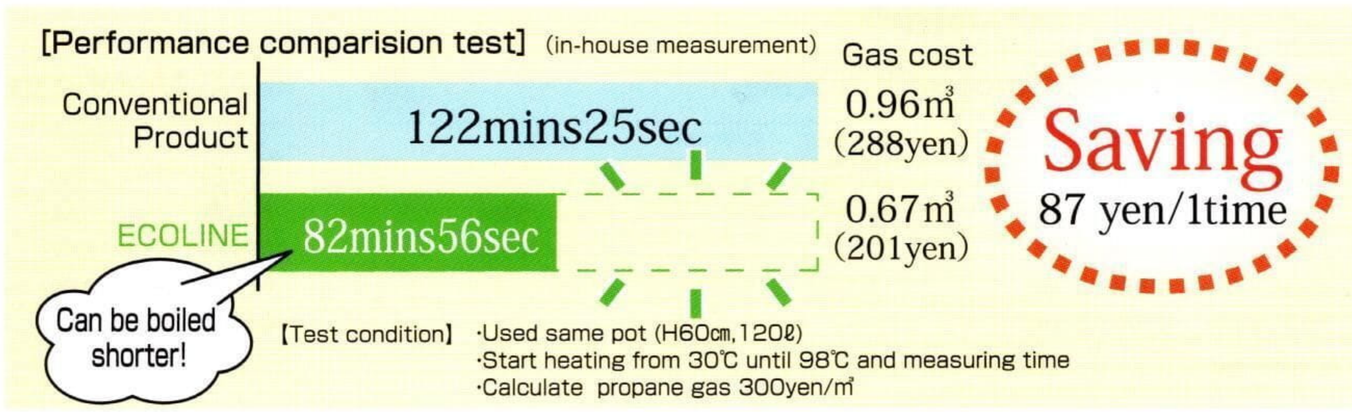
The fins chatch the fire

POINT 2

The bottom area is 3.5times bigger than before



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



If It's calculated....

Can be cut the running cost

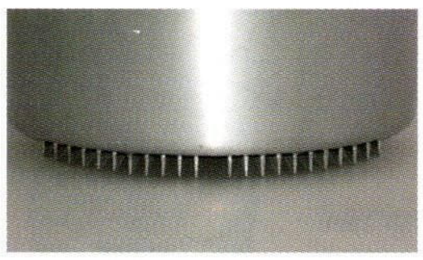
	Amount of saving gas(㎥)	Saving time	Cost
Day	0.58(㎥)	1h18mins58sec	¥174
Month	14.50(㎥)	32h54mins10sec	¥4,350
Year	174.00(㎥)	394h50mins00sec	¥52,200

※Calculated 50times working/month

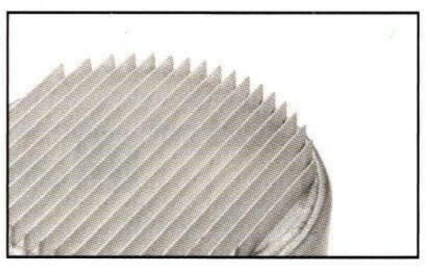
Ultimate soup can be made by ECO LINE

Specialized shape of bottom improves conduction of heat

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



The fins catche the fire for conducting heat



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

Available to attach a faucet

Recommend!

Cost cut

①ECO LINE stockpot

JPN

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

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

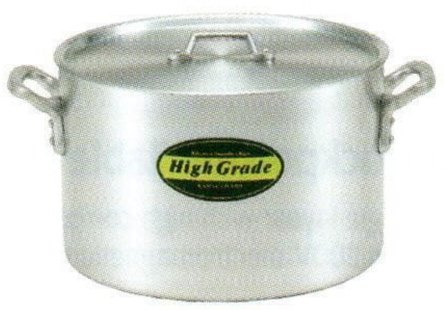
Material／Aluminum

Kitchen Supplies Kan
High Grade
KANDA. CO. LTD

Recommended Aluminum pot seriese

Recommend!

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



②High Grade Aluminum stockpot

JPN

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

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

Material／AluminumAluminum

③High Grade Aluminum half stockpot

JPN

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

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

Material／Aluminum

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

CODE	SIZE(CAP)	φ×D
015182	42cm(58.0ℓ)	φ420×420mm
015183	45cm(71.0ℓ)	φ450×450mm
015184	48cm(86.0ℓ)	φ480×480mm
015185	51cm(104.0ℓ)	φ510×510mm

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

CODE	SIZE(CAP)	φ×D
015191	42cm(38.0ℓ)	φ420×280mm
015192	45cm(49.0ℓ)	φ450×310mm
015193	48cm(57.0ℓ)	φ480×320mm
015194	51cm(69.0ℓ)	φ510×340mm

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

CODE	SIZE(CAP)	φ×D
015155	42cm(58.0ℓ)	φ420×420mm
015156	45cm(71.0ℓ)	φ450×450mm
015157	48cm(86.0ℓ)	φ480×480mm
015158	51cm(104.0ℓ)	φ510×510mm

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

CODE	SIZE(CAP)	φ×D
015164	42cm(38.0ℓ)	φ420×280mm
015165	45cm(49.0ℓ)	φ450×310mm
015166	48cm(57.0ℓ)	φ480×320mm
015167	51cm(69.0ℓ)	φ510×340mm

Material／18-8 stainless

⑤19-0 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.

All heat source Available

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

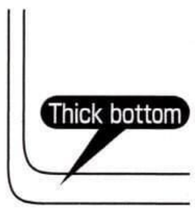
⑥KO 19-0 IH half stockpot (with a scale)

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)

CLO molybdenum IH stockpot(Available for an electromagnetic cooker)

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



●with large handle

●with large scale

All heat source Available

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

⑧CLO half molybdenum stock pot(with a scale)

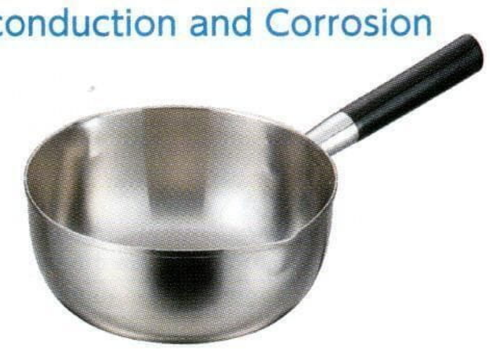
CODE	SIZE	φ×D t=Board thickness
015228	27cm	φ270×180mm t=2.0mm
015229	30cm	φ300×200mm t=2.0mm
015230	33cm	φ330×220mm t=2.0mm
015231	36cm	φ360×240mm t=2.0mm
015232	39cm	φ390×260mm t=2.0mm
015233	42cm	φ420×280mm t=2.0mm
015234	45cm	φ450×300mm t=2.0mm

Material／18-0 Stainless with molybdenum

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)



①TK Three layerd Yukihira pan(with a scale) IH JPN

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
(Inside)18-10 Stainless
Handle:Phenolic resin

②KO Aluminum Yukihira Pan JPN

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

③KO Wooden Handle for Yukihira Pan JPN

CODE	SIZE
019103	(1ine) For15.0･16.5cm
019104	(2line) For18.0･19.5cm
019105	(3line) For21.0～25.5cm
019106	(5line) For27.0～30.0cm

Material／Wood

Easy to measure with the scale

Recommend!

④ⓀIH 18-0 Yukihira Pan IH JPN

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

Material／18-0 Stainless Steel

⑤IH ST Yukihira Pan IH JPN

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:Stainles Steel Handle:Wood

⑥Ⓚ18-8 Soup strainer stockpot type JPN

CODE	SIZE	OW
016086	For27cm	φ245×H245mm
016087	For30cm	φ285×H285mm
016088	For33cm	φ315×H315mm
016089	For36cm	φ345×H345mm
016090	For39cm	φ375×H375mm
016091	For42cm	φ405×H405mm
016092	For45cm	φ430×H430mm
016093	For48cm	φ460×H460mm
016094	For51cm	φ490×H490mm

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

⑦Ⓚ18-8 Soup strainer half round type JPN

CODE	SIZE	OW
016077	For27cm	250×130×H250mm
016078	For30cm	275×148×H250mm
016079	For33cm	315×165×H250mm
016080	For36cm	345×185×H300mm
016081	For39cm	375×200×H300mm
016082	For42cm	405×220×H300mm
016083	For45cm	430×230×H300mm
016084	For48cm	460×235×H430mm
016085	For51cm	485×265×H460mm

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

⑧UK 18-8 Perforated soup strainer round type JPN

CODE	SIZE	OW×H Hole size
016114	For36cm	φ350×H350mm 2.2mm
016115	For39cm	φ380×H380mm 2.2mm
016116	For42cm	φ410×H410mm 2.2mm
016117	For45cm	φ440×H440mm 2.2mm
016118	For48cm	φ470×H470mm 2.2mm

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

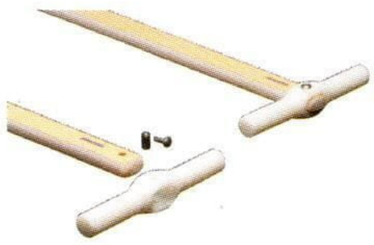
⑨UK 18-8 Perforated soup strainer half round type JPN

CODE	SIZE	OW×R×H Hole size
016119	For36cm	350×180×H300mm 2.2mm
016120	For39cm	380×200×H330mm 2.2mm
016121	For42cm	410×210×H360mm 2.2mm
016122	For45cm	440×230×H390mm 2.2mm
016123	For48cm	470×250×H420mm 2.2mm

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

Spatula, Ladle

…Dish-washer safe for plastic resin products …Antibacterial processing products JPN …Made in Japan



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

①Antibacterial spatula handle

CODE	SIZE	Clipφ	Length
605543	For105cm	φ29mm	290mm
605544	For120cm	φ29mm	290mm

CODE	SIZE	Clipφ	Length
605545	For135cm	φ29mm	290mm
605546	For150cm	φ29mm	290mm

Material／Polyethylene ●Heat resistance temperature:130℃

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

②Antibacterial ramen soup spatula

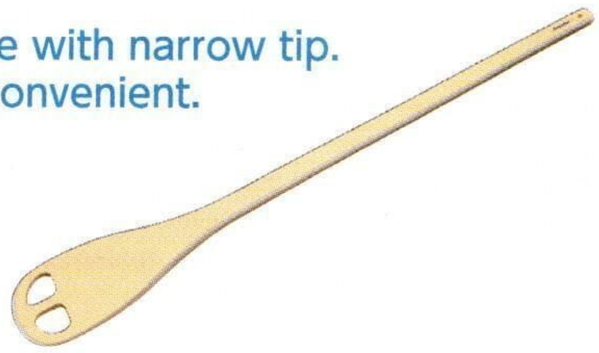
CODE	SIZE	Length×OW t=Board thickness
057301	120cm	1200×187mm t=22mm

※Heat resistance:130℃

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.



③Antibacterial high-tech spatula Enmabou

CODE	SIZE	Length×Head W,Thicknes,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℃

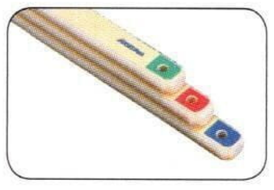
④Antibacterial high-tech spatula for soup(perforated type)

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

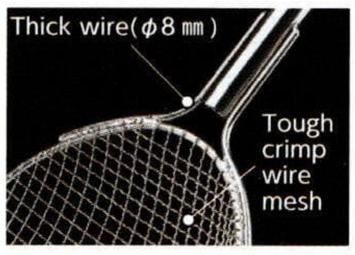
Material／Made of UMSP ●Heat resistance temperature:100℃ ●Dishwasher safe

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



⑤High-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℃
●Dishwasher safe

⑥Mesh soup ladle 15mm crimped mesh

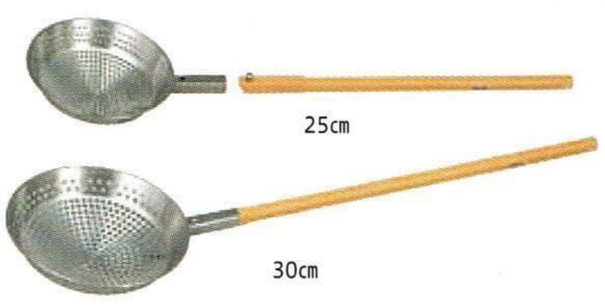
CODE	Ladle head D×W×Handle length
041140	325×310×1000mm

Material／18-8 Stainless ●15mm mesh

⑦18-8 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

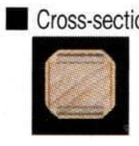


Antibacterial handle

■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 polyethylane.Light weight and high durability.
■High useability with suquare 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

■ Cross-section



⑧18-8 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

⑨Hasegawa antibacterial scoop net Antibacterial handle (with bolt)

CODE	SIZE
052138	350mm
052139	450mm
052140	600mm

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

Material／Wood・FRP・UMSP

Food container

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

①18-8Sealed 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	47cmDeep type CTH-47H	φ470×H600mm (100.0ℓ)

Material／18-8 Stainless

②18-8Sealed 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	47cmDeep type CTL-47H	φ470×H600mm (100.0ℓ)

Material／18-8 Stainless

③18-8Sealed 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	47cmDeep type TP-CTH-47H	φ470×φ445×H615mm (100.0ℓ)

Material／18-8 Stainless

④CLO 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)

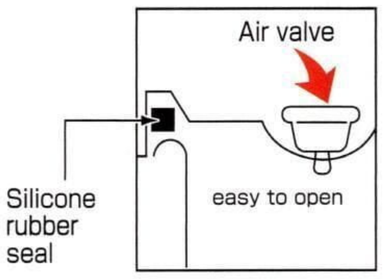
Material／Molybdenum
●Acid resistance ●33cm is with handle

Food container

Transportable container with a metal fitting.

Easy to open with air valve. Super thick bottom.

●33cm is with handle



⑤KO 18-8Food 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 thickness16cm～21cm:t=1.5mm　24cm～33cm:t=2.0mm
●33cm is with handle

⑥KO 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:t=1.5mm　24cm～33cm:t=2.0mm
●33cm is with handle

⑦KO 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

⑧Thermos Shuttle drum

CODE		OW×OD×H(CAP)	Heat keeping effect(2hs)	About soup amount	Weight
029083	JIK-S06 with hanging	320×300×H220mm(6.0ℓ)	More than 84℃	30～ 40cup of soup	3.4kg
029084	JIK-S08 with hanging	320×300×H260mm(8.0ℓ)	More than 85℃	40～ 60cup of soup	3.9kg
029085	JIK-S10 with hanging	320×300×H310mm(10.0ℓ)	More than 86℃	50～ 80cup of soup	4.3kg
029086	JIK-W12 with hanging	345×310×H290mm(12.0ℓ)	More than 87℃	60～ 80cup of soup	5.2kg
029087	JIK-W14 with hanging	345×310×H330mm(14.0ℓ)	More than 88℃	70～110cup of soup	5.4kg
029088	JIK-W16 with hanging	365×330×H320mm(16.0ℓ)	More than 88℃	80～120cup of soup	6.2kg
029089	JIK-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　IH Available for IH cooker(100V,200V)　JPN Made in Japan

ECO LINE

High heat conduction with specialized shape of bottom.
Saving cost and reducing CO_2.

①ECOLINE Stainless boiling noodle pot

JPN

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

Material／Stainless

②King Aluminum cooking pot

JPN

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

Material／Aluminum

③KO Aluminum cooking pot

JPN

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

Material／Aluminum

④KO 19-0 IH cooking pot

IH JPN

CODE	SIZE(CAP)	IW×IH t=Board thickness
017190	27㎝(5.8ℓ)	φ270×H125㎜ t=1.0㎜
017191	30㎝(7.6ℓ)	φ300×H135㎜ t=1.0㎜
017192	33㎝(10.0ℓ)	φ330×H150㎜ t=1.0㎜
017193	36㎝(12.7ℓ)	φ360×H160㎜ t=1.0㎜
017194	39㎝(15.5ℓ)	φ390×H170㎜ t=1.0㎜
017195	42㎝(20.0ℓ)	φ420×H180㎜ t=1.0㎜
017196	45㎝(25.0ℓ)	φ450×H195㎜ t=1.0㎜

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

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

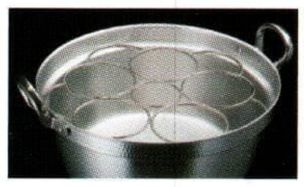
Available for all heat source(200V)

⑤AG Clad Step pot

IH JPN

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

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



For step pot.
Special size is available.

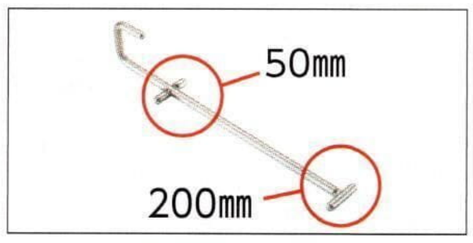
⑥Step pot tebo ring

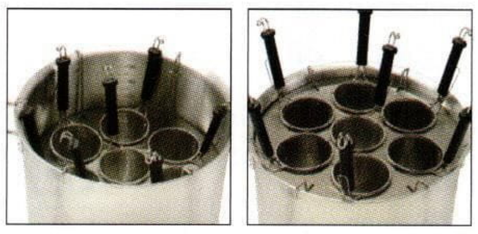
JPN

CODE	SIZE	OW×Ring IW
041136	For 42㎝ 4holes	φ414×φ134㎜
041137	For 45㎝ 5holes	φ445×φ134㎜
041138	For 48㎝ 7holes	φ480×φ134㎜
041139	For 51㎝ 7holes	φ506×φ134㎜

Material／18-8 Stainless

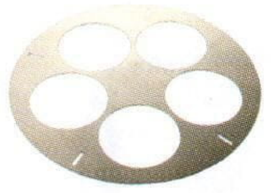
Can be changed the depth of tebo plate by hook.



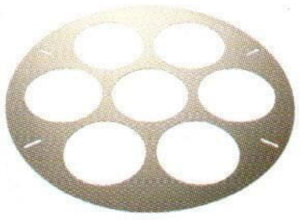


●Adjustable depth with 50㎜ and 200㎜

For 42㎝ 4holes



For 45㎝ 5Holes



For 51㎝ 7holes

⑦Stockpot tebo plate(with 4hooks)

JPN

CODE	SIZE	OW
041270	For 42㎝ 4holes	φ410㎜
041271	For 45㎝ 5holes	φ440㎜

CODE	SIZE	OW
041272	For 48㎝ 7holes	φ470㎜
041273	For 51㎝ 7holes	φ500㎜

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!

⑧TS soba strainer(resin handle)

JPN

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

Material／Body:18-8 Stainless　Handle:66Nylon(Glassfabric)
●6.5mesh

With elliptical pipe handle

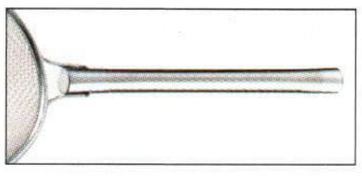
⑨TS 18-8 Soba strainer

JPN

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

Material／18-8 Stainless　●10mesh

With non slip elliptical pipe handle



Cross-section diagram
Extra large,Large φ23㎜
Medium,Small φ21㎜
Extra large, Large φ31㎜
Medium, Small φ28㎜

⑩TS Pro Suinou with pipe handle

JPN

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

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

Tebo, Noodle strainer

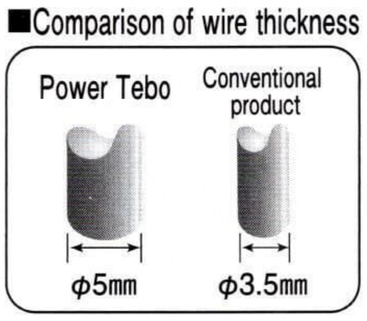
…Kanda original products mark　JPN…Made in Japan

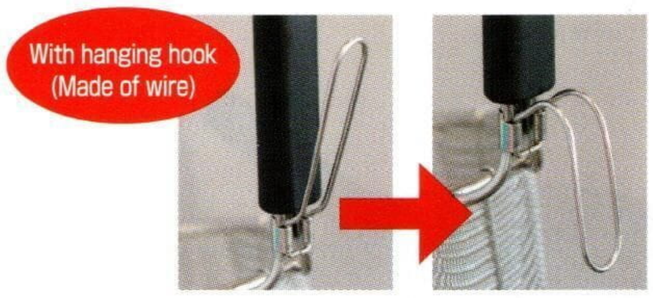
Power Tebo series

High durability and performance

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

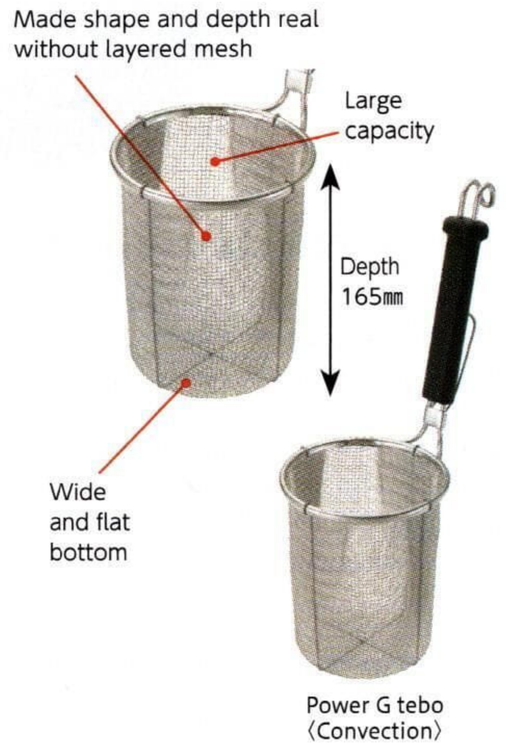
■Comparison of wire thickness





New power grip!

Making taste better with convection.



Recommend!

①TS Power G tebo(Kiwami)　JPN

CODE		OW×H　Handle length
041153	Round bottom	φ140×H150㎜　220㎜
041154	High edge	φ140×H185㎜　235㎜

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

②TS Power G tebo(Convection)　JPN

CODE		OW×H　Handle length
041155	—	φ140×H165㎜　220㎜

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

Hygienic with silicone handle

③TS 18-8 Udon tebo with silicone handle　JPN

CODE	SIZE	OW×IH×Handle length
041076	Round bottom	φ140×150×210㎜
041077	Flat bottom	φ140×130×210㎜

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

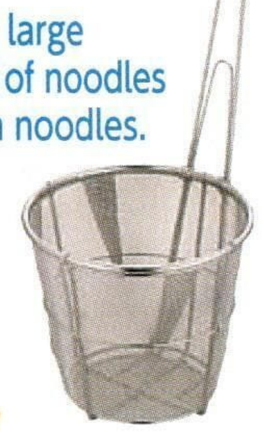
Hygienic with all stainless

④TS 18-8 Francais udon tebo　JPN

CODE	SIZE	OW×IH×Handle length
041046	Round bottom	φ140×150×200㎜
041048	Flat bottom	φ140×130×200㎜

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

Best for large amount of noodles and thin noodles.



Recommend!

⑤Noodle strainer　JPN

CODE	Top OW×Bottom OW×IH×Handle length
360026	φ195×φ130×170×180㎜

Material／18-8 Stainless　●14mesh

⑥TS 18-8 Flat bottom udon tebo　JPN

CODE	SIZE	OW×IH×Handle length	Mesh
041042	Small	φ150.×130×145㎜	8
041041	Large	φ190×145×175㎜	10

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

⑦BK Flat bottom udon tebo　JPN

CODE	SIZE	OW×IH×Handle length
041044	Small	φ139×125×150㎜
041043	Medium	φ153×130×150㎜
041122	Large(IW160㎜)	–
041080	Extra large	φ198×154×150㎜

Material／18-8 Stainless ●11mesh
※With wire for the bottom of extra large

⑧UK 18-8 Perforated udontebo with wooden handle　JPN

CODE	SIZE	OW×IH
041090	S	φ125×165㎜
041089	L	φ135×175㎜

Material／Net:18-8 Stainless
Handle:Wood
●Hole size φ2.2㎜

⑨UK 18-8 Perforated udon tebo with pipe handle　JPN

CODE	SIZE	OW×IH
041092	S	φ125×165㎜
041091	L	φ135×175㎜

Material／Net:18-8 Stainless
Handle:18-8 Stainless
●Hole size φ2.2㎜

⑩UK 18-8 Perforated udon tebo　JPN

CODE	SIZE	OW×IH×Handle length
609314	S	φ125×165×185㎜
609313	L	φ135×175×185㎜

Material／18-8 Stainless
●Hole size φ2.2㎜

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

CODE	OW×IH×Handle length
609330	φ130×200×185㎜

Material／18-8 Stainless
●Hole size φ2.2㎜
●Flat bottom

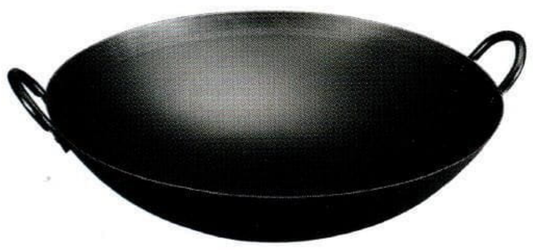
⑫UK 18-8 Perforated deep udon tebo with pipe handle　JPN

CODE	OW×IH×Handle length
609331	φ130×200×185㎜

Material／18-8 Stainless
●Hole size φ2.2㎜
●Flat bottom

Wok

…Kanda original products mark JPN…Made in Japan



①Iron press chinese double handle wok

JPN

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

打出し

※Available to order any size

②Cast iron chinese double handle wok

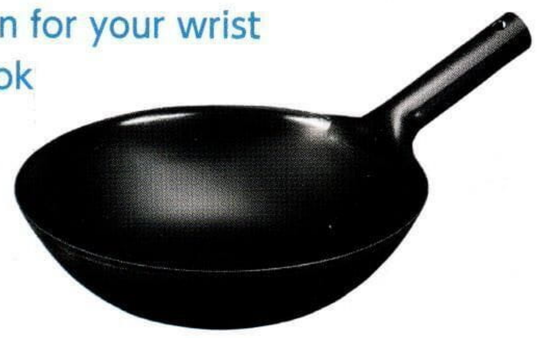
JPN

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!

③Light weight beijin wok

JPN

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

④Iron press beijin wok

JPN

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 sfurface makes the oli work better and not to get burnt.

打出し

⑤Cast iron single handle wok 1.2mm thickness

JPN

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

⑥HS Titanium beijin wok

JPN

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

⑦Iron chinese trivet

JPN

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

Material／Iron

⑧Iron press chinese strainer

JPN

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!

⑨18-8Mesh chinese strainer

JPN

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!

⑩18-8Chinese strainer Deep type

JPN

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

①Chinese iron spatula JPN

CODE	SIZE	Part of spatula×handle
050028	Small	W110㎜×380㎜
050027	Medium	W120㎜×380㎜
050026	Large	W130㎜×380㎜

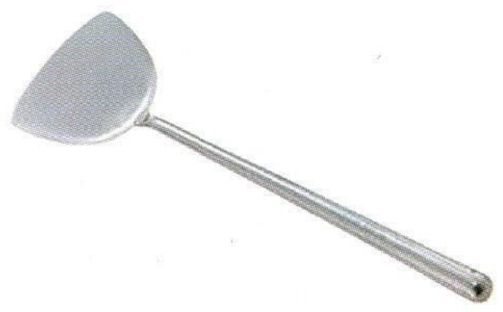
Material／Iron

②18-0Chinese spatula with wooden handle JPN

CODE	SIZE	Part of spatula×handle
050021	Small	W110㎜×365㎜
050020	Medium	W120㎜×365㎜
050019	Large	W130㎜×365㎜

Material／18-0 Stainless

Available for HACCP



③18-0Chinese spatula with pipe handle JPN

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

Material／18-0 Stainless

④Chinese iron ladle JPN

CODE	SIZE	Head W×Handle CAP
050025	Small	φ110㎜×380㎜ 約150cc
050024	Medium	φ120㎜×380㎜ 約240cc
050023	Large	φ130㎜×380㎜ 約270cc

Material／Iron

⑤18-0Chinese ladle with wooden handle JPN

CODE	SIZE	Head W×Handle CAP
050015	Small	φ110㎜×365㎜ 約160cc
050014	Medium	φ120㎜×365㎜ 約240cc
050013	Large	φ130㎜×365㎜ 約320cc

Material／18-0 Stainless

Available for HACCP

⑥18-0Chinese ladle with pipe handle JPN

CODE	SIZE	Head W×Handle CAP
050086	Small	φ110㎜×365㎜ 約160cc
050085	Medium	φ120㎜×365㎜ 約240cc
050084	Large	φ130㎜×365㎜ 約320cc

Material／18-0 Stainless

Useful! Easy to measure! Easy to use!

※Scale:80cc～160cc
(By20cc)

⑦Chinese iron measuring ladle JPN

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

Material／Iron

For chinese cooking

⑧ST Chinese oval ladle JPN

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

Material／18-0 Stainless

⑨18-0 Mini china JPN

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

Material／18-0 Stainless

⑩Iron chinese skimmer JPN

CODE	Head W×Handle length
050038	φ155㎜×320㎜

Material／Iron

⑪ST chinese skimmer JPN

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

Material／18-0Stainless

Soup strainer

…Kanda original products mark　JPN…Made in Japan

①TS Ramen soup handle strainer JPN

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

Material／18-8 Stainless　●24Mesh

②TS Ramen soup handle strainer(Ultra fine mesh) JPN

CODE	SIZE	OW×Handle
043120	21㎝	φ210×245㎜
043119	24㎝	φ240×245㎜

Material／18-8 Stainless　●60Mesh

⑤Tempura bits strainer JPN

CODE	OW×Handle length
434009	φ250×Handle185㎜

Material／18-0Stainless　●60Mesh

⑧Miso strainer JPN

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

Material／18-8 Stainless　●18Mesh

⑪BK 18-8 Powerful oil strainer JPN

CODE		OW×H
044009	No.1	φ146×H64㎜
044010	No.2	φ182×H58㎜
044011	No.3	φ215×H66㎜
044012	No.4	φ235×H75㎜
044013	No.5	φ275×H87㎜

Material／18-8 Stainless
●32mesh

③TS Fat hand strainer JPN

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

Material／18-8 Stainless　●11Mesh

⑥BK 18-8 Soup strainer JPN

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

Material／18-8 Stainless　※30Mesh

太線厚網

Thick mesh and wire

⑨TS Pro Miso strainer (Thick mesh) JPN

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

Material／18-8 Stainless　●16Mesh

④UK 18-8 Fat perforated hand strainer JPN

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

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

⑦UK 18-8 Perforated soup strainer JPN

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

Material／18-8 Stainless　※Hole size1㎜

⑩18-8 Perforated tebo strainer JPN

CODE	OW×IH
042097	φ170×115㎜

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

⑫18-8 Replaceable net oil strainer JPN

CODE		OW(IW)×H
044014	For type1	φ154㎜(φ140)×H55㎜
044015	For type2	φ197㎜(φ190)×H60㎜
044016	For type3	φ224㎜(φ215)×H60㎜
044017	For type4	φ248㎜(φ230)×H70㎜
044018	For type5	φ283㎜(φ265)×H80㎜

Material／18-8 Stainless
●40Mesh

⑬18-8 Spare net JPN

CODE		OW
044019	For type1	φ 97㎜
044020	For type 2,3	φ125㎜
044021	For type4	φ155㎜
044022	For type5	φ175㎜

Material／Mesh:18-8 Stainless　●40Mesh

⑭UK Perforated oil strainer JPN

CODE	SIZE	OW×OH Spare net Available	
044090	18㎝	φ215×H60㎜	S
044091	22㎝	φ255×H75㎜	M
044092	26㎝	φ295×H80㎜	L

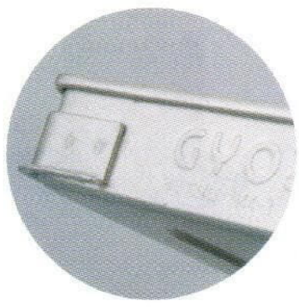
Material／18-8 Stainless　●Hole sizeφ1.1㎜

Gyoza

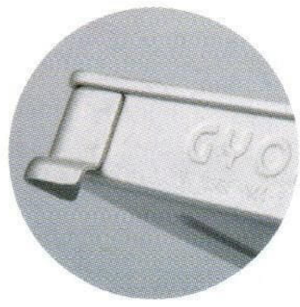
JPN ···Made in Japan

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

①Alumite dimsum tray

JPN

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

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

②Alumite soba･gyoza tray lid

JPN

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

Material／Aluminum

③Alumite gyoza tray

JPN

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

Material／Aluminum

④Alumite soba tray

JPN

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

Material／Aluminum

⑤18-8 Gyoza tray lid

JPN

CODE	SIZE	Inner size W×D×H
025006	Small	347×265×H12㎜
025005	Large	410×313×H12㎜
025004	Extra large	490×370×H12㎜
025041	L type	540×400×H12㎜

Material／18-8 Stainless

⑥18-8 Gyoza tray

JPN

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

Material／18-8 Stainless

※High heat resistance･salinity toerance･oil resistance

Large

⑦Arrange tray lid (Aluminum+silicone)

JPN

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

Material／Aluminum･Silicone resin

Large50

⑧Arrange tray (Aluminum+silicone)

JPN

CODE	SIZE	Inner size W×D×H
025113	Small40	346×266×H41㎜
025111	Large40	412×312×H41㎜
025112	Small50	346×266×H51㎜
025110	Large50	412×312×H51㎜

Material／Aluminum･Silicone resin

⑨Polycarbonate tray

JPN

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

Material／Polycarbonate resin

⑩FRP tray lid

JPN

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

Material／FRP resin

Gyoza

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

Super thick iron board

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

①Iron gyoza pan JPN

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

Material／Iron Surface processing ／Clear lacquer coating

②18-0 Iron gyoza pan lid JPN

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

Material／18-0 Stainless･Wood

Recommend!

③Wide spatula JPN

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

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

Iron plate for Gyoza

Round 14㎝ (with wooden tray)

Square 15㎝ (with wooden tray)

Square 14㎝ (with wooden tray)

④S Gyoza plate IH

CODE	SIZE	Outer size W×D×H
301055	Round 14㎝(with wooden tray)	φ140×H22㎜
301056	Square 15㎝(with wooden tray)	150×150×H22㎜

CODE	SIZE	Outer size W×D×H
301057	Square 14㎝(with wooden tray)	140×110×H20㎜
301058	Square 17㎝(with wooden tray)	170×120×H23㎜

Material／Iron　Wooden plate:Wood

⑤Traiangle spatula with rose wooden handle JPN

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

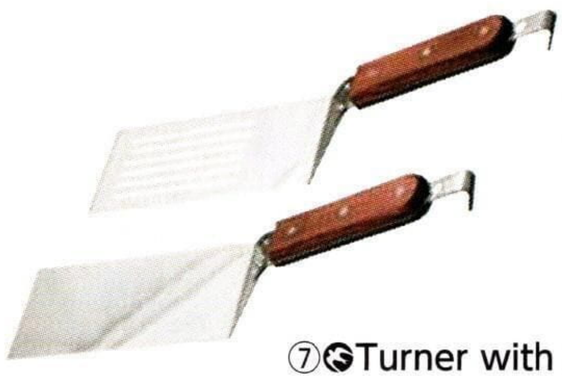
Material／18-0 Stainless

Integrated stainless

⑥Plywood turner JPN

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

Material／18-0 Stainless



⑦Turner with rose wooden handle JPN

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

Material／18-0 Stainless

⑧Gyoza turner with wooden handle JPN

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

Material／18-0 Stainless

⑨18-0 Gyoza turner JPN

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

Material／18-0 Stainless

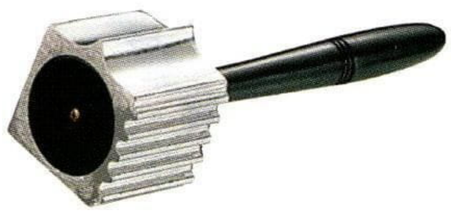
⑩18-0 Gyoza mini turner with wooden handle JPN

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

Material／18-0 Stainless

Chashu, Japanese grill

…Kanda original products mark　JPN…Made in Japan



①Tiger meat hummer

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

Material／Metal :Aluminum die-casting
Handle:Felt resin　Heat resistance tempareture:170℃

②Meat hummer

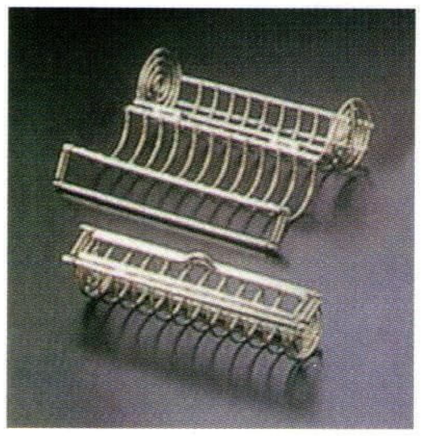
CODE		Head W×D×Length
070004	Flat	80×60×210㎜
070005	Uneven surface	80×65×210㎜

Material／Aluminum cast

③MA 18-0 Cook fork

CODE	Length×Handle length
054092	390×295㎜

Material／18-0 Stainless



④18-8 Chashu rack

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

Material／18-8 Stainless

⑤Chashu tongs

CODE	OW×Length
083055	70×315㎜

Material／18-8 Stainless

⑥Useful tongs

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

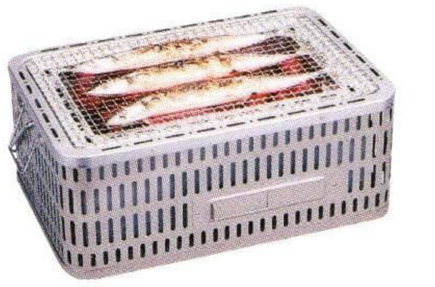
Material／18-0 Stainless　●Board thickness 0.5㎜

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

⑦Japanese charcoal grill (Large)

CODE	OW×H
603223	ϕ285×H245㎜

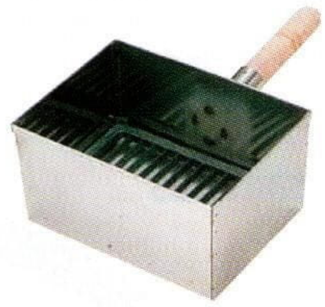
Material／Diatomaceous earth　Accessory:Flash pan (Large)



⑧Japanese big charcoal grill SC-452

CODE	OW×D×H (Grill : W×D)
295120	450×300×H196㎜ (405×255㎜)

Material／Iron (Baking coat)　Grill:Iron



Recommend!

⑨18-0 Charcoal Starter

CODE	OW×OD×H
111001	230×174×H118㎜

Material／18-0Stainless Steel

⑩Japanese charcoal grill (Small)

CODE	OW×H
603224	ϕ220×H180㎜

Material／Diatomaceous earth

⑪Japanese charcoal grill SC-392

CODE	OW×D×H (Grill : W×D)
295121	390×250×H196㎜ (350×210㎜)

Material／Iron (Baking coat)　Grill:Iron

⑫Iron Charcoal Starter

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

Material／Product:Iron　Handle:Wood

Kitchenpot

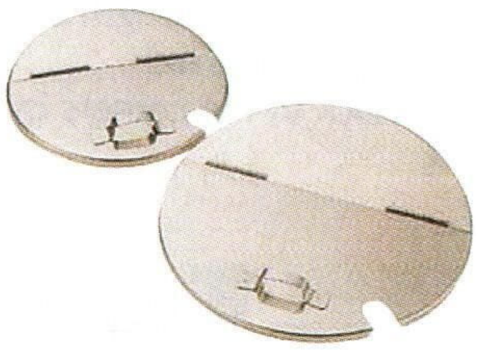
JPN ···Made in Japan

①CLO Molybdenum kitchen pot with a scale JPN

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) JPN

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 JPN

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

CODE	SIZE(CAP)	W×D×H
016105	22.5cm(10.8ℓ)	225×225×225mm
016106	24.0cm(12.6ℓ)	240×240×240mm
016107	25.5cm(15.7ℓ)	255×255×255mm
016108	27.0cm(18.0ℓ)	270×270×270mm
016109	28.5cm(22.0ℓ)	285×285×285mm
016110	30.0cm(25.0ℓ)	300×300×300mm
016111	33.0cm(35.0ℓ)	330×330×330mm
016112	36.0cm(46.0ℓ)	360×360×360mm
016113	39.0cm(59.0ℓ)	390×390×390mm

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

④UK Square deep kitchen pot lid JPN

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 JPN

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 JPN

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

JPN ··· 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!

①KO 18-8 Square food tray flat edge type JPN

CODE	SIZE	OW×D×H
021368	No.8	412×298×H65㎜
021369	No.10	359×274×H60㎜
021370	No.12	256×326×H50㎜
021371	No.15	235×301×H45㎜
021372	No.18	213×273×H40㎜
021373	No.21	205×255×H38㎜
021374	No.30	176×217×H30㎜

Material／18-8 Stainless

②KO 18-8 Square food tray flat edge type lid JPN

CODE	SIZE	OW×OD
621720	No.8	425×310㎜
621721	No.10	368×283㎜
621722	No.12	336×265㎜
621723	No.15	308×242㎜
621724	No.18	280×220㎜
621725	No.21	264×214㎜
621726	No.30	223×182㎜

Material／18-8 Stainless
※Can be used as a container

③CLO 18-8 Square food tray JPN

CODE	SIZE	OW×D×H
021007	No.2	635×420×H150㎜
021008	No.3	580×420×H110㎜
021009	No.4	580×370×H 90㎜
021010	No.6	482×338×H 80㎜
021216	No.6 4/5	481×267×H 80㎜
021217	No.6 2/3	481×221×H 80㎜
021011	No.8	410×295×H 67㎜
021218	No.8 4/5	410×234×H 67㎜
021219	No.8 2/3	410×194×H 67㎜

CODE	SIZE	OW×D×H
021012	No.10	355×270×H63㎜
021013	No.12	325×260×H53㎜
021014	No.15	297×232×H50㎜
021015	No.18	267×206×H40㎜
021016	No.21	248×201×H38㎜
021017	Cabinet Size	210×170×H30㎜
021018	Card Size	185×140×H27㎜
021019	Wallet Size	158×128×H25㎜

Material／18-8 Stainless ※With Handles(No.2),No Handles(Others)

④CLO 18-8 Square food tray(Shallow) JPN

CODE	SIZE	OW×D×H
021020	No.2	635×420×H75㎜
021021	No.3	580×425×H70㎜
021022	No.4	575×367×H60㎜
021023	No.6	480×335×H45㎜
021220	No.6 4/5	481×267×H45㎜
021221	No.6 2/3	481×221×H45㎜
021024	No.8	408×290×H40㎜

CODE	SIZE	OW×D×H
021222	No.8 4/5	410×234×H40㎜
021223	No.8 2/3	410×194×H40㎜
021025	No.10	355×270×H40㎜
021026	No.12	325×260×H40㎜
021027	No.15	300×230×H40㎜
021224	No.18	270×206×H35㎜
021225	No.21	248×200×H31㎜

Material／18-8 Stainless

⑤CLO 18-8 Straining food tray JPN

CODE	SIZE	OW×D×H
021129	No.2	635×420×H75㎜
021130	No.3	580×425×H70㎜
021059	No.4	575×367×H60㎜
021060	No.6	480×335×H45㎜
021226	No.6 4/5	481×267×H45㎜
021227	No.6 2/3	481×221×H45㎜
021061	No.8	408×290×H40㎜

CODE	SIZE	OW×D×H
021228	No.8 4/5	410×234×H40㎜
021229	No.8 2/3	410×194×H40㎜
021062	No.10	355×270×H40㎜
021063	No.12	325×260×H40㎜
021064	No.15	300×230×H40㎜
021065	No.18	270×206×H35㎜
021066	No.21	248×200×H31㎜

Material／18-8 Stainless

⑥CLO 18-8 Food tray lid JPN

CODE	SIZE	OW×D
021028	No.2	646×433㎜
021029	No.3	590×430㎜
021030	No.4	586×376㎜
021031	No.6	488×342㎜
021230	No.6 4/5	488×276㎜
021231	No.6 2/3	488×232㎜
021032	No.8	417×301㎜
021232	No.8 4/5	417×240㎜
021233	No.8 2/3	417×200㎜

CODE	SIZE	OW×D
021033	No.10	362×276㎜
021034	No.12	331×263㎜
021035	No.15	303×239㎜
021036	No.18	275×214㎜
021037	No.21	255×208㎜
021038	Cabinet Size	216×175㎜
021127	Card Size	192×145㎜
021128	Wallet Size	163×133㎜

Material／18-8 Stainless ※Lid for ③

Food tray

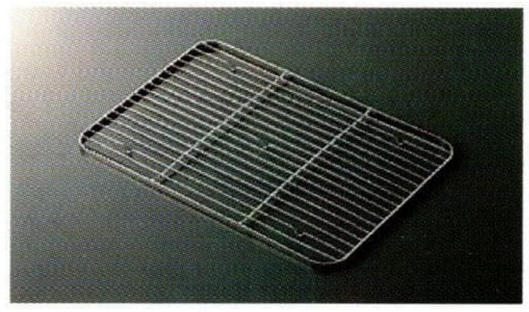
…Kanda original products mark　JPN …Made in Japan

①CLO 18-0 Cake tray

CODE	SIZE	OW×D×H　Board thickness
023001	8 inch	200×140×H15㎜ t=0.6
023002	9 inch	220×155×H15㎜ t=0.6
023003	10 inch	260×175×H16㎜ t=0.6
023004	11 inch	285×205×H17㎜ t=0.6
023144	A4	297×210×H18㎜ t=0.6
023005	12inch	320×230×H18㎜ t=0.6
023006	14inch	350×250×H19㎜ t=0.7
023007	15inch	385×285×H20㎜ t=0.7

CODE	SIZE	OW×D×H　Board thickness
023008	16inch	415×305×H20㎜ t=0.7
023009	17inch	435×320×H21㎜ t=0.8
023010	18inch	465×345×H22㎜ t=0.8
023011	19inch	487×362×H22㎜ t=0.8
023012	20inch	513×378×H22㎜ t=0.8
023013	21inch	535×397×H22㎜ t=0.8
023014	22inch	563×415×H22㎜ t=0.8

Material／18-0 Stainless



②CLO 18-0 Cake tray grid

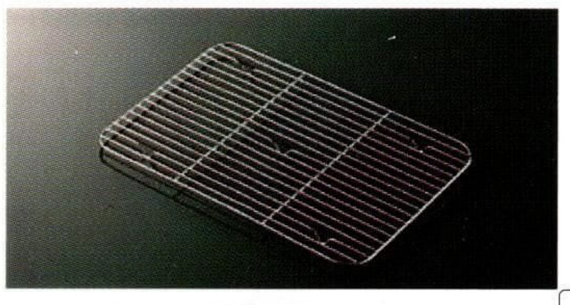
CODE	SIZE	OW×D×H
023015	8inch	177×177×H7㎜
023016	9inch	195×132×H7㎜
023017	10inch	238×159×H7㎜
023018	11inch	267×184×H7㎜
023145	A4	279×191×H7㎜
023019	12inch	295×207×H7㎜
023020	14inch	326×227×H7㎜
023021	15inch	360×259×H7㎜
023022	16inch	391×281×H7㎜
023023	17inch	414×298×H7㎜
023024	18inch	432×318×H7㎜

Material／18-0 Stainless
※Pitch of grid About 12㎜

③CLO 18-8 Deep food tray

CODE	SIZE	OW×D×H
022072	No.00	105×　67×H57㎜
022192	No.R	122×　87×H57㎜
022073	No.0	135×106×H57㎜
022074	No.S	160×110×H65㎜
022075	No.1	185×123×H66㎜
022076	No.2	195×140×H72㎜
022077	No.3	215×154×H75㎜
022078	No.4	230×173×H78㎜
022079	No.5	270×188×H80㎜
022080	No.6	300×203×H82㎜
022081	No.7	330×230×H85㎜
022082	No.8	350×243×H86㎜
022083	No.9	365×260×H90㎜
022084	No.10	405×283×H93㎜
022085	No.11	430×313×H96㎜
022086	No.12	474×342×H112㎜
022087	No.13	512×372×H122㎜
022088	No.14	555×395×H150㎜
022090	No.16	640×445×H185㎜
022089	No.14(with handles)	555×395×H150㎜
022091	No.16(with handles)	640×445×H185㎜
022096	No.0W	210×135×H57㎜
022097	No.SW	220×160×H65㎜

Material／18-8 Stainless



④CLO 18-8 Deep food tray grid

CODE	SIZE	OW×D
022292	No.0	116×　85㎜
022293	No.S	143×　91㎜
022294	No.1	160×100㎜
022295	No.2	170×116㎜
022296	No.3	190×131㎜
022297	No.4	198×146㎜
022298	No.5	243×164㎜
022299	No.6	273×176㎜
022300	No.7	304×203㎜
022301	No.8	324×215㎜
022302	No.9	336×232㎜
022135	No.10	378×260㎜
022136	No.11	410×290㎜
022137	No.12	447×315㎜
022138	No.13	488×345㎜
022139	No.14	525×370㎜

Material／18-8 Stainless
※Pitch of grid About 12㎜

⑤CLO 18-8 Deep food tray lid

CODE	SIZE	OW×D
022164	No.00	115×　75㎜
022193	No.R	132×　96㎜
022098	No.0	144×110㎜
022099	No.S	167×115㎜
022100	No.1	190×130㎜
022101	No.2	202×145㎜
022102	No.3	220×160㎜
022103	No.4	236×180㎜
022104	No.5	276×195㎜
022105	No.6	306×210㎜
022106	No.7	335×235㎜
022107	No.8	356×247㎜
022108	No.9	370×267㎜
022109	No.10	410×290㎜
022110	No.11	438×320㎜
022111	No.12	477×350㎜
022112	No.13	523×382㎜
022113	No.14	565×407㎜
022114	No.16	650×457㎜

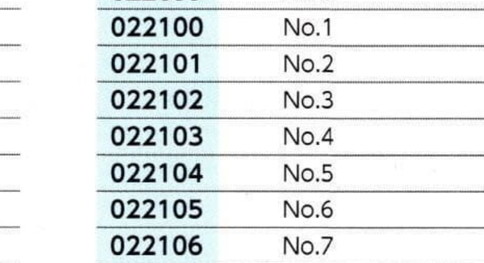
Material／18-8 Stainless

⑥18-8 Square tray grid

CODE	SIZE	OW×D×H
021079	No.2	570×355×H15㎜
021080	No.3	515×355×H15㎜
021081	No.4	512×315×H15㎜
021082	No.6	418×281×H15㎜
021083	No.8	361×245×H15㎜
021084	No.10	313×220×H15㎜
021085	No.12	286×215×H15㎜

CODE	SIZE	OW×D×H
021086	No.15	260×195×H15㎜
021087	No.18	230×170×H15㎜
021088	No.21	212×165×H15㎜
021089	Cabinet Size	177×135×H15㎜
021090	Wallet Size	133×101×H15㎜
021155	Card Size	160×116×H15㎜

Material／18-8 Stainless
※15㎜ 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



⑦18-8 Square tray grid(Fine pitch)

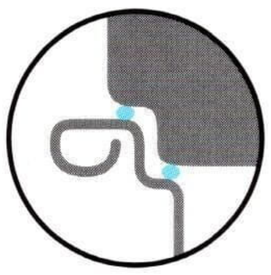
CODE	SIZE	OW×D×H
021101	No.4	512×315×H15㎜
021102	No.6	418×281×H15㎜
021234	No.6 4/5	429×218×H15㎜
021235	No.6 2/3	429×175×H15㎜
021103	No.8	361×245×H15㎜
021236	No.8 4/5	366×190×H15㎜
021237	No.8 2/3	366×150×H15㎜

CODE	SIZE	OW×D×H
021104	No.10	313×220×H15㎜
021105	No.12	286×215×H15㎜
021106	No.15	260×195×H15㎜
021107	No.18	230×170×H15㎜
021108	No.21	212×165×H15㎜
021109	Cabinet Size	177×135×H15㎜

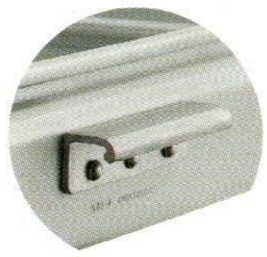
Material／18-8 Stainless
※About 7～8㎜ fine pitch

Banjyu, Container

JPN ···Made in Japan



W-Lock structure,Stable Stacking



Fixed handle

①King Box

JPN

CODE	SIZE	Outer size W×D×H
026001	Small 80㎜	370×285× 80㎜
026002	Small 110㎜	370×285×110㎜
026003	Medium 60㎜	470×345× 60㎜
026004	Medium 80㎜	470×345× 80㎜
026005	Medium 110㎜	470×345×110㎜
026006	Large 60㎜	550×370× 60㎜

CODE	SIZE	Outer size W×D×H
026007	Large 80㎜	550×370× 80㎜
026008	Large 110㎜	550×370×110㎜
026009	Large 140㎜	550×370×140㎜
026010	Extra Large 90㎜	660×440× 90㎜
026011	Extra Large 120㎜	660×440×120㎜
026012	Extra Large 150㎜	660×440×150㎜

Material／Aluminum Alumite processing
※Board thickness:Large･Medium･Small 1.2㎜ Extra Large 1.5㎜

②King Box with handles

JPN

CODE	SIZE	Outer size W×D×H
026013	Small 80㎜	370×285× 80㎜
026014	Small 110㎜	370×285×110㎜
026015	Medium 60㎜	470×345× 60㎜
026016	Medium 80㎜	470×345× 80㎜
026017	Medium 110㎜	470×345×110㎜
026018	Large 60㎜	550×370× 60㎜

CODE	SIZE	Outer size W×D×H
026019	Large 80㎜	550×370× 80㎜
026020	Large 110㎜	550×370×110㎜
026021	Large 140㎜	550×370×140㎜
026022	Extra Large 90㎜	660×440× 90㎜
026023	Extra Large 120㎜	660×440×120㎜
026024	Extra Large 150㎜	660×440×150㎜

Material／Aluminum Alumite processing
※Fixed handle(H=60㎜,80㎜)

King Box lid

Alumite cooking tray with handles

③Alumite cooking tray with handles

JPN

CODE	SIZE	OW×OD×H
026079	Small	470×345×100㎜
026078	Medium	550×370×110㎜
026077	Large	660×440×120㎜

Material／Aluminum Alumite processing
※Can be used King box lid
(Small→Medium,Medium→Large,Large→Extra Large)
※Board thickness:Small 1.2㎜ Medium1.5㎜ Large 2㎜

④King Box lid

JPN

CODE	SIZE	Outer size W×D×H
026049	Small	387×305×H18㎜
026050	Medium	480×360×H18㎜
026051	Large	560×380×H18㎜
026052	Extra Large	690×470×H25㎜

Material／Aluminum Alumite processing

⑤AG 18-8 Banjyu food tray

JPN

CODE	SIZE	OW×OD×H
026053	Small Deep type	370×285×110㎜
026054	Medium Deep type	466×345×110㎜
026055	Large Deep type	551×370×110㎜
026056	Extra Large deep type	655×440×120㎜
026057	Small Shallow type	370×285× 80㎜
026058	Medium Shallow type	466×345× 80㎜
026059	Large Shallow type	551×370× 80㎜
026060	Extra Large Shallow type	655×440× 90㎜

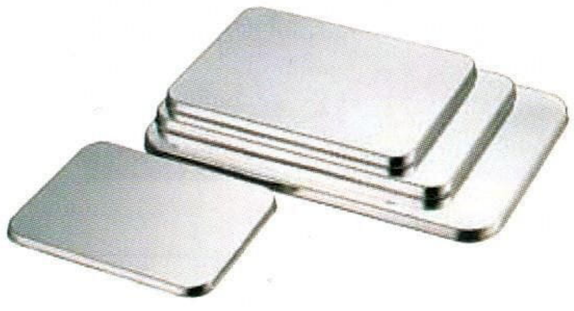
Material／18-8 Stainless

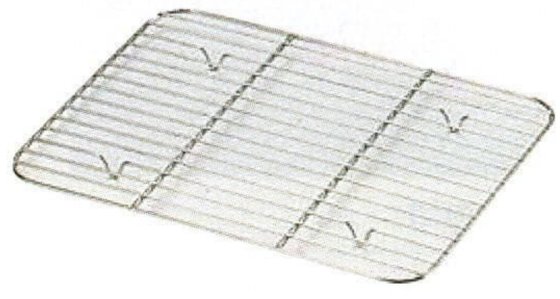
⑥AG 18-8 Banjyu food tray with handles

JPN

CODE	SIZE	OW×OD×H
026061	Small Deep type	370×285×110㎜
026062	Medium Deep type	466×345×110㎜
026063	Large Deep type	551×370×110㎜
026064	Extra Large deep type	655×440×120㎜
026065	Small Shallow type	370×285× 80㎜
026066	Medium Shallow type	466×345× 80㎜
026067	Large Shallow type	551×370× 80㎜
026068	Extra Large Shallow type	655×440× 90㎜

Material／18-8 Stainless





⑦AG 18-8 Banjyu food tray lid

JPN

CODE	SIZE	OW×OD×OH
026069	Small	377×295×H18㎜
026070	Medium	475×355×H23㎜
026071	Large	558×378×H23㎜
026072	Extra Large	663×449×H24㎜

Material／18-8 Stainless

⑧18-8 Banjyu food tray grid

JPN

CODE	SIZE	OW×OD×OH
026073	Small	340×260×H18㎜
026074	Medium	445×325×H20㎜
026075	Large	520×340×H20㎜
026076	Extra Large	620×410×H20㎜

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 is 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 buner

①Unit 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

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

Material／18-8 Stainless ※For 18～30cm : Line 0.5mm/12mesh ※For 33～45cm : Line 0.7mm/10mesh

②TS Tough strainer

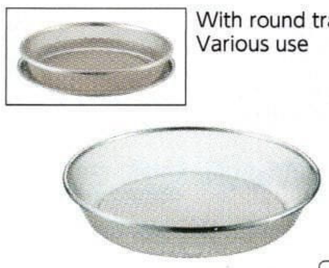
CODE	SIZE	OW×H Mesh
037343	11cm	φ110×43mm 16m/s
037344	13cm	φ130×53mm 16m/s
037330	15cm	φ150×61mm 16m/s
037331	19cm	φ190×76mm 16m/s
037332	22cm	φ220×86mm 16m/s
037333	25cm	φ250×97mm 16m/s

Material／18-8 Stainless

③TS 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



With round tray
Various use

④TS 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

⑤TS 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

⑥F 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)

⑦UK 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

⑧UK 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

⑨77 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

⑩F 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

⑪F 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　JPN…Made in Japan

Grande Colander

2 series good looking,
Hygienic and safety to use

Force フォース

Mesh [φ 0.47mm 16mesh]

Made of high drainage mesh.Available for any foods.

①Grande Colander Force JPN

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

Duo デュオ

W-Mesh [Inner : φ 0.32mm(12 × 24mesh) , Outer : φ 0.5mm(8mesh)]

Suitable for thin noodles with double mesh

②Grande Colander Duo JPN

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)

With thick wire,No reinforcement metal fittings.
Made of Stainless

③TS Pro strainer JPN

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

With thick wire,No reinforcement metal fittings

④TS Strainer with rose wooden handle(Thick mesh) JPN

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

⑤VI Strainer with rose wooden handle (Single) JPN

CODE	SIZE	OW
042075	6inch	φ160mm
042076	7inch	φ180mm
042077	8inch	φ200mm
042078	10inch	φ250mm

Material／Mesh:18-8 Stainless Handle:Rose
●16mesh

⑥VI Strainer with rose wooden handle (Double) JPN

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

⑦TS Tough strainer JPN

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

⑧TS 18-8 Strainer with handle JPN

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(Inner12mesh)

⑨TS 18-8 Boiling busket JPN

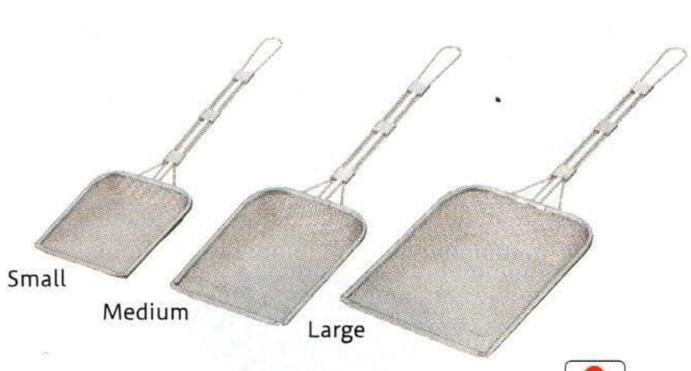
CODE	SIZE	OW×OH×Handle length
360018	One hand 16cm	φ160×H 97×145mm
360019	One hand 18cm	φ180×H110×145mm
360020	One hand 20cm	φ200×H110×145mm
391019	One hand 22cm	φ220×H125×165mm
391020	One hand 24cm	φ240×H140×165mm
391021	Both hands 24cm	φ240×H140×165mm

Material／18-8 Stainless ●16mesh

⑩TS Simple busket JPN

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

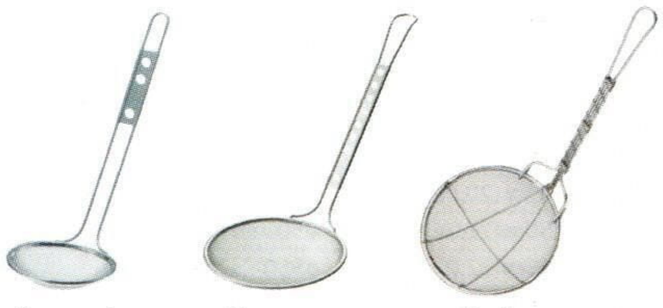
Material／18-8 Stainless
Fine:14mesh Rough:4mesh



⑪TS Pro square fry busket JPN

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



⑫TS 18-8 Tempura bits strainer JPN

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

⑬TS 18-8 Tempura bits square strainer JPN

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℃

②18-8 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

CODE	CAP	φ×Handle length
054112	100cc	φ 75×255mm
054113	120cc	φ 80×255mm
054114	144cc	φ 85×280mm
054115	150cc	φ 85×280mm
054116	180cc	φ 95×280mm
054117	200cc	φ 95×280mm
054118	250cc	φ105×290mm
054119	270cc	φ105×290mm
054120	300cc	φ105×300mm
054121	350cc	φ115×300mm
054122	360cc	φ115×300mm
054135	400cc	φ120×300mm
054136	500cc	φ130×300mm
054137	540cc	φ135×310mm

Material／18-8 Stainless

③MA 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

④MA 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

⑤AG 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

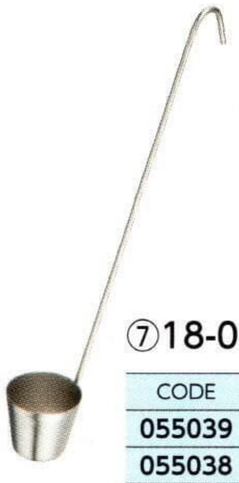
CODE	CAP	φ×Handle length
054510	70cc	φ71×150mm
054511	80cc	φ72×150mm
054512	90cc	φ73×150mm
054513	100cc	φ75×150mm
054514	120cc	φ76×150mm
054515	144cc	φ89×150mm
054516	150cc	φ89×150mm
054517	180cc	φ93×150mm

Material／18-8 Stainless

⑥18-8 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



⑦18-0 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

⑧Dash 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　JPN…Made in Japan

No need to hold by your hands! 15cc,5cc are with a scale and can be used in 2 ways.

Recommend!

①Skan Measuring spoon　JPN

CODE	SIZE	Full length	CAP
052258	3 Spoons	145㎜	2.5cc/5cc/15cc

Material／18-8 Stainless　with a Scale　15cc:5cc　5cc:2.5cc

2 Spoons

3 Spoons

3 Spoons

4 Spoons

2 Spoons

Recommend!

②Skan 18-8 Thick measuring spoon　JPN

CODE	SIZE	CAP
052056	2 Spoons	5cc/15cc
052057	3 Spoons	2.5cc/5cc/15cc

Material／18-8 Stainless

③S18-0 Measuring spoon (with spatula)　JPN

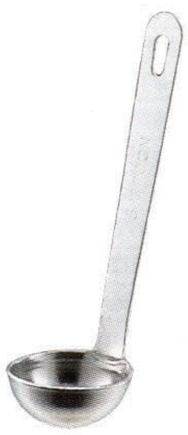
CODE	SIZE	CAP
052051	2 Spoons	5cc/15cc
052052	3 Spoons	2.5/5/15cc
052053	4 Spoons	2.5/5/15/30cc

Material／18-0 Stainless

④18-8 Super thick double measuring spoon　JPN

CODE	CAP
052180	10cc/20cc
052181	5cc/15cc

Material／18-8 Stainless



⑤Super thick measuring spoon　JPN

CODE	CAP	Full length
052300	0.1cc	L106㎜
052304	0.25cc	L110㎜
052305	0.5cc	L112㎜
052301	1cc	L115㎜
052306	2.5cc	L140㎜
052302	5cc	L146㎜

CODE	CAP	Full length
052307	10cc	L154㎜
052303	15cc	L160㎜
052308	20cc	L164㎜
052309	25cc	L168㎜
052310	30cc	L172㎜

Material／18-8 Stainless

⑥SW 18-8 Super thick ladle measuring spoon　JPN

CODE	CAP	Handle length
052190	1cc	118㎜
052191	2.5cc	118㎜
052192	5cc	118㎜
052193	10cc	120㎜

CODE	CAP	Handle length
052194	15cc	120㎜
052195	20cc	120㎜
052196	25cc	120㎜
052197	30cc	120㎜

Material／18-8 Stainless

⑦CLO 18-8 Measuring cup with spout　JPN

CODE	CAP	φ×H
036042	3000cc	φ165×H160㎜
036043	5000cc	φ190×H185㎜

Material／18-8 Stainless

⑧18-8 Pepper can　JPN

CODE	φ×H
068043	φ55×H65㎜

Material／18-8 Stainless

⑨S18-8 Seasoning can

P(Pepper) S(Salt) F(Furikake(rice seasoning)) A(Chemical seasoning) G(Garlic) N(Nori(Seaweed)) Sesame T(Chili pepper)　JPN

	CODE								φ×H(Height of sesame can)
	P can	S can	F can	A can	G can	N can	Sesame can	T can	
Hole size	1.5㎜	2.5㎜	4.0㎜	2.5㎜	5.0㎜	6.0㎜	6.0㎜	—	
Extra large	**068001**	**068002**	**068003**	**068004**	**068005**	**068006**	**068007**	—	φ72×H175(H200)㎜
								—	
Extra medium	**068008**	**068009**	**068010**	**068011**	**068012**	**068013**	**068014**	—	φ72×H135(H160)㎜
								—	
Large	**068015**	**068016**	**068017**	**068018**	**068019**	**068020**	**068021**	**068022**	φ72×H96(H121)㎜
Small	**068023**	**068024**	**068025**	**068026**	**068027**	**068028**	**068029**	**068030**	φ57×H81(H198)㎜
Small long (with PC lid)	**068031**	**068032**	**068033**	**068034**	**068035**	**068036**	—	—	φ57×118㎜
							—	—	

Material／18-8 Stainless ※ Available with PC lid(Except Sesame can)

⑩CLO 18-8 Seasoning tray　JPN

CODE		OW W×D×H
028054	2sets	220×145×H60㎜
028055	3sets	330×145×H60㎜
028056	Long 4sets	435×145×H60㎜
028057	Square 4sets	285×225×H60㎜
028005	Long 5sets	543×145×H60㎜
028058	Square 6sets	330×285×H60㎜
022073	Partition (18-8 Deep type tray No.0)	106×135×H57㎜

Material／18-8 Stainless

⑪CLO 18-8 Medium seasoning tray　JPN

CODE		OW W×D×H
028007	2sets	233×175×H70㎜
028008	3sets	343×175×H70㎜
028009	Long 4sets	450×175×H70㎜
028010	Square 4sets	333×235×H70㎜
028011	Square 6sets	343×335×H70㎜
022074	Medium type seasoning tray partition (18-8 Deep type tray No.S)	160×110×H65㎜

Material／18-8 Stainless　※Boat type partition is available
※Available No partition,No lid

⑫CLO 18-8 Large seasoning tray　JPN

CODE		OW W×D×H
028012	2sets	265×200×H72㎜
028013	3sets	385×200×H72㎜
028014	Long 4sets	515×200×H72㎜
028048	Square 4sets	385×265×H72㎜
028049	Square 6sets	385×385×H72㎜
022075	Large type seasoning tray partition (18-8 Deep type tray No.1)	185×123×H66㎜

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

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℃
Core/−20～170℃ Petit size is made of all silicone
■The edge of spoon does not touch

①Soft spoon Pitty Spatula type Large

CODE		Length×W
323091	PT-0201 Orange	180×37㎜
323092	PT-0202 Green	180×37㎜
323093	PT-0203 White	180×37㎜

Material／Handle:Nylon66 Spoon:Silicone rubber
Core:Nylon6 Handle:Nylon66

②Soft spoon Pitty Spatula type Small

CODE		Length×W
323094	PT-0101 Orange	160×27㎜
323095	PT-0102 Green	160×27㎜
323096	PT-0103 White	160×27㎜

Material／Handle:Nylon66 Spoon:Silicone rubber
Core:Nylon6

③Silicone rubber spatula with plastic handle

CODE	SIZE	W×Length
086054	Small	26×258㎜
086053	Large	55×243㎜

Material／Spatula:Silicone rubber Handle:ABS resin
●Heat resistance temperature:200℃

High hygiene with Integrally molded by silicone

Recommend!

④Okan Silicone kitchen spatula

CODE	SIZE	Length
424003	Small	250㎜
424002	Large	252㎜

Material／Silicone rubber Core 66Nylon
●Heat resistance temperature:−20～230℃
※Integrally molded

⑤18-8 Funnel

CODE	SIZE	IW
052066	9㎝	φ15㎜
052033	12㎝	φ15㎜
052230	15㎝	φ15㎜
052035	18㎝	φ15㎜
052036	21㎝	φ15㎜
052037	24㎝	φ15㎜

Material／18-8 Stainless

⑥Alumite funnel

CODE	SIZE	IW
052040	9㎝	φ10㎜
052041	12㎝	φ10㎜
052042	15㎝	φ12㎜
052043	18㎝	φ12㎜
052044	21㎝	φ15㎜
052045	24㎝	φ15㎜

Material／Aluminum

⑦Alumite thick funnel

CODE	SIZE	IW
052046	12㎝	φ26㎜
052047	15㎝	φ27㎜
052048	18㎝	φ45㎜
052049	21㎝	φ66㎜
052050	23㎝	φ75㎜

Material／Processing aluminum with alumite
※Gold:12㎝～18㎝ Silver:21㎝～23㎝

⑧UK 18-8 Ice cream disher

CODE	SIZE(CAP)	OW
086022	#28(8cc)	φ30㎜
086021	#27(12cc)	φ35㎜
086020	#26(16cc)	φ37㎜
086019	#24(18cc)	φ39㎜
086018	#22(20cc)	φ42㎜
086017	#20(25cc)	φ44㎜
086016	#18(35cc)	φ50㎜

CODE	SIZE(CAP)	OW
086015	#16(50cc)	φ55㎜
086014	#14(60cc)	φ59㎜
086013	#12(80cc)	φ65㎜
086012	#10(90cc)	φ68㎜
086011	#8(110cc)	φ72㎜
086010	#6(130cc)	φ78㎜

Material／18-8 Stainless

Clean with stainless cap

Recommend!

⑨OHG DX pipe whisk

CODE		Length×Handle length
061059	# 7	210× 90㎜
061060	# 8	240× 90㎜
061061	# 9	270×100㎜
061062	#10	300×110㎜
061063	#11	330×125㎜
061064	#12	360×135㎜
061065	#13	390×150㎜
061066	#14	420×160㎜

CODE		Length×Handle length
061067	#15	450×170㎜
061068	#16	480×185㎜
061069	#17	510×195㎜
061070	#18	540×210㎜
061071	#19	570×220㎜
061072	#20	600×230㎜
061073	#25	750×280㎜
061074	#30	900×530㎜

Material／18-0 Stainless

⑩OWhisk with pipe handle

CODE	SIZE	Handle length
061010	21㎝	98㎜
061011	24㎝	98㎜
061012	27㎝	98㎜
061013	30㎝	98㎜
061014	33㎝	127㎜
061015	36㎝	127㎜

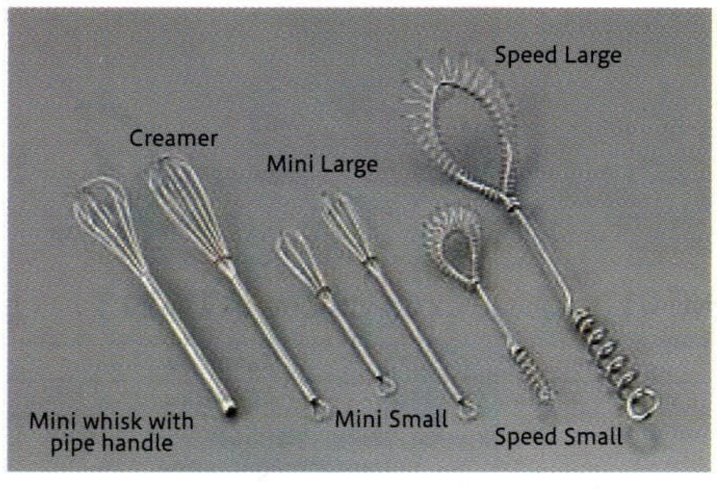
CODE	SIZE	Handle length
061016	39㎝	127㎜
061017	42㎝	127㎜
061018	45㎝	137㎜
061019	51㎝	137㎜
061020	54㎝	137㎜

Material／18-0 Stainless

⑪OCommercial spiral whisk

CODE	SIZE	Handle length
061021	60㎝	303㎜
061022	75㎝	451㎜
061023	90㎝	602㎜
061024	120㎝	902㎜

Material／18-0 Stainless



⑫OMini whisk with pipe handle

CODE	SIZE	Length×Handle length
061043	19.5㎝	195×113㎜

Material／18-0 Stainless

⑬OCreamer whisk

CODE	φ×Length
061044	φ35×220㎜

Material／18-0 Stainless

⑭OMini whisk

CODE	SIZE	φ×Length
061046	Small	φ20×135㎜
061045	Large	φ20×195㎜

Material／18-0 Stainless

⑮OSpeed whisk

CODE	SIZE	Length
061048	Small	170㎜
061047	Large	290㎜

Material／18-0 Stainless

Cooking machine

JPN ···Made in Japan

V shaped cutter

●High sharpness with V shaped cutter
Stable sharpness,with adjustable plate,
●Insertion slot size:90×90㎜ ●Thickness:0.5～10㎜
●Attachments:3.0㎜ Shredder cutter /3.0㎜ Shredder plate

①Manual slicer slice kun JPN

CODE	OW×OD×OH
103190	415×170×H170㎜

Material／Body:ABS resin Blade:Stainless

●Shredded cabbage,Sliced vegetable and fruits
●Wide design (Maximum 120㎜)
●Easy to adjust thickness(Maximum 3㎜)
●Attachments:Comb blabe 1.0㎜･2.5㎜･8㎜

②Commercial sengiri slice kun JPN

CODE	OW×OD×OH
103191	350×145×H28㎜

Material／Body:ABS resin Blade:Stainless

※With flat blade,comb blade(Fine 1.5㎜･Medium 3㎜･Rough 11㎜)

③Super benriner No.95 JPN

CODE		OW×D×H
103193	—	365×130×H50㎜
103197	Replacement parts Flat blade	163×25㎜
103019	Replacement parts Comb blade fine type	145×19㎜
103020	Replacement parts Comb blade medium type	145×19㎜
103021	Replacement parts Comb blade rough type	145×19㎜
103187	Replacement parts safety parts	76×135×H31㎜

Material／ABS resin ●Thickness adjustment0.5～8㎜ ●Slice W:95㎜

④Almighty vegetable cooker benriner JPN

CODE	OW×OD×OH
103001	314×92×H24㎜

Material／ABS resin ●Thickness adjustment0.3～5㎜

※With flat blade,comb blade(Fine 1.5㎜･Medium 3㎜･Rough 11㎜)

Comb blade (Fine)··· for Sashimi garnish
Comb blade (Medium)··· to shred carrot,cucumber etc..
Comb blade (Rough)··· thick shredded vegetables

⑤Benriner tray JPN

CODE	OW×OD×OH
103004	320×98×H72㎜

Material／ABS resin ●Thickness adjustment0.3～5㎜

⑥Benriner,Benriner tray parts JPN

CODE		W×D	
103013	Flat blade	126×25㎜	
103014	Comb blade fine type	105×19㎜	1.5㎜
103015	Comb blade medium type	105×19㎜	3.0㎜
103016	Comb blade rough type	105×19㎜	8.0㎜
103036	Safety parts	100×65㎜	

Material／Stainless ●Thickness adjustment0.3～5㎜

※Only for slice,with flat blade
Can not be attached comb blade

⑦Jumbo benriner No.120 JPN

CODE		OW×D×H
103061	—	325×160×H50㎜
103048	Comb blade rough type Flat blade	163×25㎜
103063	Replacement parts safety parts	135×90㎜

Material／ABS resin ●Thickness adjustment0.5～9㎜

Adjustable thickness : 0.8～3.0㎜

⑧Super food slicer with holder SFS-102 JPN

CODE	OW×D×H
104151	390×132×H60㎜

Material／Body･Holder:ABS resin Blade:Stainless steel

⑨Super vegetarian slicer with holder VS-901 JPN

CODE	OW×D×H
104152	325×128×H30㎜

Material／Body･Holder:ABS resin Blade:Stainless steel
●Set contens:Body･Comb blade(Fine･Medium･rough)･Holder

⑩Mini slicer negimaru MSN-01 JPN

CODE	OW×D×H
104158	175×53×H12㎜

Material／Body:ABS resin Blade:Stainless steel

⑪Relip shredder slicer JPN

CODE	φ×D×H
103023	210×180×H150㎜

Material／Body:ABS resin Blade:Stainless

⑫Ajiwai shokubou Super shredder slicer ASM-651 JPN

CODE	φ×H
602787	φ165×H200㎜

Material／Container:ABS resin Blade:Stainless

⑬Ajiwai shokubou Shredder slicer AHC-648 JPN

CODE	φxH
602826	φ87×H160㎜

Material／Container:ABS Resin Blade:Stainless

Cooking machine

JPN …Made in Japan

DX-50 series

High speed rotation(6000rpm)
with round blade
Available any type of cut!

Rotational round blade

DX-50series round blade

①Multi slicer mini DX-50(for spring onion) JPN

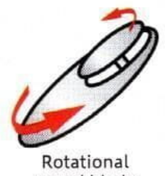
CODE	OW×OD×OH
104090	220×340×H370㎜

●Electric:Single phase100V 50/60Hz ●ElectricitConsumption100/110W
●Thickness:0.3~5㎜ ●Time:20mins ●Weight:5kg
●Processing capacity:30 spring onions:5mins
●Attachments:Sharpning plate of round blade DX-50T
●Use:Slice

②Multi slicer spare parts JPN

CODE	SIZE
104091	DX-50 series round blade

Rotational round blade



Rotational round blade

※Good for
Chinese restaurant,
Yakiniku restaurant,
Western restaurant
and Ramen restaurant

③Multi slicer mini DX-50B(horn type) JPN

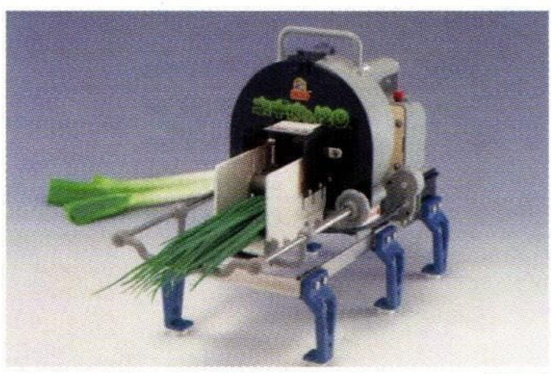
CODE	OW×OD×OH
104092	220×330×H370㎜

●Electric:Single phase100V 50/60Hz ●Electricity Consumption:100/110W
●Thickness:0.3~5㎜ ●Time:20mins ●Weight:5kg
●Processing capacity:15 bunch of Green spring onion:5mins
●Attachments:Sharpning plate of round blade DX-50T
●Use:Slice
●Horn type insertion slot for green spring onion

④Negi bijin DX-50M JPN

CODE	OW×OD×OH
105013	220×340×H370㎜

●Electric:Single phase100V 50/60Hz ●Electricity Consumption:100/110W
●Thickness:3㎜ ●Time:20mins ●Weight:5kg
●Processing capacity:35 spring onions :5mins
●Attachments:Sharpning plate of round blade DX-50T
●Use:Sliced spring onion



⑤Electric negimaru JPN

CODE	OW×D×H
105004	470×240×H360㎜

●Electric:Single phase100V 50/60Hz
●Electricity Consumption:40W ●Time:20mins
●Weight:7.4kg
●Processing capacity:3kg/10mins(Thickness 1㎜)
●Insertion slot:40×60㎜
●Washable structure
●Amazing sharpness and quick finish
●Can be chosen thickness
●Easy to sharp round knife with special sharpning machine

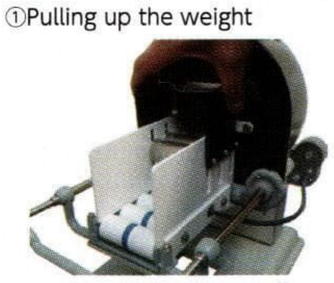
⑥Manual negimaru JPN

CODE	OW×D×H
105003	380×240×H360㎜

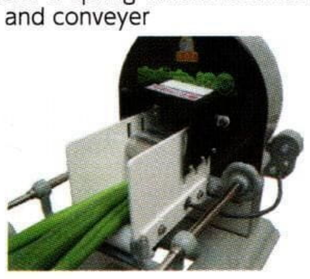
●Weight:4.6kg ●Insertion slot:40×60㎜
●Washable structure
●Amazing sharpness and quick finish
●Can be chosen thickness
●Easy to sharp round knife with special sharpning machine

About Negihei and Negimaru

①Pulling up the weight



②Set a spring onions between weight and conveyer

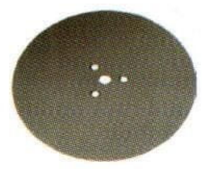


③Chose thickness and push the switch or turn the handle

⑦Oblique cut device for negimaru JPN

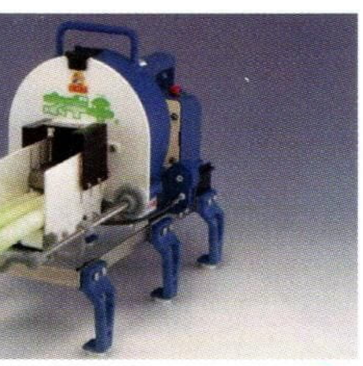
CODE	OW×D×H
105005	300×160×H210㎜

●Can be set the cut angle(10-50°) by conveyor
●Adjustable angle and thickness
●Available for any onions!



⑧Negimaru spare parts (Electric・Manual) JPN

CODE	SIZE
105004-01	Round blade



⑨Electric negihei JPN

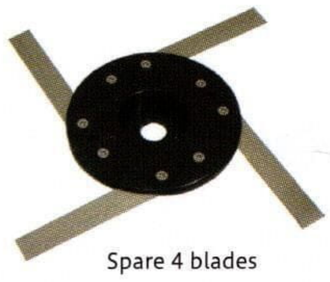
CODE	OW×OD×OH
105006	470×240×H360㎜

●Electric:Single phase100V
●Electricity consumption:40W
●Time:20mins ●Weight:7.2kg
●Processing capacity:10kg/10mins(Thickness1.5㎜)
●Insertion slot:36×60㎜
●Washable
●Light weight
●Can be chosen thickness
●High sharpness with 4 blades
●Replaceable blades
●Wide insertion slots

⑩Manual negihei JPN

CODE	OW×OD×OH
105007	400×230×H360㎜

●Weight:3.9kg ●Insertion slot:36×60㎜
●Everyone can use easily
●Can be chosen thickness(1.0・1.2・2.0㎜)
●High sharpness with 4 blades
●Replaceable blades
●Washable manual type



Spare 4 blades

⑪Negihei spare parts (Electric・Manual) JPN

CODE	SIZE
105006-01	Spare 4 blades

⑫Spring onion slicer SW130A JPN

CODE	OW×D×H
603302	197×312×H330㎜

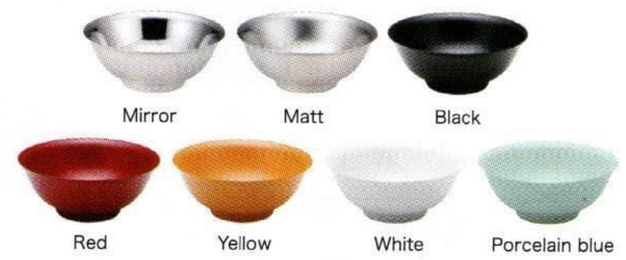
●Electric:Single phase100V 50/60Hz
●Electricity consumption:32/36W
●Time:30mins ●Weight:4.1kg
●Need for your kitchen with high sharpness Replaceable blade

Metal don series

JPN …Made in Japan

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

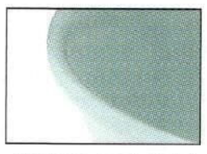
VINTAGE Vintage series
This is the new type
Stainless texture

①Metal don

JPN

CODE		OW×H
387068	Mirror	ϕ210×H85㎜
387077	Matt	ϕ210×H85㎜
387078	Black	ϕ210×H85㎜
387079	Red	ϕ210×H85㎜
387080	Yellow	ϕ210×H85㎜
387136	White	ϕ210×H85㎜
387145	Porcelain blue	ϕ210×H85㎜
387236	VINTAGE	ϕ210×H85㎜

Material／18-8 Stainless ●Capacity:1200cc



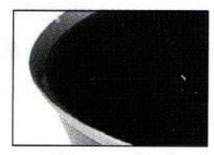
Round and thick type rim

②Metal don Thick rimmed type

JPN

CODE		OW×H
387171	Mirror	ϕ210×H85㎜
387172	Matt	ϕ210×H85㎜
387173	Black	ϕ210×H85㎜
387174	Red	ϕ210×H85㎜
387176	Yellow	ϕ210×H85㎜
387178	White	ϕ210×H85㎜
387175	Porcelain blue	ϕ210×H85㎜
387177	VINTAGE	ϕ210×H85㎜

Material／18-8 Stainless ●Capacity:1200cc



Rim polished type

③Metal don Rim polished type

JPN

CODE		OW×H
387180	Black	ϕ210×H85㎜
387181	Red	ϕ210×H85㎜
387183	Yellow	ϕ210×H85㎜
387184	White	ϕ210×H85㎜
387182	Porcelain blue	ϕ210×H85㎜

Material／18-8 Stainless ●Capacity:1200cc

④Metal don Jr.

JPN

CODE		OW×H
387081	Mirror	ϕ180×H80㎜
387082	Matt	ϕ180×H80㎜
387083	Black	ϕ180×H80㎜
387084	Red	ϕ180×H80㎜
387085	Yellow	ϕ180×H80㎜
387137	White	ϕ180×H80㎜
387146	Porcelain blue	ϕ180×H80㎜
387237	VINTAGE	ϕ180×H80㎜

Material／18-8 Stainless ●Capacity:900cc

⑤Metal don Jr. Thick rimmed type

JPN

CODE		OW×H
387228	Mirror	ϕ180×H80㎜
387229	Matt	ϕ180×H80㎜
387230	Black	ϕ180×H80㎜
387231	Red	ϕ180×H80㎜
387232	Yellow	ϕ180×H80㎜
387233	White	ϕ180×H80㎜
387234	Porcelain blue	ϕ180×H80㎜
387235	VINTAGE	ϕ180×H80㎜

Material／18-8 Stainless ●Capacity:900cc

⑥Metal don Jr. Rim polished type

JPN

CODE		OW×H
387190	Black	ϕ180×H80㎜
387191	Red	ϕ180×H80㎜
387193	Yellow	ϕ180×H80㎜
387194	White	ϕ180×H80㎜
387192	Porcelain blue	ϕ180×H80㎜

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

JPN

CODE	SIZE	
387097	Small（Metal don Jr.）	For Metal don Jr.
387096	Large(Metal don)	For Metal don

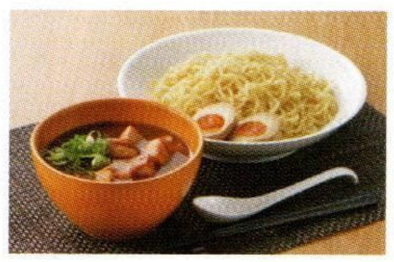
Material／Polyplopylene(Heat resistance −20℃～120℃)

⑧Metal don Baby

JPN

CODE		OW×H
387088	Mirror	ϕ120×H60㎜
387089	Matt	ϕ120×H60㎜
387090	Black	ϕ120×H60㎜
387091	Red	ϕ120×H60㎜
387092	Yellow	ϕ120×H60㎜
387138	White	ϕ120×H60㎜
387147	Porcelain blue	ϕ120×H60㎜
387238	VINTAGE	ϕ120×H60㎜

Material／18-8 Stainless ●Capacity:200cc



⑨Metal don Mini

JPN

CODE		OW×H
387251	Mirror	ϕ150×H85㎜
387252	Matt	ϕ150×H85㎜
387253	Black	ϕ150×H85㎜
387254	Red	ϕ150×H85㎜
387255	Yellow	ϕ150×H85㎜
387256	White	ϕ150×H85㎜
387257	Porcelain blue	ϕ150×H85㎜
387258	VINTAGE	ϕ150×H85㎜

Material／18-8 Stainless ●Capacity:600cc

For further information, please contact your local dealer or visit our website: **tmkotakeinc.com**

Metal don series

JPN …Made in Japan

①Metal don Flower

CODE		OW×H
387201	Mirror	φ210×H80㎜
387202	Matt	φ210×H80㎜
387203	Black	φ210×H80㎜
387204	Red	φ210×H80㎜
387205	Yellow	φ210×H80㎜
387206	White	φ210×H80㎜
387207	Porcelain blue	φ210×H80㎜
387239	VINTAGE	φ210×H80㎜

Material／18-8 Stainless ●Capacity:1000cc

②Metal don Flower Rim polished type

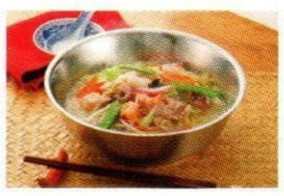
CODE		OW×H
387208	Black	φ210×H80㎜
387209	Red	φ210×H80㎜
387211	Yellow	φ210×H80㎜
387210	White	φ210×H80㎜
387212	Porcelain blue	φ210×H80㎜

Material／18-8 Stainless ●Capacity:1000cc

③Metal don Sweets cup

CODE		OW×H
387301	Mirror	φ120×H50㎜
387302	Matt	φ120×H50㎜
387303	Black	φ120×H50㎜
387304	Red	φ120×H50㎜
387305	Yellow	φ120×H50㎜
387306	White	φ120×H50㎜
387307	Porcelain blue	φ120×H50㎜
387308	VINTAGE	φ120×H50㎜

Material／18-8 Stainless ●Capacity:100cc



④Metal don Hatch

CODE		OW×H
387119	Mirror	φ245×H80㎜
387120	Matt	φ245×H80㎜
387121	Black	φ245×H80㎜
387122	Red	φ245×H80㎜
387123	Yellow	φ245×H80㎜
387142	White	φ245×H80㎜
387151	Porcelain blue	φ245×H80㎜
387240	VINTAGE	φ245×H80㎜

Material／18-8 Stainless ●Capacity:1700cc

⑤Metal don Hatch Jr.

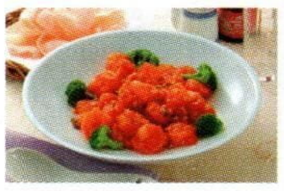
CODE		OW×H
387125	Mirror	φ210×H70㎜
387126	Matt	φ210×H70㎜
387127	Black	φ210×H70㎜
387128	Red	φ210×H70㎜
387129	Yellow	φ210×H70㎜
387143	White	φ210×H70㎜
387152	Porcelain blue	φ210×H70㎜
387241	VINTAGE	φ210×H70㎜

Material／18-8 Stainless ●Capacity:1000cc

⑥Metal don Hatch Baby

CODE		OW×H
387131	Mirror	φ160×H60㎜
387132	Matt	φ160×H60㎜
387133	Black	φ160×H60㎜
387134	Red	φ160×H60㎜
387135	Yellow	φ160×H60㎜
387144	White	φ160×H60㎜
387153	Porcelain blue	φ160×H60㎜
387242	VINTAGE	φ160×H60㎜

Material／18-8 Stainless ●Capacity:500cc



⑦Metal don Sara

CODE		OW×H
387107	Mirror	φ300×H60㎜
387108	Matt	φ300×H60㎜
387109	Black	φ300×H60㎜
387110	Red	φ300×H60㎜
387111	Yellow	φ300×H60㎜
387139	White	φ300×H60㎜
387148	Porcelain blue	φ300×H60㎜
387243	VINTAGE	φ300×H60㎜

Material／18-8 Stainless ●Capacity:1500cc

⑧Metal don Sara Jr.

CODE		OW×H
387094	Mirror	φ245×H50㎜
387095	Matt	φ245×H50㎜
387103	Black	φ245×H50㎜
387104	Red	φ245×H50㎜
387105	Yellow	φ245×H50㎜
387140	White	φ245×H50㎜
387149	Porcelain blue	φ245×H50㎜
387244	VINTAGE	φ245×H50㎜

Material／18-8 Stainless ●Capacity:750cc

⑨Metal don Sara Baby

CODE		OW×H
387113	Mirror	φ210×H40㎜
387114	Matt	φ210×H40㎜
387115	Black	φ210×H40㎜
387116	Red	φ210×H40㎜
387117	Yellow	φ210×H40㎜
387141	White	φ210×H40㎜
387150	Porcelain blue	φ210×H40㎜
387245	VINTAGE	φ210×H40㎜

Material／18-8 Stainless ●Capacity:400cc

Mirror

Matt

⑩Metal don Tray Nami

CODE		OW×OD×H
387271	Mirror	210×140×H15㎜
387272	Matt	210×140×H15㎜
387273	Black	210×140×H15㎜
387274	Red	210×140×H15㎜
387275	Yellow	210×140×H15㎜
387276	VINTAGE	210×140×H15㎜

Material／18-8 Stainless

Mirror

Matt

⑪Metal don Tray sweet

CODE		OW×OD×H
387281	Mirror	210×140×H15㎜
387282	Matt	210×140×H15㎜
387283	Black	210×140×H15㎜
387284	Red	210×140×H15㎜
387285	Yellow	210×140×H15㎜
387286	VINTAGE	210×140×H15㎜

Material／18-8 Stainless

with legs

Sauce dish

Sauce dish Small

Gyoza dish Middle

Gyoza dish Large

⑫Metal dish

CODE		OW×D
387157	Sauce dish Matt	80× 80㎜
387156	Sauce dish Small Matt	175×126㎜
387155	Gyoza dish Middle Matt	220×126㎜
387154	Gyoza dish Large Matt	260×126㎜
387169	VINTAGE Sauce dish	80× 80㎜
387168	VINTAGE Sauce dish Small	175×126㎜
387167	VINTAGE Gyoza dish Middle	220×126㎜
387166	VINTAGE Gyoza dish Large	260×126㎜

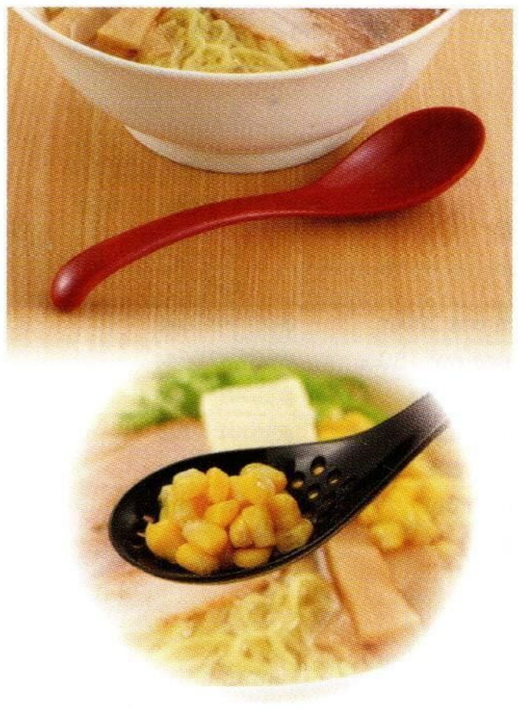
Material／18-8 Stainless ※Not"double wall with air space"stracture

Renge

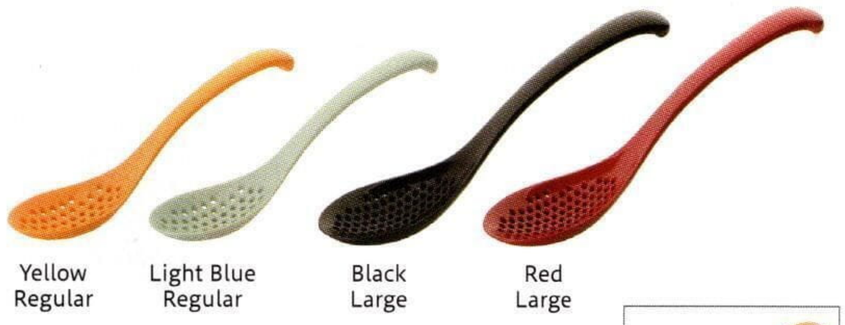
…Kanda original products mark …Original products from Kanda "Yan Wu"
…Dish-washer safe for plastic resin products …Made in Japan

Useful renge series

Smooth surface. Made of plastic.

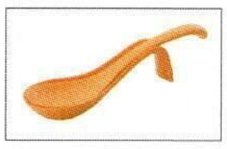


Black Regular / Red Regular / Yellow Large / Light Blue Large

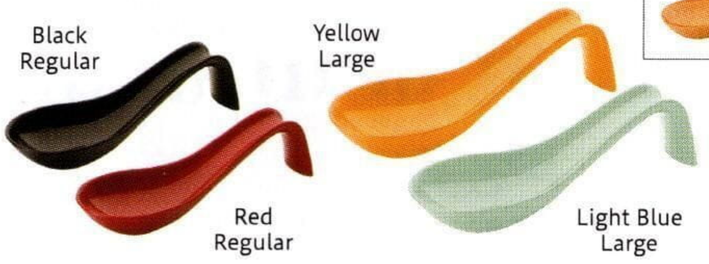


Yellow Regular / Light Blue Regular / Black Large / Red Large

Stackable!



e.g.



Black Regular / Red Regular / Yellow Large / Light Blue Large

①Useful Renge

		Black	Red	Yellow	Light Blue	Head size×Length
Regular	CODE	**313096** GM-4058	**313097** GM-4059	**313098** GM-4060	**313099** GM-4061	42×175㎜
Large	CODE	**313104** GM-4070	**313105** GM-4071	**313106** GM-4072	**313107** GM-4073	60×245㎜

Material／PBT Resin Heat resistance temperature -20℃~120℃

②Useful Renge Perforated

		Black	Red	Yellow	Light Blue	Head size×Length
Regular	CODE	**313100** GM-4062	**313101** GM-4063	**313102** GM-4064	**313103** GM-4065	42×175㎜
Large	CODE	**313108** GM-4074	**313109** GM-4075	**313110** GM-4076	**313111** GM-4077	60×245㎜

Material／PBT Resin Heat resistance temperature -20℃~120℃

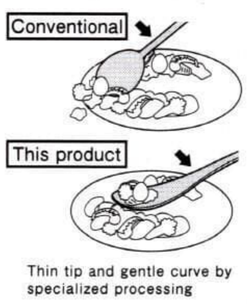
③Renge Stand

		Black	Red	Yellow	Light Blue	Head size×Length
Regular	CODE	**313112** GM-4066	**313113** GM-4067	**313114** GM-4068	**313115** GM-4069	34×47×H37㎜
Large	CODE	**313116** GM-4078	**313117** GM-4079	**313118** GM-4080	**313119** GM-4081	88×66×H51㎜

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

Thin tip processing

Recommend!

④18-8 Chinese renge spoon

CODE	W×Length
461057	35×186㎜

Material／18-8 Stainless

Recommend!

⑤18-8 Chinese sweets spoon

CODE	Head size×Length
461056	31×55×152㎜

Material／18-8 Stainless

Easy to scoop,Easy to eat with stainless renge
Tip:Thin tip processing

Thin tip processing

With hummer finished handle

Recommend!

⑥Yan Wu18-8 Hummer finish deep renge spoon

CODE	W×Length
461062	38×180㎜

Material／18-8 Stainless

(Small) S-22 / (Medium) S-21 / (Large) S-20 / (Extra large) S-19

⑦Chinese renge spoon

CODE	SIZE	Length
461133	(Small) S-22	135㎜
461132	(Medium) S-21	145㎜
461131	(Large) S-20	165㎜
461130	(Extra large) S-19	250㎜

Material／18-8 Stainless

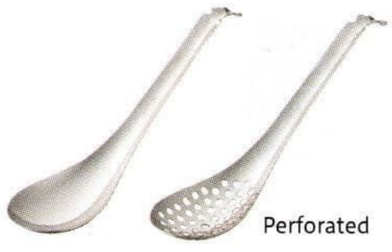
With hummer finished handle

Perforated

⑧18-8 Hummer finish deep renge spoon

CODE		W×Length
298062		38×177㎜
298063	Perforated	38×177㎜

Material／18-8 Stainless



Perforated

⑨18-8 Renge spoon

CODE		W×Length
298052		41×157㎜
298053	Perforated	41×157㎜

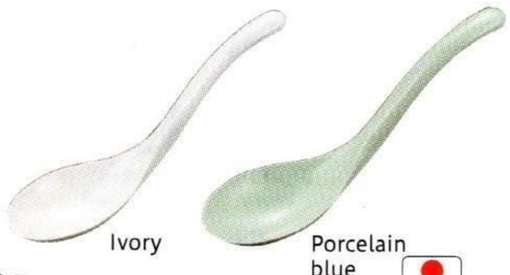
Material／18-8 Stainless

White / Porcelain blue

⑩Nasu renge

CODE		Head size×Length(Cap)
374022	White	174×H44㎜ (15cc)
374023	Porcelain blue	174×H44㎜ (15cc)

Material／Melamine resin



Ivory / Porcelain blue

⑪Ramen renge

CODE		Length×W
313050	Ivory	172×45㎜
313051	Porcelain blue	172×45㎜

Material／AC resin

White / Porcelain blue / Scarlet

⑫L5Uni renge

CODE		Length×W
313060	White	164×43㎜
313061	Porcelain blue	164×43㎜
313062	Scarlet	164×43㎜

Material／Melamine resin

C-74 / C-77

⑬Ramen renge black

CODE		Length×W
313090	C-74	160×44㎜
313091	C-77	160×45㎜

Material／Melamine resin
●Heat resistance temperature:120℃

White / Porcelain blue

⑭Melamin renge large C-78

CODE		Head size×Length
313032	White	62×35×230㎜
313039	Porcelain blue	62×35×230㎜

Material／Melamin resin Capacity:80cc

White / Porcelain blue

⑮Ramen renge C-74

CODE		Head size×Length
313029	White	44×25×160㎜
313037	Porcelain blue	44×25×160㎜

Material／Melamin resin Capacity:15cc

Nobori, Noren

JPN …Made in Japan

R nobori 610×2150㎜

①Ramen JPN

CODE	
432100	3046

Material／Polyester

②Jiman no ramen JPN

CODE	
432103	21286

Material／Polyester

③Ramen JPN

CODE	
432104	21287

Material／Polyester

④Ramen gekiuma JPN

CODE	
432105	21288

Material／Polyester

⑤Ramen JPN

CODE	
432106	21289

Material／Polyester

Double sided nobori 600×H1800㎜

⑥Ramen JPN

CODE	
432107	7609

Material／Polyester

⑦Kodawari ramen JPN

CODE	
432108	7608

Material／Polyester

⑧Aji jiman ramen JPN

CODE	
432109	7607

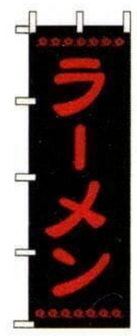
Material／Polyester

Nobori 600×H1800㎜

⑨Ramen JPN

CODE	
622025	CF-501

Material／Polyester



⑩Ramen JPN

CODE	
622026	CF-502

Material／Polyester

⑪Kodawari ramen JPN

CODE	
432119	8078

Material／Polyester

⑫Ramen JPN

CODE	
432117	21014

Material／Polyester

⑬Ramen JPN

CODE	
432001	K001

Material／100% Cotton

⑭Kodawari ramen JPN

CODE	
432115	3110

Material／Polyester

⑮Aji jiman ramen JPN

CODE	
432116	501

Material／Polyester

⑯Dashi ni kodawarimasu JPN

CODE	
432134	7122

Material／Polyester

⑰Soup ni kodawarimasu JPN

CODE	
432135	7123

Material／Polyester

⑱Soy sauce ni kodawarimasu JPN

CODE	
432136	7118

Material／Polyester

⑲Miso ni kodawarimasu JPN

CODE	
432137	7117

Material／Polyester

⑳Salt ni kodawarimasu JPN

CODE	
432138	7112

Material／Polyester

㉑Noodles ni kodawarimasu JPN

CODE	
432139	7115

Material／Polyester

㉒Gyoza・Ramen JPN

CODE	
432003	K003

Material／100% Cotton

㉓Gekiuma ramen gyoza JPN

CODE	
432118	602

Material／Polyester

㉔Gyoza JPN

CODE	
432002	K002

Material／100% Cotton

㉕Jiman no gyoza JPN

CODE	
432130	2123

Material／Polyester

㉖Kodawari gyoza JPN

CODE	
432128	2366

Material／Polyester

㉗Jiman no gyoza JPN

CODE	
432129	8090

Material／Polyester

㉘Gyoza JPN

CODE	
622024	CF-504

Material／Tetron pongee

Nobori, Noren

JPN …Made in Japan　CHN …Made in China

Long nobori

①Ramen･Gyoza JPN

CODE		OW × H
432110	4030	600×H2600㎜

Material／Polyester

②Umai ramen JPN

CODE		OW × H
432111	4031	600×H2600㎜

Material／Polyester

③Umai gyoza JPN

CODE		OW × H
432113	4033	600×H2600㎜

Material／Polyester

Tapestry

④Aji jiman ramen JPN

CODE		OW×H
432140	7577	600×H1700㎜

Material／Polyester

⑤Ippai nyukon ramen JPN

CODE		OW×H
432141	7578	600×H1700㎜

Material／Polyester

⑥Aji jiman gyoza JPN

CODE		OW×H
432143	1210	600×H1700㎜

Material／Polyester

Japanese light

9076

9136

⑦9size 2 sided design ramen CHN

CODE		ϕ×H
432144	9076	ϕ240×H520㎜
432145	9136	ϕ240×H520㎜

Material／Vinyl

⑧9size 2 sided design gyoza CHN

CODE		ϕ×H
432147	9077	ϕ240×H520㎜

Material／Vinyl

9104

9146

⑨12size 2 sided design ramen CHN

CODE		ϕ×H
432148	9104	ϕ330×H600㎜
432149	9146	ϕ330×H600㎜

Material／Vinyl

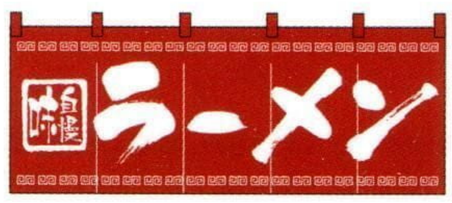
⑩15size 2 sided design ramen CHN

CODE		ϕ×H
432150	9111	ϕ420×H700㎜

Material／Vinyl

Noren

7572



3423

⑪Aji jiman ramen JPN

CODE		OW×H
432151	7572	1700×H600㎜
432152	3423	1700×H600㎜

Material／Tenjiku wood cotton

3422

7573

⑫Noren Aji jiman ramen JPN

CODE		OW×H
432153	3422	1700×H600㎜
432154	7573	1700×H600㎜

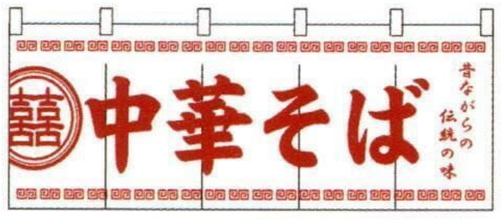
材質／Tenjiku wood cotton

⑬Ramen JPN

CODE		OW×H
432155	1122	1700×H600㎜

Material／Tenjiku wood cotton

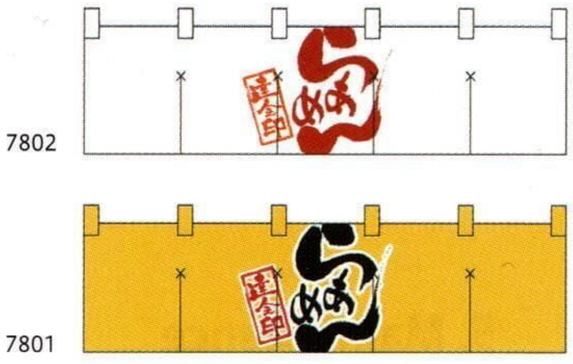
Cotton noren short type



⑭Chukasoba JPN

CODE		OW×H
432156	3426	1700×H600㎜

Material／Tenjiku wood cotton



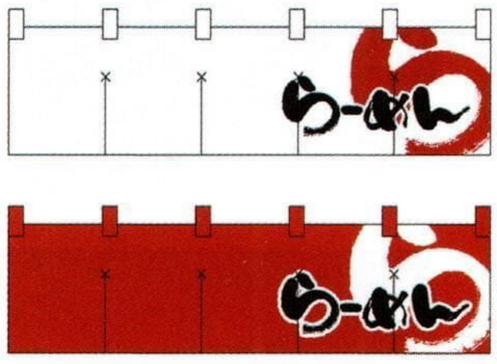
7802

7801

⑮Ramen JPN

CODE		OW×H
432157	7802	1700×H450㎜
432158	7801	1700×H450㎜

Material／Tenjiku wood cotton



7804

7803

⑯Ramen JPN

CODE		OW×H
432159	7804	1700×H450㎜
432160	7803	1700×H450㎜

Material／Tenjiku wood cotton

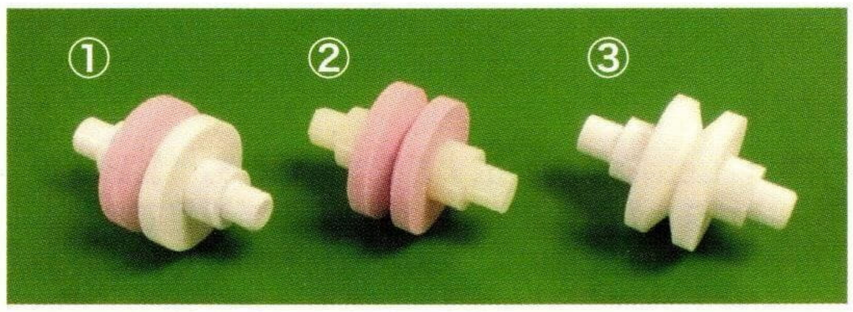
Knife Sharpeners　ハンディ砥石【和包丁】

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・ルーブリケーション・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.

Makisu - Sushi Roll Mat

FMK

No cling film needed!

- Dishwasher Safe
- Bleach Safe

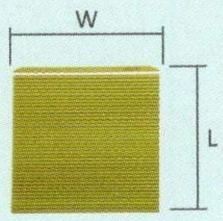
PATENTED

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) Green Beige Blue
FMK - M	250 x 240 (10 x 9.5)	160 (0.33)	
FMK - L	250 x 305 (10 x 12)	200 (0.42)	

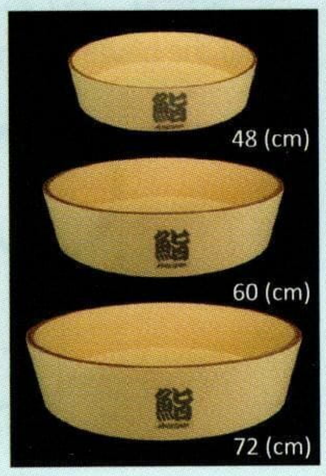


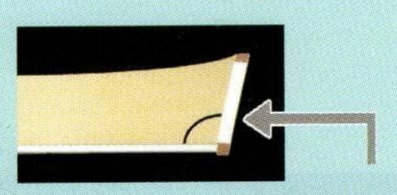
Sizes and colors may be changed without prior notice.

FMK-LV
< Beige L >

Hangiri - Sushi Rice Bowl

FHG





- 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) Beige
FHG - 60	600 x 140 (23.6 x 5.5)	3.3 (7.3)	1 ~ 2 sho (10~20 cups)	
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.

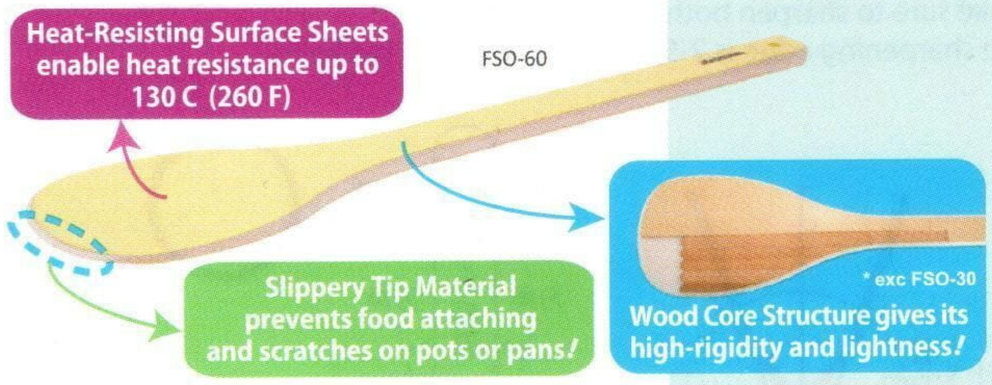
LE: Less Equal GT: Greater Than

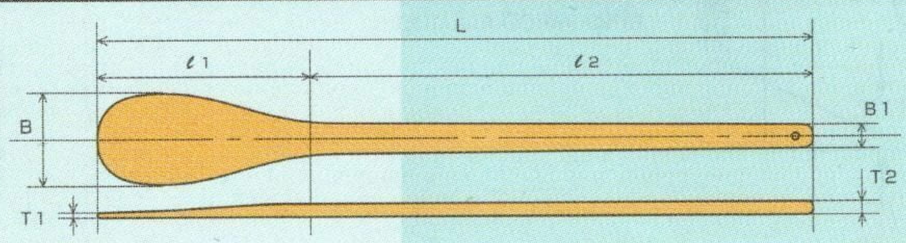
Mixing Spatula

FSO

Heat-Resistant Hygienic Spatula

- Dishwasher Safe
- Bleach Safe





Made in Japan

Model Name	L mm (inch)	B mm	B1 mm	ℓ1 mm	ℓ2 mm	T1 mm	T2 mm	Weight g (lbs)	Heatproof & Color
FSO - 40	400 (15.7)	111	38	211	189	2.8	12.1	210 (0.46)	130 C (260 F) Beige
FSO - 50	500 (19.7)	124	42	244	256	2.8	13.6	300 (0.66)	
FSO - 60	600 (23.6)	137	35	259	341	2.8	15.1	410 (0.90)	
FSO - 90	900 (35.4)	163	35	349	551	6.6	18.6	780 (1.72)	
FSO - 120	1200 (47.2)	187	37	390	810	8.1	22.1	1300 (2.87)	

Sizes and colors may be changed without prior notice.

Hangiri Spatula

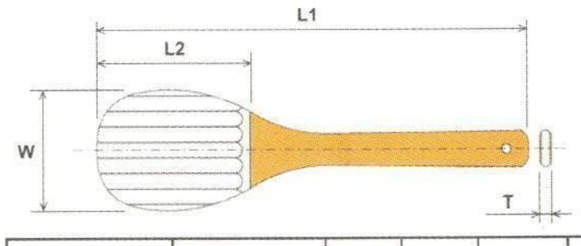
FSOG

Specially Designed Spatula for Sushi Rice

DESIGN PAT. P.

Made in Japan

- 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) Beige
FSOG - 45	450 (17.7)	160	125	12.5	220 (0.49)	FHG-60, 72	

Sizes and colors may be changed without prior notice.

Ramen Spatula

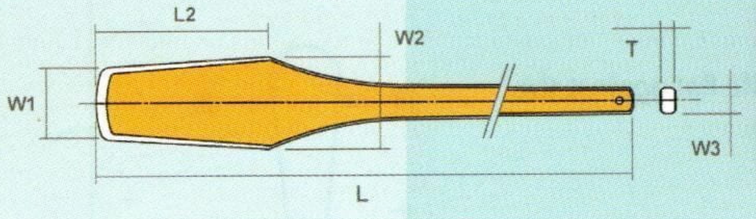
FSOE

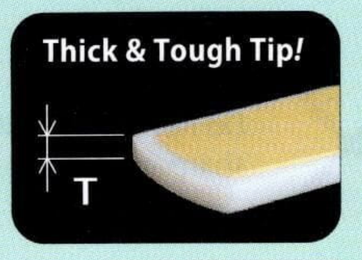
Spatula Exclusive for Ramen!

Made in Japan

DESIGN PAT. P.

- Dishwasher Safe
- Bleach Safe





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) Beige
FSOE - 120	1200 (47.2)	242	100	129	37	22	1430 (3.15)	

Sizes and colors may be changed without prior notice.