GALILEI

Be cool, Be alive.

Refrigerated Display Cabinets
General Catalog 2020 Edition
Remote type showcases / Plug-in type showcases /
Backyard kitchen equipment and useful equipment

CLAIR
Send-you

CLAIR
Send-you

Debut !

Intelligent design that accentuates food.

The flush surface design removes surface unevenness to the utmost limit.

The visual presentation of the framing effect and the LED lighting highlight the food.

A refined presence which adapts to the space without being overly assertive.

These showcases naturally fulfill the mission of accentuating the "food appeal" to the maximum extent while helping to present a store space which is sanitary and attractive.

About the naming

CLAIR means "intelligent" in Latin.
The intention is to provide showcases which balance the two differing objectives of accentuating the food and increasing the store quality at a higher dimension.

contents

Plug-in type showcases

Backyard kitchen equipment and useful equipment

The GALILEI GROUP aims to become advanced ESG companies "challenging the cultivation of the future of food and life."

GALILEI GROUP

SDGs

GALILEI GROUP SDGs declaration

At the GALILEI GROUP, we approve of the purpose behind the "Agenda for Sustainable Development Goals (SDGs) by 2030" and aim to realize the happiness of citizens, customers, employees, shareholders, and business partners by balancing the pursuit of corporate economic value with the resolution of social issues.

Declaration 1

Improve the quality of people's eating habits

▶ **Pursue food safety and security**

Suppress the proliferation of bacteria with rapid cooling and thawing technologies

HACCP support system

Innovation originating from MILAB

Engineering business which provides complete proposal, design, and construction services

▶ **Reduce food loss**

Maintain food freshness with the cold chain

Extend the expiration date with Tunnel Freezers

[Supported SDGs]

Declaration 2

Take better care of the global environment

▶ **Adjust to and mitigate climate change**

Convert to low GWP and natural refrigerants

Aim for refrigerant leak detection systems and 10-year refrigerant leak warranties

▶ **Contribute to sustainable regional environments**

Product-as-a-Service utilizing IT

LCA-conscious product development

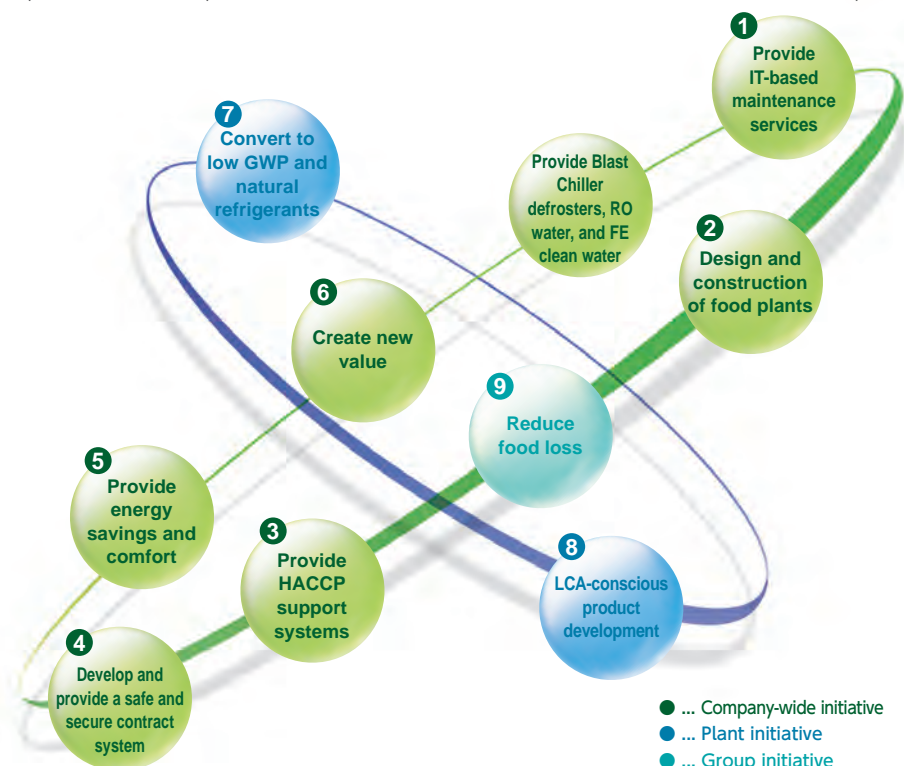Pursue energy conservation

[Supported SDGs]

GALILEI GROUP
Eco-tech

GALILEI GROUP environmental preservation activities

We have named technologies which can provide safety and security to consumers based on the concept of reducing the environmental load "Eco-tech."
The GALILEI GROUP will continue to improve people's eating habits through our products, systems, services, and proposal abilities to promote the implementation of "Eco-tech" which can be useful to society.

1 Maintenance services which utilize AI and IoT to conserve energy and improve the availability of products

2 Engineering business which provides complete proposal, design, and construction services for food plants and distribution centers

3 HACCP support services centered around "HACCP ExAround" (cloud temperature management system)

4 Develop and provide a refrigerant leak detection system. Aim for 10-year refrigerant leak warranties through a maintenance management service

5 Provide the Galilei Air-tec System to simultaneously achieve optimization of the in-store environment and comfortable energy conservation

6 Create new forms of value through open innovation originating from MILAB

7 Develop the Axia-Zero System by combining GALILEI's unique refrigerant control and freezer control technologies with CO_2 freezers

8 Promote the development of products with a small environmental load based on the quantity of resources used and disposed from production to disposal

9 Provide freezer systems which extend the expiration date with Tunnel Freezers®

1 Provide IT-based maintenance services

Provide Blast Chiller defrosters, RO water, and FE clean water

7 Convert to low GWP and natural refrigerants

2 Design and construction of food plants

6 Create new value

9 Reduce food loss

5 Provide energy savings and comfort

3 Provide HACCP support systems

8 LCA-conscious product development

4 Develop and provide a safe and secure contract system

● ... Company-wide initiative
● ... Plant initiative
● ... Group initiative

Utilizing environmentally friendly refrigerants.

Promote initiatives to reduce the global warming potential to one-tenth of FY 2019 figures with natural and low GWP refrigerants.

Low GWP refrigerants (R448A, etc.)

Natural refrigerant (CO_2 refrigerant)

Switched to a non-fluorocarbon foaming agent in the expansion process and reached 0 kg in waste thinner discharge.

We switched the foaming agent used in the expansion process to an HFO with a low warming potential. As a result, we were able to significantly reduce the emission of greenhouse gases. We do not use fluorocarbon foaming agents in the expansion process at any of our domestic plants. Moreover, we contracted with a vendor to recycle the "waste thinner" from the painting process to reach a level of 0 kg of waste thinner by reusing it at the plants.

Non-fluorocarbon foaming agent
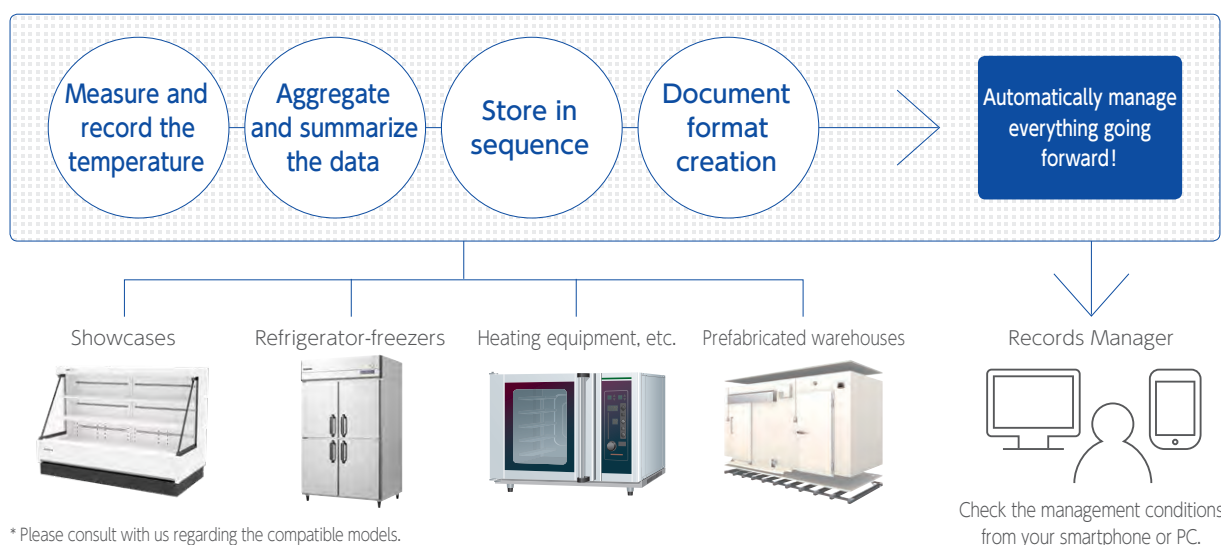
Waste thinner discharge of 0 kg

Pursue food safety and security

HACCP EXAround — Temperature management automation!

Keeping records is important for HACCP, but doing so takes time and manpower which leads to concerns about increased management costs and continuity as well as a heavier on-site burden. With HACCP ExAround, you can automatically and accurately record the temperature of the store's refrigerated and freezer showcases and the backyard refrigerator-freezers 24 hours a day. In addition, since it is a cloud service, it is easy to begin.

HACCP ExAround

Automation of the recording reduces the burden and has major advantages.

Measure and record the temperature → Aggregate and summarize the data → Store in sequence → Document format creation → **Automatically manage everything going forward!**

Showcases　　Refrigerator-freezers　　Heating equipment, etc.　　Prefabricated warehouses　　Records Manager

Check the management conditions from your smartphone or PC.

* Please consult with us regarding the compatible models.

Basic service		Option	
We provide recording and extra services.		In addition, we also offer an optional management system.	
• Dedicated PC is not required. The data can be viewed on the web.	• Equipment errors notified by e-mail.	• Store power data monitoring • Demand control of cooling equipment	• Temperature and humidity management • Daily and monthly e-mail delivery service
• Monitoring 24 hours a day, 365 days a year. Data is recorded even outside of operating hours.	• Operating data can be downloaded and put to practical use. * Report retention period: 2 years	• Notification by telephone when an alarm occurs	• Cooling equipment maintenance services

For management of the central food temperature and inspection temperature

HACCP Extender

Use a tablet PC to easily record the cooking and acceptance temperatures, perform sanitation management during entry, and record the cleaning work using touch panel operations.

HACCP Extender

Waterproof temperature sensor (wireless)

Total temperature management system for large-volume cooking facilities — HACCP master V3

Supports efficient temperature management in all processes

Proper temperature management and work recording is extremely important in all processes ranging from inspection of the food ingredients to storage, heating, cooling, reheating and display. The HACCP Master V3 is a system which naturally records the temperature of refrigerators and other equipment, the temperature during inspection of ingredients, and centrally manages all work information on a PC tracking who performed what tasks and when in each process.

Product introduction movie

We hope that you take a moment to view the video introduction to this product.

MILAB
(Osaka Head Office)

Creating new meals in an open setting.

1F

"MILAB Food Laboratory"

Performing evaluation tests and quantitative analysis, etc. directed at food safety and the development of new technologies.

The laboratory scientifically analyzes and evaluates the ideal deliciousness desired by customers. Quantification is advancing the development of menus and equipment.

2F

"MILAB Salon / MILAB Office"

Provides facility assistance and support for launching new businesses.

This is a base for incubation which provides multifaceted support for those who are considering food-related business startups and the deployment of new businesses.

1F

"MILAB Kitchen"

The kitchen is equipped with the latest equipment to develop new products and menus.

The kitchen can be used not only to view the latest equipment and systems from FUKUSHIMA GALILEI but also as a place for customer menu development.

1F

"MILAB Bakery"

The bakery is a place for experiencing the equipment for confectionery production and breadmaking and tackling the challenges of new product and technology development.

It naturally covers processes from dough fermentation to baking and has a connected seminar room which can host lectures using the equipment.

2F

"MILAB Office / Environmental Testing Laboratory"

Replicate any environment and improve your precision while working with actual equipment.

It can also be used to assemble and prototype development products and as a space for product-based workshops.

1F

"MILAB Food Factory Laboratory"

An integrated environment for the pursuit of deliciousness from cooking to refrigeration, freezing, and tasting.

Fully equipped with six Tunnel Freezer® units with different features. Actual ingredients can also be used to perform freezer tests.

1F

"MILAB Store"

The store utilizes the latest technologies to create the next-generation store.

It is a space for next-generation store experimentation and creation including the replication of register-less stores and image-based customer purchasing analysis.

8F

"MILAB Cafeteria"

The cafeteria creates food services to support the health of employees.

It provides meals under expert supervision. In addition, it also researches next-generation services (food services). The cafeteria also functions as a place for employees to interact with each other and as a free address office.

Test kitchen guide

MILAB Kitchen and Bakery (Osaka Head Office)
F'S DESIGN COURT (Tokyo, Nagoya, Fukuoka, etc.)

OSAKA

TOKYO

FUKUOKA

The test kitchens are generally open to customers. They can be used for various purposes according to customer requests.

* Make an advance reservation with a sales representative.
* Please also visit our showrooms in Tokyo, Osaka, Fukuoka, Sapporo, Sendai, Nagoya, Hiroshima, and Okinawa.

Usage examples

● As a place for seminars and lectures
   <Ex.> Cooling cooking seminars, daily dish practice seminars, etc.
● Refrigeration and freezing tests
   <Ex.> Cooling off fried foods, refrigerating cooked food, freezing Western sweets, etc.
● Cooking tests using RO water
   <Ex.> Rice cooking tests using RO water and tap water, etc.
● As a test kitchen for menu development
● Dough fermentation and baking tests using the bakery machines, etc.
● Sanitation management tests using FE clean water, etc.
● Thawing tests using a thawing machine, etc.
● As a place for various types of customer training

Equipment and exhibits

● Blast chiller / Shock freezer
● Bubbling thawing machine
● FE clean water
● Low temperature steamer
● RO water generation devices
● Dough Conditioner
● Ultra-fresh high humidity storage
● Ice-maker
● Food voluntary inspection room
● Temperature management system

* Various other types of equipment including steam convection ovens, vacuum packaging machines, fryers, salamanders, bakery ovens, etc.

Cooling cooking seminars, etc. are also hosted by our exclusive corporate chefs. In addition, we can also host lectures according to customer requests, so feel free to contact us.
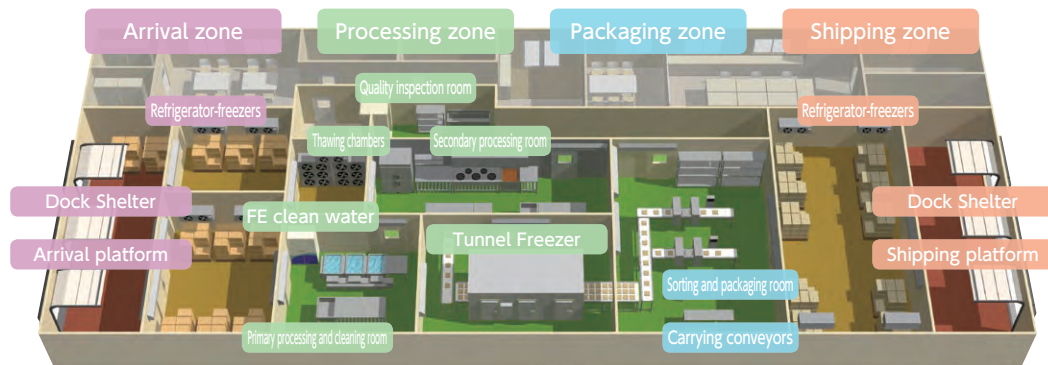
Pursue food safety and security

Total support for food plants and distribution centers

Our support system uses the GALILEI GROUP network to offer design, construction, and maintenance services

We provide a wide range of support according to customer needs through the engineering capabilities of the GALILEI GROUP.

Arrival zone | Processing zone | Packaging zone | Shipping zone

Quality inspection room
Refrigerator-freezers
Thawing chambers
Secondary processing room
Refrigerator-freezers
Dock Shelter
FE clean water
Tunnel Freezer
Dock Shelter
Arrival platform
Shipping platform
Sorting and packaging room
Carrying conveyors
Primary processing and cleaning room

FUKUSHIMA GALILEI Engineering Department [Facility planning (refrigeration and freezing, thawing, air conditioning and ventilation, sterile water, cold water, lighting, management systems, etc.)]

GALILEI PANEL CREATE [Thermal insulation panels, clean panels, fixtures]

TAKAHASHI GALILEI [Tunnel (Spiral) Freezer]

SHOKEN GALILEI [Belt conveyors (automatic conveyors)]

We provide the optimal facility according to the customer's intended use based on temperature control technologies cultivated over many years.
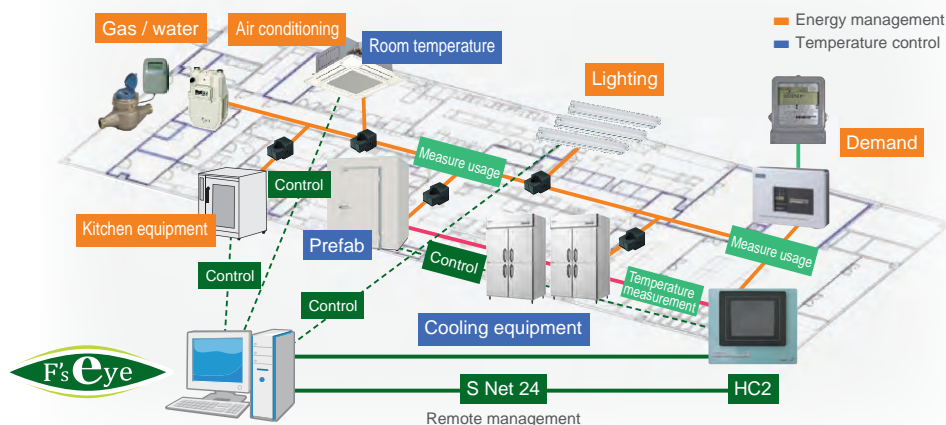

Dock Shelter

Freezers/refrigerators

Cold storage

Thawing chambers

"F's eye" management system for food plants and low temperature warehouses

F's eye provides start / stop control and status monitoring of all machinery within a facility to help achieve stable equipment operation. Moreover, it can significantly reduce the time and effort spent by equipment managers through centralized management of temperature and equipment data on a PC.

System illustration

- Energy management
- Temperature control

Gas / water
Air conditioning
Room temperature
Lighting
Demand
Measure usage
Kitchen equipment
Control
Prefab
Control
Control
Cooling equipment
Temperature measurement
Measure usage
S Net 24
HC2
Remote management

Pursuing food safety and security and reducing food loss

Active role of the GALILEI GROUP in food plants and distribution centers

TAKAHASHI GALILEI CO. LTD. — Tunnel Freezer®

In 1961, we developed, designed and manufactured the world's first continuous quick-cooling, quick-freezing system. In this system, the tunnel's inlet and outlet can be kept open without cool air leaking. Over 60 years since then, the Tunnel Freezer® has been renovated and redesigned for marketing around the world. Challenging all the time for safety and security, the Fukushima people have been ke eping customers close to our heart, with Tunnel Freezer® first in mind.

Top class domestic share

Tank type WSJ series

To the tank freezer that is well controllable for hygiene, the quick-cooling, quick-freezing SJ system is integrated for safety and security as well as energy saving feature. In this configuration, the tunnel freezer can handle many tasks: chilled products such as paste seafood, cool-stored prepared dishes, and other frozen and chilled foodstuffs.

Tank type WHN series

The standard quick-cooling tunnel freezer is intended for general-purpose applications. CIP cleaning and steam pasteurization are also possible, and the large wing is designed to visually check the inside easily. The WHN series is more compact than the WSJ series. The 3-layer conveyor design is advantageous for saving space.

Panel type OSJ series

The OSJ series enjoys the number-one choice among the super jet products. In almost all fields, its freezing and cooling performance is valued. Its applications include broiler chicken, frozen noodles, general prepared dishes, seafood, Chinese foodstuffs, patisserie and many others.

Panel type OKF series

Cool air is evenly supplied from the high-pressure chamber. Products are well balanced in freezing from the entire surface. This piece-by-piece freezing style is widely popular, whether in small scale or in large scale, for mixed vegetables, spinach, minced meat, frozen rice pilaf and the like.
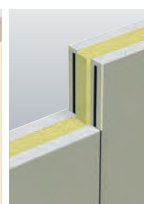
GALILEI PANEL CREATE CO. LTD. — Clean panels

Due to the rise in awareness of the customer's environment, safety, and security, the needs required by sanitation management and temperature control are becoming more and more advanced. Using the panel technologies and system engineering cultivated over many years, we contribute to society by meeting customer needs with "environmental creation" technologies that provide high-quality "freezer and refrigeration spaces" and "clean work spaces."

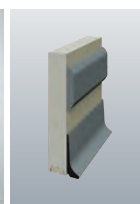Thermal insulation panels | High thermal insulation and non-combustible panels (Refrigerators and freezers) | Defender panels | Window system | Sirius doors (single) | Sirius sliding doors | Clean fit doors | Resin cart guard Resin clean baseboard

econea

Development of the "econea" non-fluorocarbon panels

Since December 2019, all thermal insulation panels and non-combustible thermal insulation panels produced at the Hikone, Shiga plant have switched to "non-fluorocarbon panels" using a new "HFO (hydrofluoroolefin)" foaming agent. In anticipation of next-generation global environmental protections, we began researching products which do not use alternative fluorocarbon five years ago and realized the development of the high-performance "econea" series.

### SHOKEN GALILEI CO. LTD. — Various automatic conveyor systems

Always since its foundation, SHOKEN GALILEI Co. Ltd. has been researching and developing production line machinery and equipment with labor and energy saving in mind. In today's whirlwind of changes, the SHOKEN GALILEI engineers have been coming up with unheard-of technology and creative ideas in response to production system innovations. For delivering superior products, they are doing tireless activities. The SHOKEN GALILEI people are committed to delivering factory automation systems to meet customers' needs today and tomorrow.
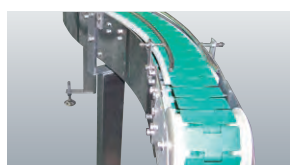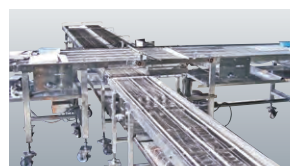
Belt conveyor | Chocolate net conveyor | Multi-stage conveyor

Modular belt conveyor | Plastic-top conveyor | Plastic-top conveyor | Covered inclined conveyor

Adjusting to and mitigating climate change

System which makes it possible to reduce environmental loading

Axia-Zero System

Unique GALILEI technologies Refrigerant control / refrigeration machine control	+	CO_2 refrigeration machine	+	Remote monitoring system S Net 24

What is CO_2 refrigerant?

CO_2 refrigerant is a next-generation, natural refrigerant with the highest level of safety. With the current R410A and R404A alternative fluorocarbon refrigerants, there is still some remaining impact on global warming. However, the natural CO_2 refrigerant has almost no impact on warming, which makes it an extremely environmentally-friendly refrigerant. Moreover, it has a high energy conservation effect which contributes to a significant power consumption reduction of 10 to 15% compared to previous refrigerants.

Characteristics of CO_2 refrigerant

Natural refrigerant: superior environmental characteristics
Safe: non-combustible and non-toxic
Energy conservation: power consumption reduction of 10 to 15% (compared to R404A)

	Current refrigerant HFC alternative fluorocarbon		Next-generation refrigerants	
	R410A	R404A	Ammonia	CO_2
Ozone Depleting Potential (ODP)	0	0	0	0
Global Warming Potential (GWP)	2090	3920	0	1
Combustibility	Non-combustible	Non-combustible	Slightly combustible	Non-combustible
Toxicity	None	None	Toxic	None

Added security with the GALILEI GROUP

Security with the S Net 24 remote monitoring system

The remote monitoring online system monitors the status of customer equipment 24 hours a day and 365 days a year. Because it can undoubtedly notify you when a problem should occur and detect a problem before it arises, the system enables the optimization of the customer's sales environment.

Introduction results	Introduction of the Axia-Zero System in refrigerated and freezer showcases with the enactment of the Act on Rational Use and Proper Management of Fluorocarbons in Japan in April 2015	Temperature zone −25 to 5℃

The Company developed and is delivering to stores CO_2 freezer systems which use CO_2 as the refrigerant in the remote type refrigerated and freezer showcases which are our major products. CO_2 is a refrigerant used in electric water heaters, but it has been difficult to productize due to issues such as "lower performance in terms of refrigerant characteristics compared to fluorocarbon refrigerants when used in refrigerator-freezer equipment," "it runs at an extremely high operating pressure which is three to six times that of fluorocarbon refrigerants," and "product and refrigerant piping require high pressure designs which makes it important to ensure safety in the event of a leak." In order to overcome these issues, we collaborated with a freezer manufacturer to advance the development of CO_2 freezers. We strengthened the safety measures through actual loading tests and the integration of refrigerant piping in our laboratory. Going forward, we will continue to help reduce the environmental loading even further and promote the delivery of such systems.
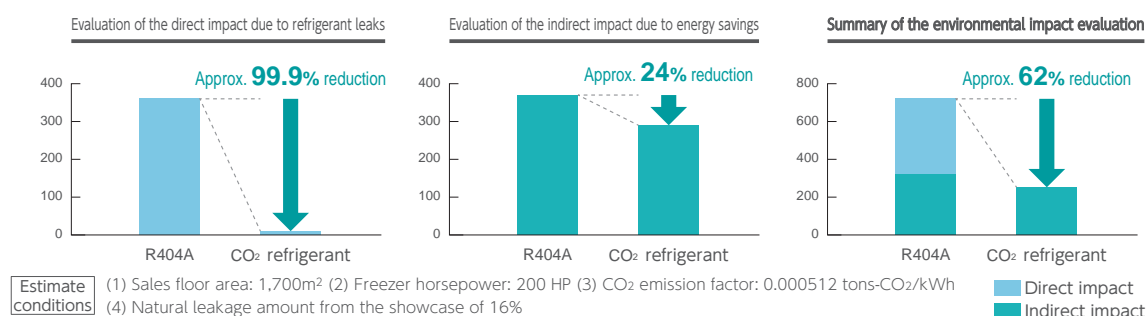

CO_2 refrigerant based refrigerated open showcases

CO_2 refrigerant based freezer glass door display case

CO_2 emissions (tons) by supermarket refrigeration and freezer equipment

Evaluation of the direct impact due to refrigerant leaks

Approx. **99.9%** reduction

R404A / CO_2 refrigerant

Evaluation of the indirect impact due to energy savings

Approx. **24%** reduction

R404A / CO_2 refrigerant

Summary of the environmental impact evaluation

Approx. **62%** reduction

R404A / CO_2 refrigerant

Direct impact
Indirect impact

Estimate conditions: (1) Sales floor area: 1,700m² (2) Freezer horsepower: 200 HP (3) CO_2 emission factor: 0.000512 tons-CO_2/kWh (4) Natural leakage amount from the showcase of 16%

Maintenance which considers the environment and customers

The service work to stand by customers who install refrigerator-freezers and showcases through a "24 hour system" starts after the products have been delivered. This includes, of course, maintenance repairs and periodic inspections as a well as a support system to address the increasingly stringent regulations of the Act on Rational Use and Proper Management of Fluorocarbons. Not only the customers who actually use the products but also our ability to provide support which is friendly to the global environment are the deciding factors in safety and security.

GALILEI service network of branch stores and sales offices in 70 locations across in Japan

A flawless network which provides reassuring support from implementation to after-care. Feel free to inquire at the nearest branch office, branch store, or sales office.

Head Office	Osaka			
Branch Offices	Higashi Nihon (Tokyo),Chubu (Nagoya), Nishi Nihon (Fukuoka)			
Branch Stores	Hokkaido (Sapporo) Saitama Shizuoka Kobe Higashi-Kyushu (Ooita)	Kita-Tohoku (Morioka) Chiba Hokuriku (Toyama) Okayama Seinan-Kyushu (Kumamoto)	Minami-Tohoku (Sendai) Shinetsu (Niigata) Kyoto Hiroshima Okinawa	Kita-Kanto (Utsunomiya) Yokohama Minami-Osaka Shikoku (Takamatsu)
Sales Offices Service Stations	Asahikawa Koriyama Nagano Mie Wakayama Matsue Kurume Sasebo	Obihiro Mito Matsumoto Kanazawa Nishinomiya Yamaguchi Saga Kagoshima	Hakodate Tsukuba Numazu Fukui Himeji Tokushima Miyazaki Miyakojima	Aomori Takasaki Hamamatsu Fukuchiyama Tottori Kochi Nobeoka Ishigaki	Akita Kofu Toyohashi Shiga Okayama Factory Matsuyama Miyakonojo	Yamagata Nishi-Tokyo Gifu Nara Fukuyama Kita-Kyusyu Nagasaki
Service centers	Kanto (Nishi-Funabashi)		Kansai (Osaka)	

HONG KONG
Fukushima Galilei (H.K) CO.,LTD.

SHANGHAI
Fukushima Galilei (Shanghai) Co.,Ltd.

MYANMAR
Fukushima Galilei Myanmar Co. Ltd.

TAIWAN
Fukushima Galilei Taiwan Co.,Ltd.

THAILAND
Galilei (Thailand)Co.,Ltd.
Fukushima Galilei (Thailand) Co.,Ltd.

PHILIPPINES
Fukushima Galilei Philippine Corporation

CAMBODIA
Fukushima International (Cambodia) Co., Ltd.

VIETNAM
Fukusima International Vietnam Co.,Ltd.

SINGAPORE
Fukushima Galilei Singapore Pte. Ltd.

MALAYSIA
Fukushima Galilei Malaysia Sdn. Bhd.

INDONESIA
PT. Fukushima International Indonesia

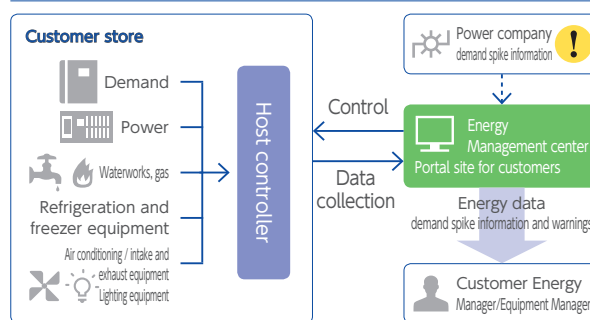# Contributing to sustainable regional environments

Store total energy management system

Bems-you

This is our unique and fully packaged total energy management system which provides automatic equipment energy conservation control and annual energy conservation consulting support beginning with the visualization of store energy including the kitchen.

1 | **Energy visualization** (power, gas, waterworks)

2 | **Automatic energy conservation control**

3 | **Demand control**

4 | **Operation improvement consulting**

System illustration

Customer store

- Demand
- Power
- Waterworks, gas
- Refrigeration and freezer equipment
- Air conditioning / intake and exhaust equipment
- Lighting equipment

Host controller

Control
Data collection

Power company demand spike information

Energy Management center Portal site for customers

Energy data demand spike information and warnings

Customer Energy Manager/Equipment Manager

ENERGY CONSERVATION GRAND PRIZE

平成25年度 省エネ大賞 (製品・ビジネスモデル部門) Energy Conservation Grand Prize in 2013 (Product and Business Model Category)

Energy visualization

Visualization of electrical power

Enables the real-time verification of energy usage. The data is updated at five-minute intervals to enable the verification of current energy usage even from remote locations. The store energy usage can be converted and displayed in terms of electricity, gas, and water charges. This leads to an increased awareness of costs by employees.

Temperature / power graph reporting

Capable of managing watt-hour meters up to a maximum of 50 points. Up to eight points can be simultaneously displayed on a graph. The graph can be freely configured by time, date, and month to display the results. The measurement data can be downloaded as CSV data. Visualization leads to cost improvements which were previously unnoticed.

Headquarters batch management reports

Provides batch reporting of the energy usage at contracted stores. The service can also manage the energy usage of each facility in aggregate for chain store developments. It allows you to easily analyze comparisons between the targets and actual results, consumption rates, and the previous year's results to sort by energy usage, etc. The data for each facility can be downloaded as CSV data.

Introduction to an implementation example

- Industry: Japanese-style pub chain
- Contract details: 34 stores
- Scale: electricity expenses of 5 million yen annually
- Electricity saving method: automatic control of energy saving equipment in the store

Implementation benefits (annual)

- Quantity of electricity saved: 578,335kWh
- CO_2 reduction: 307 tons (CO_2 emission factor 0.531kg CO_2/kWh)
- Energy conservation efficiency: 10.1%
- Cost reduction: 15.43 million yen
- Investment payback period: 1.8 years

S Net 24 — Refrigeration and freezer equipment operating status and error 24/365 remote monitoring maintenance contract

Advantages of implementing S Net 24

- Signing a maintenance contract can limit the occurrence of sudden repair costs.
- Verifies and optimizes the configuration, operating status, and energy usage of each piece of equipment.
- Enables the optimization of each store according to its environment and characteristics.
- Support can also be provided for reduction plans corresponding to revised Energy Conservation Act together with maintenance.

Next-generation air conditioning "Galilei Air-tec System"

Simultaneously achieves the optimization of the food supermarket in-store environment and comfortable energy conservation

Galilei Air-tec System

The [Implementation of Comfortable Store Energy Conservation Through PMV Control Utilizing AI Technology] was awarded the FY 2019 Energy Conservation Grand Prize in the Energy Conservation Best Practice Category by the Minister of Economy, Trade and Industry.

ENERGY CONSERVATION GRAND PRIZE

2019年度
省エネ大賞
(省エネ事例部門)
Energy Conservation Grand Prize in 2019
(Energy Conservation Case Study Category)

GALILEI's concept for new supermarket environmental measures

The Galilei Air-tec System conceived by comprehensive store planner GALILEI GROUP resolves various environmental problems at supermarkets such as energy conservation, manpower saving, sanitation management, and comfort.

S Net 24
● 24 hour remote monitoring at GALILEI
● Understand the status of each store from the head office

Office
Check and set the operating status of each piece of equipment

Showcases
Low pressure shift energy conservation operation, dew prevention heater control

Features of the Galilei Air-tec System

❶ Energy conservation control through AI future prediction
❷ Environmental optimization through PMV* control
❸ Year-round automatic air conditioning control

* PMV is an index of hot and cold sensations felt by people.

| Further energy conservation | Condensation and mold measures | Cold aisle measures |

↓

Solved by the Galilei Air-tec System

Desiccant
Air conditioning and refrigeration load reduction and cold aisle measures through humidity control

Air conditioning unit
Automatic PMV control through AI future prediction technology
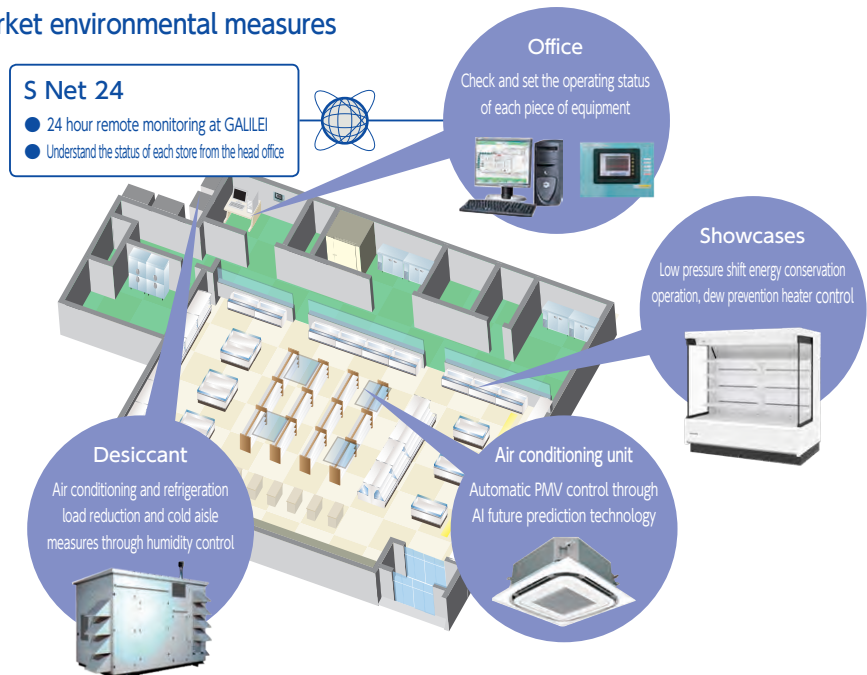
Galilei Air-tec System

A system which achieves a comfortable in-store environment and energy conservation through PMV control utilizing AI technology.

In-store equipment — Galilei Air-tec System

❶ Collect and store operational data
❷ Input the operational data into AMDESS
❸ Solve for the optimal solution from the operational data

〈Air-tec〉 〈AMDESS〉

❺ Equipment control commands
❹ Obtain the optimal solution

Patent application 2018-207581
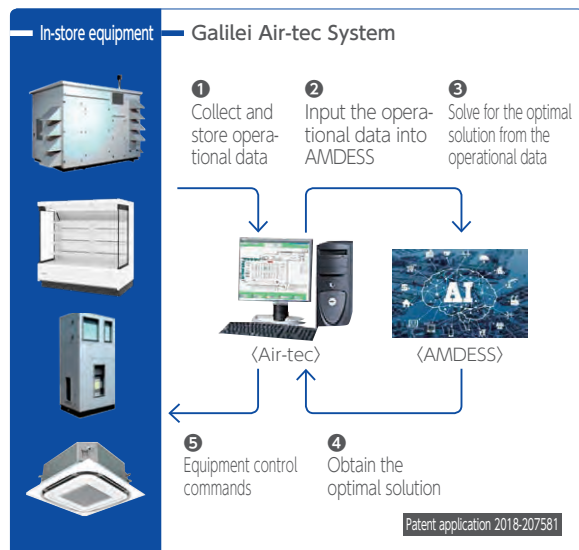
Energy conservation effects

Comparison of energy consumption over one month of the summer season[1]

(kWh)

- Cooling power
- Cooling lighting
- All air conditioning
- All ventilation
- Other

Overall energy savings of 21.4%

67.5% energy savings	
13.2% energy savings	
6.9% energy savings	

Benchmark stores   Implemented stores
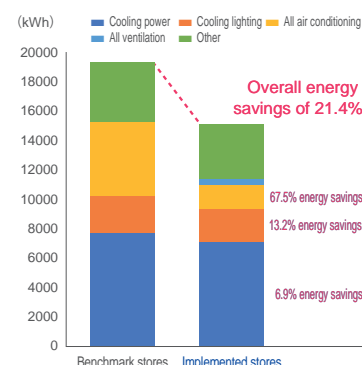
Compared to a typical store in summer Achieved energy savings of 20% or more[2]

Enables a total reduction of running costs[3]

Investment payback within 3 to 5 years[2]

*1 Results from a supermarket with a sales floor area of 2,000 m². *2 To achieve such results, meetings are required to discuss the details of the store work place air conditioning and ventilation equipment, so please contact our sales representatives. *3 Electricity expense reductions, freezer horsepower decrease, and cleaning expense reductions, etc.

Environmental improvement effect

Create a store environment which is not cold even when standing in front of a showcase

Illustration of cold aisle measures

CLAIR
Send-you

Outstanding minimal design all the way down to the fine details. Hygienic and fits every space.

Pursue the creation of the ideal store according to the spatial concept.

Implements the "flush surface" design based on a concept which minimizes the differences in surface levels. The front and sides of the showcase are continuously connected and can be arranged according to the desired color.

Showcases are kept clean with the appropriate detail processing.

Integrating the design of the front presents a space with a high degree of uniformity.

Integrating the design around the front area presents a sales floor with a sense of uniformity. You can also create an elegant sales floor with beautiful proportions at the junction areas when connecting showcases.

The efficient and beautiful design is not lost when used as an individual or connected unit.

Reexamining the structure of the drain hole significantly improves the cleanliness. (Patent pending)

The structure was changed from one which blocks waste to one which receives waste, and a cleaning window was added to the baseplate. With conventional showcases, all of the products have to be removed when inspecting and cleaning the drain hole, but with this model, only some of the products need to be moved.

* Except for some showcases

Installing a drain hole cleaning window improves the cleanliness.

Light and easy-to-detach shelves make it easy to arrange displays.

We achieved a weight reduction of approximately 14%* compared to our previous models. The bracket was improved and also made easy-to-detach. As always, they continue to ensure the required load carrying capacity.

* In the case of a W1,200mm D400mm shelf

Easily detached with minimal effort.
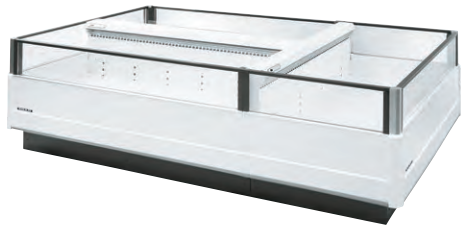
Elaborate care and ingenuity that accentuates the food.
Attracts the user's line of sight and stimulates their desire to purchase.

The customer's line of sight naturally focuses on the food and makes the process of food selection enjoyable.

The use of aluminum materials above and below the display space is a technique which naturally focuses the customer's line of sight on the food. This is a psychologically-based design which uses the "framing effect" in which the eyes focus on the picture which decorates the frame.

The "framing effect" accentuates the food within the space.

New LED lights (CLAIR LED) that maximizes the freshness of food.

While preserving the superior energy conservation effects that we have proactively undertaken to protect the global environment, we developed new LED lights (CLAIR LED) which increase the illumination by approximately 20%. Attention was also paid to the designability in developing new built-in lighting which makes the lighting fixtures difficult to see from the aisle. The food is illuminated from a flat top panel to convey the freshness to the maximum extent.

LED circuit board
Reflected plate
Direction of strong illumination
Illumination direction
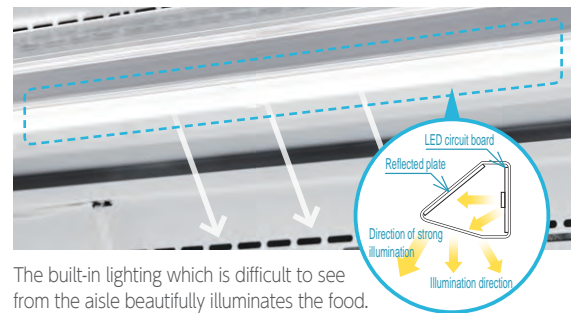
The built-in lighting which is difficult to see from the aisle beautifully illuminates the food.

Minimizes the presence of the shelves to increase the focus on the food.

The color of the front of the shelves can be matched with the showcase interior. Doing so minimizes the presence of the shelves within the showcase and has the effect of accentuating the displayed food.
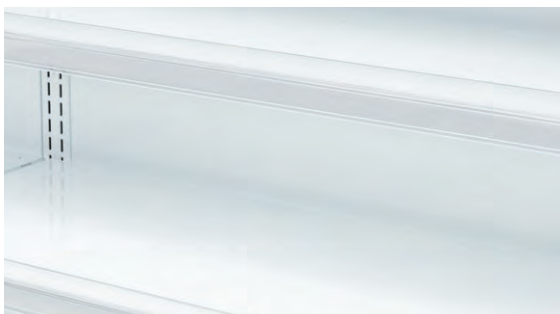
Aligning the color increases the sense of unity within the showcase.

Standard equipped with a dedicated PC rail for large-sized POPs. The high visibility is an effective way to appeal to customers.

Standard equipped with a large-sized PC rail that also supports B6 half-sized POPs. Improves the visibility and the ability to remove products without hanging a PC below the shelf and effectively appeals to the customers.

66mm   35mm

* If you select acrylic braces, commercially available PC rails can also be supported as in the past.

CLAIR LED

Roughly 20% increase in illumination compared to conventional products!
A dimming feature is also standard equipped.

Illumination increase of roughly 20% with the same power consumption.
You can expect an energy conservation effect of roughly 30% by using the dimming features[1] [2].

An energy conservation effect of roughly 30% can be obtained while maintaining a similar level of illumination compared to smart LEDs (our conventional models) in the golden space (focus area) and the fourth shelf.

	Smart LED (our conventional models)	CLAIR LED		
	Exterior 100% Interior 100%	Exterior 100% Interior 100%	Exterior 120% Interior 60%	Exterior 120% Interior 25%
First shelf	3,970	4,750	2,970	1,672
Second shelf	5,140	6,190	4,136	2,200
Third shelf	4,390	5,120	3,355	1,716
Fourth shelf	3,180	3,740	3,190	1,628
Baseplate	2,830	3,390	2,530	1,298
Focus area	2,130	2,650	2,145	1,100

(Unit: lx)

← Illumination strength direction
← Illumination direction

Golden Space

Conditions / Current Smart LED: 40W type Input power of approx. 15W × 6 bulbs = 90W
CLAIR LED dimming (Exterior 120%, interior 60%): Input power of approx. 15W × 1.2 + 15W × 0.6 × 5 bulbs = 63W
[1] The dimming feature has four levels (25%, 60%, 100%, and 120%) [2] Only the ME color (fresh meat) will be supported soon.
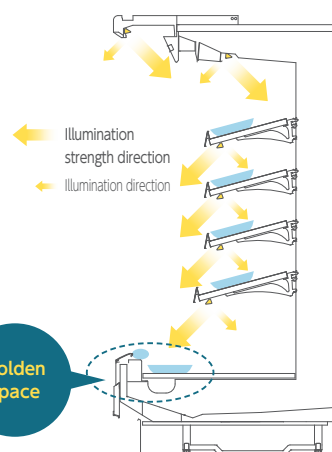
CLAIR LED color variations achieve an enhanced presentation and high color rendering.

	Model name		Power consumption (w)	Color temperature (K)	LED spectral distribution	Radiating angle
HC color	**CLAIR LED-HC** **For Chilled foods and processed food** Hues based on a natural white color	LED-10CLHC	4.2	5,000		105°
		LED-15CLHC	6.0			
		LED-20CLHC	7.9			
		LED-32CLHC	11.5			
		LED-40CLHC	14.7			
DHC color	**CLAIR LED-DHC** **For perishables** Emphasizes three wavelength ranges to vibrantly present the colors blue, green, and red	LED-10CLDHC	4.3	5,400		105°
		LED-15CLDHC	6.1			
		LED-20CLDHC	8.0			
		LED-32CLDHC	11.5			
		LED-40CLDHC	15.2			
ME color	**CLAIR LED-ME** **For fresh meats** Vibrantly presents the color red. Clearly shows the contrast with color white.	LED-10CLME	4.2	4,100		105°
		LED-15CLME	6.0			
		LED-20CLME	7.9			
		LED-32CLME	11.5			
		LED-40CLME	14.7			
L color	**CLAIR LED-L (light bulb color)** **For daily dish**	LED-10CLL	4.2	3,000		105°
		LED-15CLL	6			
		LED-20CLL	7.9			
		LED-32CLL	11.5			
		LED-40CLL	14.7			
	LED-R for glass door display cases	LB1001	6	5,700		105°
		LB1002	7.2			
		LB1005	12			
	CLAIR high irradiation type High clear LED-Hi	606mm size	15	5,000		60°
		909mm size	22.5			
		1,210mm size	30.4			

Common	Rated lifetime: 50,000 hours LED material: polycarbonate

* The numerical values (LED colors and brightness) are measured values and not guaranteed values.

Height of the usable showcase interior space

Even if the handrails are raised from 350mm to 450mm, the usable showcase interior space is increased by roughly 80mm!

The amount of storage can be increased even if the handrails are changed from 350mm to 450mm.

Our conventional models

Total usable height **1,194mm**

CLAIR Send-you

Total usable height **1,273mm**

(Unit: mm)
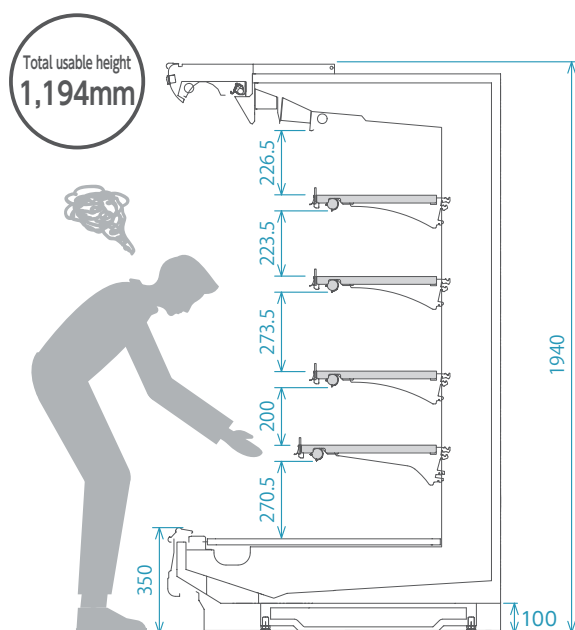
| Comparison of the usable interior total height

	Current handrails (H350)	CLAIR handrails (H450)
Interior to the first shelf (usable height)	226.5	226
First to second shelf (usable height)	223.5	225
Second to third shelf (usable height)	273.5	300
Third to fourth shelf (usable height)	200	226
Fourth shelf to the baseplate (usable height)	270.5	296
Total usable height (considering the shelf thickness)	1,194	1,273

* The pitch with the shelves attached can be changed by 25mm   (Unit: mm)

Point 1

−20mm
shelf plate structure

Point 2

+50mm
usable showcase interior space
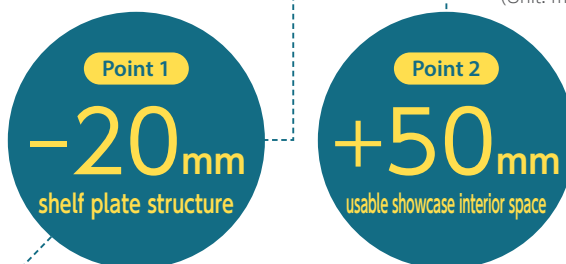
* Conventional 450mm handrails had a frame height of 200mm.

The CLAIR LEDs are approximately 20mm slimmer due to the flat structure of the reverse side of the shelf plate.

With conventional LED lighting, part of the LED jutted out from the shelf plate. Because the CLAIR LED uses a design which is embedded into the top panel, the shelves are roughly 20mm thinner.

Our conventional models   **CLAIR Send-you**

20mm

(Unit: mm)
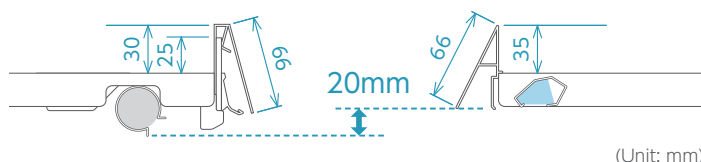
Energy conservation also achieved.

Compared to the conventional 350mm handrails of 3,630mm multi-deck open showcases for chilled foods, the new 450mm handrails reduce the required freezing capability from 3,270W to 2,550W.

Required freezing capability

decreased by approx. 22%

CLAIR Send-you Fresh

Pursuing cooling sustainability and energy conservation measures at a higher level.

CLAIR Send-you **Fresh**

Point 1

Pursuing the **retention of perishable freshness**

Twin coolers + Our unique **cooling control program**

Point 2

Cooling sustainability significantly improved！！
No temperature increase during store business hours！

Using our new, unique cooling method, we developed a new case which does not defrost during store business hours.
Achieves continuous operation with once-a-day defrosting！！ (Four times/day for current models)
Product packaging and interior mirrors do not fog up.

Prevents the product deterioration of fresh meat and fish due to heat shock caused by heater defrosting during business hours.

Product surface temperature data inside the packaging

(℃)

No defrosting during store business hours
Constant product temperature operation

Product surface temperature

9:00am   12:00pm   6:00pm   0:00am

Point 3

Showcases with no cooling shutdown time during store business hours
Achieves **energy conservation** and **peak measure effects**！

The peak measures reduce the amount of electricity during the time period with the highest daily power consumption using the following methods.

- **Reduce the amount of electricity with a peak cut**
- **Shift the load to another time period with a peak shift**
- **Approx. 5% peak measure effect through defrost control!**

In addition to previous demand and power saving controls, we added peak shift control and enhanced the power peak measures.

Power consumption amount

(kWh)
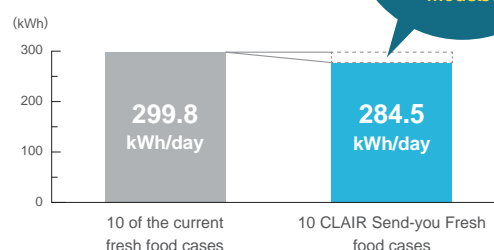
Daily energy consumption reduced by roughly 5% compared to typical models！

299.8 kWh/day
284.5 kWh/day

10 of the current fresh food cases
10 CLAIR Send-you Fresh food cases

Point 4

We also offer a lineup of off-cycle defrosting type showcases for fruits and vegetables, chilled foods, and daily dishes!
Further **peak measures** are possible across the entire store.

Color Variations

Increase the level of your store's image by selecting unique colors

Completely coordinated with the store's interior be creative or use different colors for each corner.

Body Color

White and Ivory tones

FK-01 Base white(standard color)	FK-02 Milky white(half gloss)	FK-50 Milky white	FK-51 Urban white
approximate color:	approximate color: DIC-945·583 / B25-90A	approximate color: DIC-945·583 / D25-90A	approximate color: D25-92B

FK-52 White gray	FK-80 Shell white	FK-53 Ice green	FK-15 Light blue green
approximate color: DIC-946	approximate color: DIC-583	approximate color: D45-85B	approximate color:

Gray, beige and ivory tones

FK-58 Soft gray	FK-59 Light gray	FK-60 Half gray	FK-61 White peach	FK-03 Pale yellow
approximate color: N-80	approximate color: N-75	approximate color: N-60	approximate color: D19-85F	approximate color:

FK-64 Pinkish gray	FK-85 Wax gray	FK-62 White biscuit	FK-04 European ivory	FK-84 Sand ivory
approximate color: DIC-948	approximate color: DIC-651	approximate color: DIC-782	approximate color:	approximate color: DIC-523

Cream and pink tones

FK-05 Light ivory	FK-54 Soft yellow	FK-55 Soft pink	FK-13 Pastel pink	FK-06 Pastel yellow
approximate color:	approximate color: DIC-33	approximate color: DIC-704	approximate color:	approximate color:

FK-08 Meek orange	FK-10 Brazilian red	FK-81 Bright orange	FK-16 Bright yellow	
approximate color:	approximate color:	approximate color: DIC-159	approximate color:	

Elegant dark tones

FK-86 Iron green	FK-67 Napoleon green	FK-69 Deep blue	FK-87 Marine blue	FK-88 Pigeon blue
approximate color: DIC-868	approximate color: DIC-2355	approximate color: DIC-894	approximate color: DIC-C-258	approximate color: DIC-900

FK-19 F-blue	FK-65 Grass green	FK-70 Slate gray	FK-71 The black	
approximate color:	approximate color: DIC-212	approximate color: DIC-546	approximate color:	

Win and brown tones

FK-11 Flame red	FK-56 IBrown	FK-57 Gorgeous brown
approximate color:	approximate color:	approximate color: DIC-763

FK-82 Almond brown	FK-83 Wall brown
approximate color: DIC-F138	approximate color: DIC-773

Skirtpanel Color

FK-71(half gloss) The black (standard color)
approximate color:

Inside Color

FK-01 Base white (standard color)	FK-71(half gloss) The black
approximate color:	approximate color:

* The above-mentioned colors are sample color. It is possible that the color are a little different from the color of real products.
* Approximate color are "DIC"(name of the printing sample) and "NITTOKO"(name of the painting sample), and shows very close color.

Multi-deck Open Showcase

Available in depths of 1,100, 1,000 and 900mm.
Available with 350mm high handrails.
* Send-you Fresh feature is also available (see page 16).
  (not available on some models)

CDX-81EOKM2S

(mm)
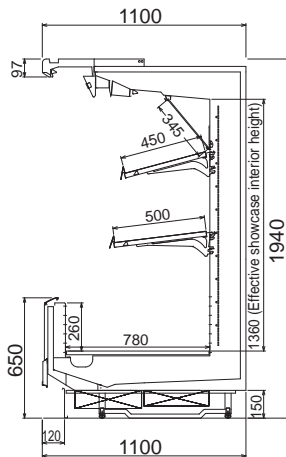
CDX-1EOKM2S	CDC-1ESKM3S	CWM-1ESKM3S	CDX-1ETZM3S
1100 / 97 / 345 / 450 / 500 / 650 / 260 / 780 / 120 / 1100 / 1940 / 1360 (Effective showcase interior height)	900 / 97 / 345 / 350 / 350 / 400 / 550 / 160 / 580 / 120 / 900 / 1940 / 1370 (Effective showcase interior height)	1000 / 97 / 345 / 350 / 350 / 400 / 550 / 160 / 680 / 120 / 1000 / 1940 / 1370 (Effective showcase interior height)	1000 / 97 / 345 / 450 / 450 / 500 / 450 / 160 / 780 / 120 / 1100 / 1800 / 1260 (Effective showcase interior height)
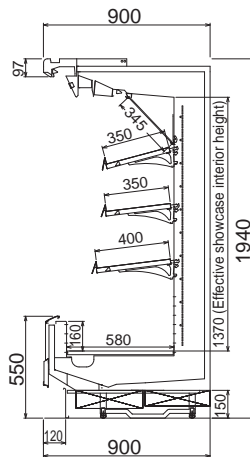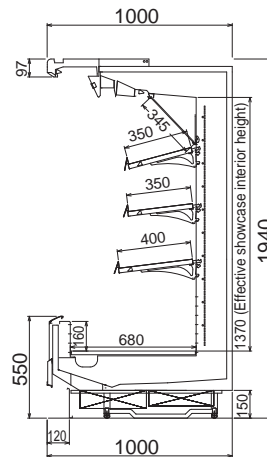
Send-you Fresh
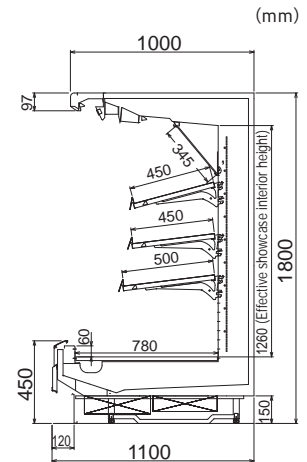
Multi-deck Open Showcase

CSX-81EAVM1S

(mm)

CSX-1TXKO1S	CSX-1EAVM1S	CDX-1EOKMXS	CDX-1ESKMXS
1100 / 97 / 400 / 1940 / 1100	1100 / 97 / 700 / 400 / 855 / 110 / 700 / 350 / 1100 / 1940 / 1155 (Effective showcase interior height)	1100 / 97 / 200 / 200 / 200 / 200 / 780 / 260 / 650 / 150 / 120 / 1100 / 1940 / 1360 (Effective showcase interior height)	1100 / 97 / 345 / Pot stand Standard color is white (FK-01) / Pot (White) / φ190 / 265 / φ145 / 200 / 140 / 30 / 780 / 550 / 150 / 120 / 1100 / 1310 / 1940
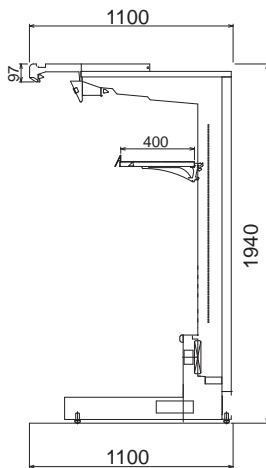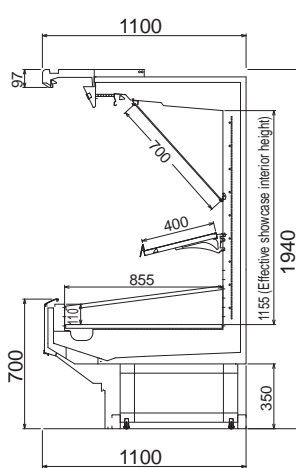
With roll-in	Showcase for increased volume	With multiple mirrors	With flower pots
	* Available in a depth of 1,100mm only	* Humidifiers cannot be attached.	
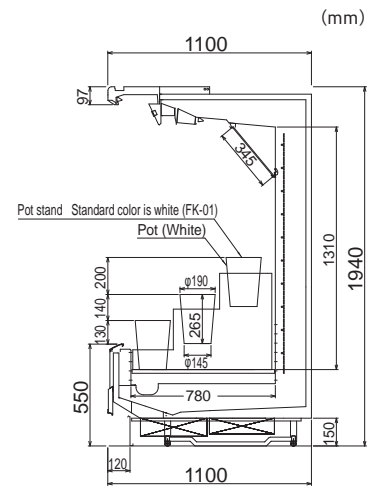
Semi Multi-deck Open Showcase

Available in depths of 1,100, 1,000 and 900mm.
Available with 350, 450 and 650mm type handrails.
(not available on some models)
* Send-you Fresh feature is also available (see page 16).
  (not available on some models)

CSX-61GSEM4S
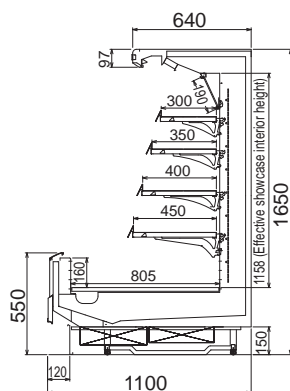
CSX-1GSEM4S
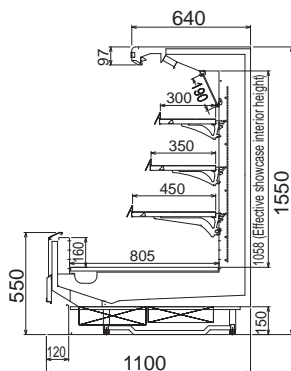
CSX-1GSHM3S
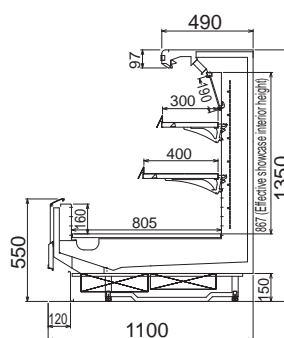
CSX-1GSUM2S

CSX-1GSLM1S

(mm)
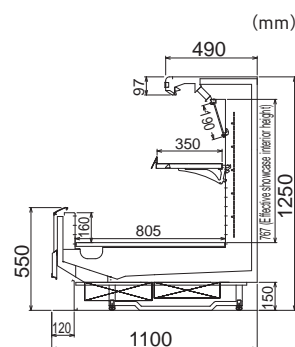
CSM-81GTYM4S

CDM-1ESZM3S

Super Fresh Multi-deck Type Open Showcase

Available in depths of 1,100, 1,000 and 900mm.
Also available with 650mm hand-rails.
* Please refer to page 16.

CDX-81VSKM4S

(mm)
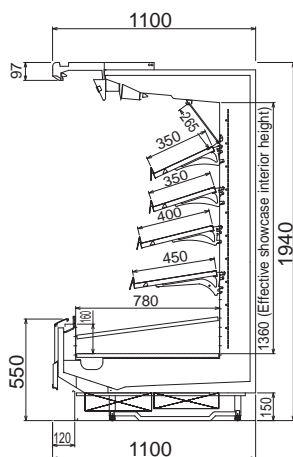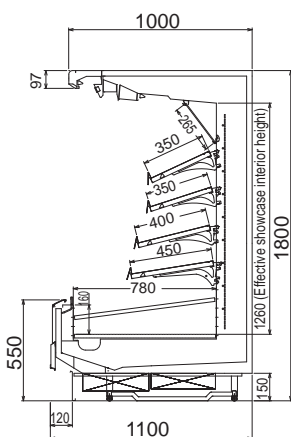
| CDX-1VSKM4S	CDX-1VSZM4S	CWC-1VSKM4S	CWM-1VSZM4S
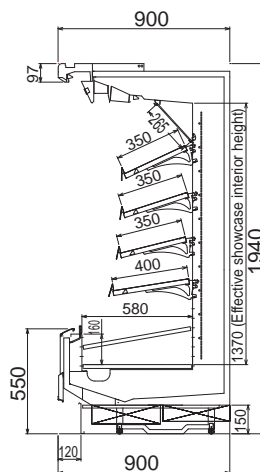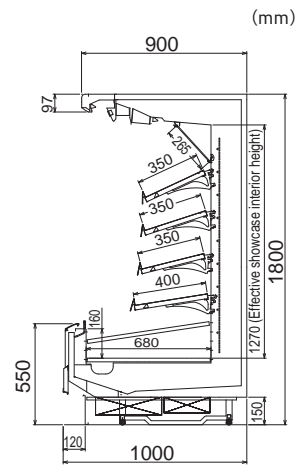
Send-you Fresh*

Serve-over Type Open Showcase

Also available with stainless steel interiors.
Other variations are also available. Please contact your sales representative.

CFX-61VOBOXC

(mm)
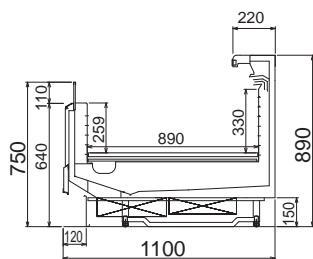
CFX-1VOBOXC
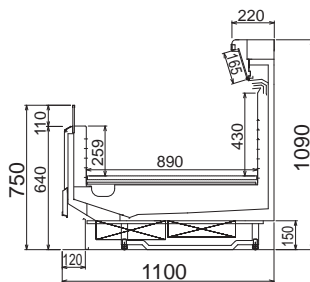
CFX-1VOPMXH
With mirrors
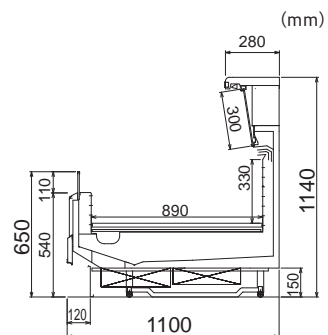
CFX-1VSBMXJ
With wide mirrors

CDM-1RSKM4W

CWM-81VSKM4W / CWM-61VSKM4W / CAC-81FSKO4W / CDM-81ETKM4W

Remote Type
Showcase

For Vegetables
and Fruits

For Fresh Meat
and Fresh Fish

For Chilled
Foods

For Daily
Dish

For Frozen
Foods And
Ice Cream

Option

Custom Made
Showcase

Plug-In Type
Showcase

Blast Chiller /
Shock Freezer

Thickened
Drink Server

Bakery
Equipment

Backyard
Related
Equipment

Service
Related
Equipment

Multi-deck Open Showcase

Available in depths of 1,100, 1,000 and 900mm.
(not available on some models)
Also available with 650mm hand-rails.
* Please refer to page 16.

CDX-81RSKM4S

(mm)
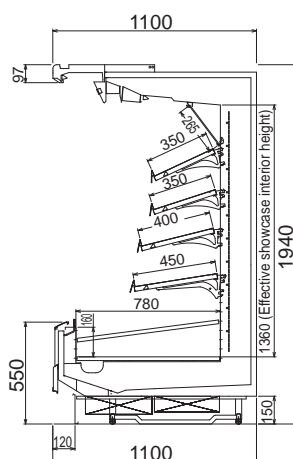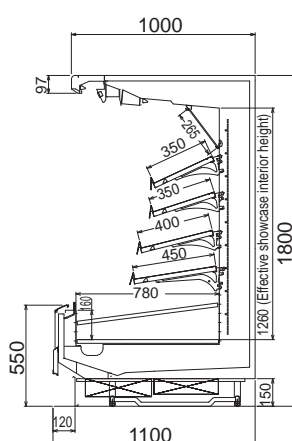
CDX-1RSKM4S	CDX-1RSZM4S	CWC-1RSKM4S	CWM-1RSZM4S
1100 / 1940 / 550 / 1360 (Effective showcase interior height) / 350 / 350 / 400 / 450 / 780 / 160 / 150 / 120 / 1100	1000 / 1800 / 550 / 1260 (Effective showcase interior height) / 350 / 350 / 400 / 450 / 780 / 160 / 150 / 120 / 1100	900 / 1940 / 550 / 1370 (Effective showcase interior height) / 350 / 350 / 400 / 580 / 160 / 150 / 120 / 900	900 / 1800 / 550 / 1270 (Effective showcase interior height) / 350 / 350 / 350 / 400 / 680 / 160 / 150 / 120 / 1000
		Send-you Fresh*	Send-you Fresh*
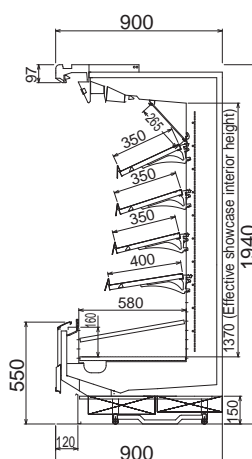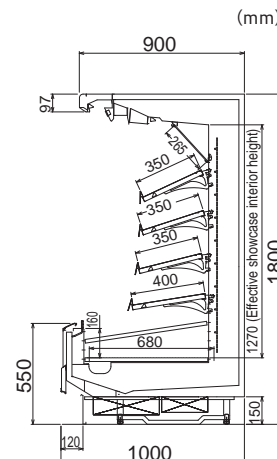
Semi Multi-deck Open Showcase

Available in depths of 1,100, 1,000 and 900mm.
Also available with 650mm hand-rails.
* Please refer to page 16.

CSX-61RSEM4S
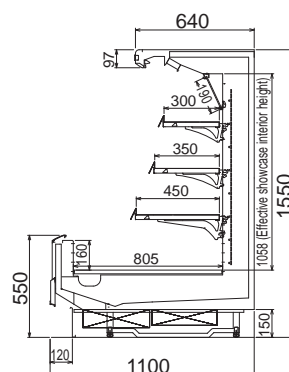
(mm)

CSX-1RSEM4S	CSX-1RSHM3S	CWC-1RSUO2S	CWM-1RSLO1S
640 / 97 / 1650 / 550 / 1158 (Effective showcase interior height) / 300 / 350 / 400 / 450 / 805 / 160 / 150 / 120 / 1100	640 / 97 / 1550 / 550 / 1058 (Effective showcase interior height) / 300 / 350 / 450 / 805 / 160 / 150 / 120 / 1100	490 / 97 / 1350 / 550 / 250 / 350 / 605 / 160 / 150 / 120 / 900	490 / 97 / 1250 / 550 / 767 (Effective showcase interior height) / 300 / 705 / 160 / 150 / 120 / 1000
		Send-you Fresh*	Send-you Fresh*
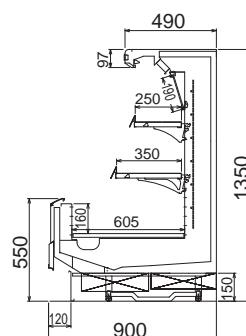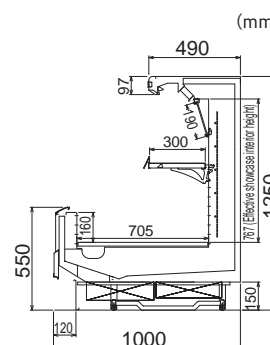
Serve-over Type Open Showcase

Also available with stainless steel interiors.
Other variations are also available.
Please contact your sales representative.

CFX-61ROBOXS
* Glass side panel is an optional specification

(mm)
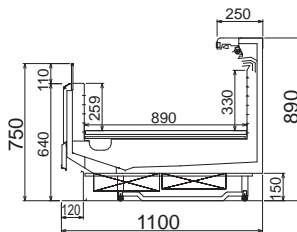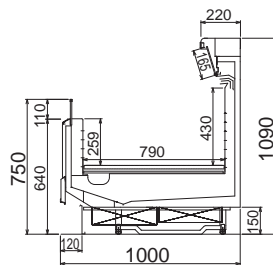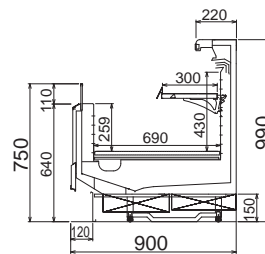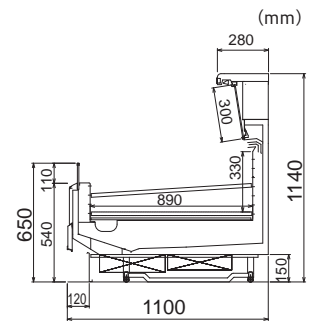
CFX-1ROBOXS	CFM-1ROPMXH	CFC-1ROPO1C	CFX-1RSBMXJ
With canopy lighting	With mirrors	With shelves	With wide mirrors

CSM-1GSHM3S

Remote Type Showcase

For Vegetables and Fruits

For Fresh Meat and Fresh Fish

For Chilled Foods

For Daily Dish

For Frozen Foods And Ice Cream

Option

Custom Made Showcase

Plug-In Type Showcase

Blast Chiller / Shock Freezer

Thickened Drink Server

Bakery Equipment

Backyard Related Equipment

Service Related Equipment

Island Type Showcase   Front Air Type

Also available with stainless steel interiors.

(mm)

CBW-61RGBOXN＋
CBE-W1RGBOXO

CBE-L(W)1RGBOXO

CBL-1RGBOXO

CBW-1RGBOXN

CBR-L(W)1RGBOXO
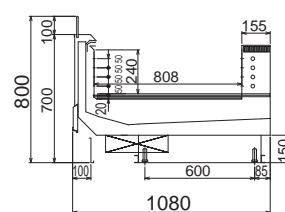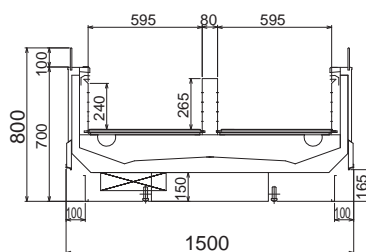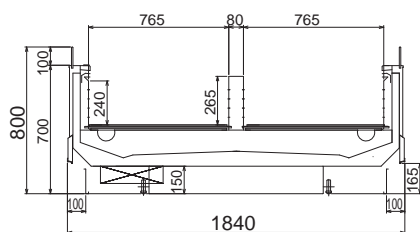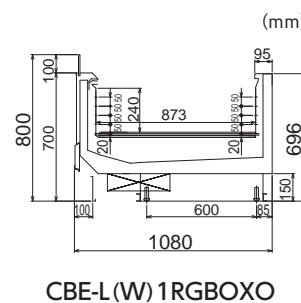
Rounded interior type

Island Type Showcase

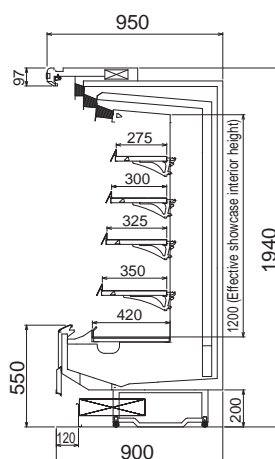Also available with stainless steel interiors.
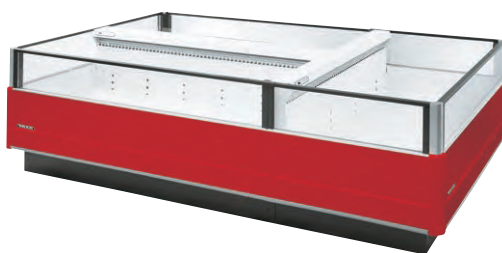
CIW-61REBOXO＋
CIE-W1REBOXO
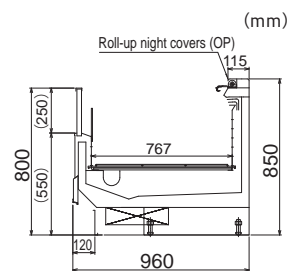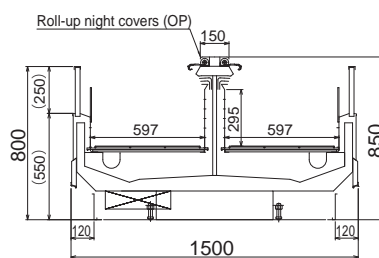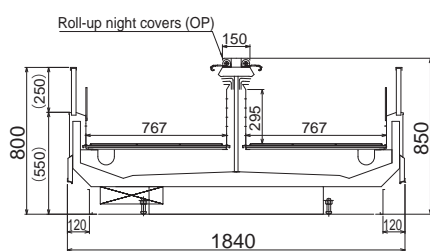
(mm)

Roll-up night covers (OP)

CIL-1REBOXO

CIW-1REBOXO

CIE-L(W)1REBOXO

Multi-deck Open Showcase

CAX-81FSKO4S

CAX-1FSKO4S

1100
97
425
425
450
500
620
550
120
1100
200
1940
1190 (Effective showcase interior height)

CAC-1FSKO4S

950
97
275
300
325
350
420
550
120
900
200
1940
1200 (Effective showcase interior height)

CAC-1FSEO3S

(mm)

900
300
300
325
420
550
120
900
200
1650
955 (Effective showcase interior height)
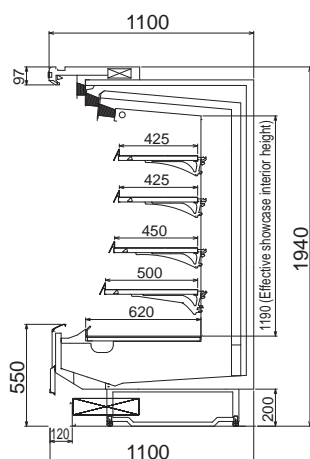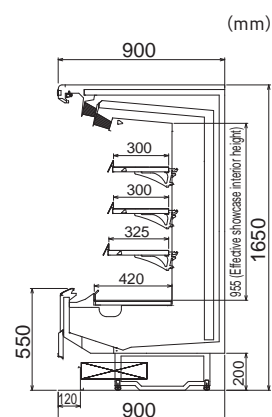
* Also available in a height of 1,700mm.

CBL-1RGIOXO / CBE-L1RGIOXO

Remote Type Showcase

For Vegetables and Fruits

For Fresh Meat and Fresh Fish

For Chilled Foods

For Daily Dish

For Frozen Foods And Ice Cream

Option

Custom Made Showcase

Plug-In Type Showcase

Blast Chiller / Shock Freezer

Thickened Drink Server

Bakery Equipment

Backyard Related Equipment

Service Related Equipment

Island Type Open Showcase　　Front Air Type

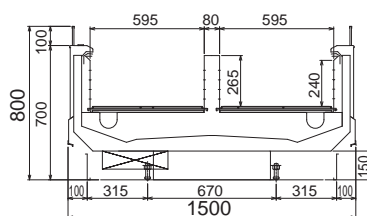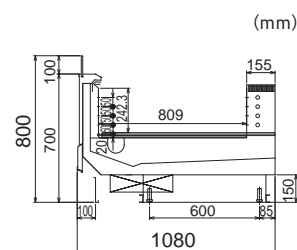Also available with stainless steel interiors.

CBW-61DGBOXO

(mm)
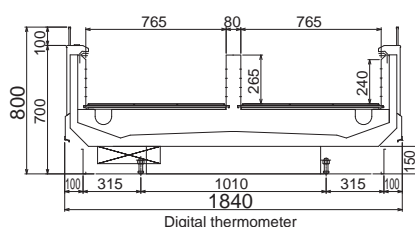
CBL-1DGBOXO

Dual-sided bulk convertible freezer and refrigerator specification

CBW-1DGBOXO

Dual-sided bulk convertible freezer and refrigerator specification
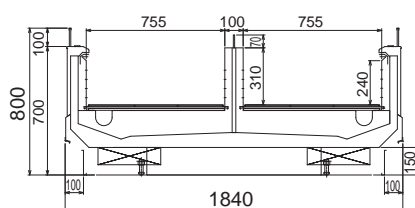
CBR-L（W）1DGBOXO

Convertible freezer and refrigerator specification

Island Type Open Showcase　　Front Air Type

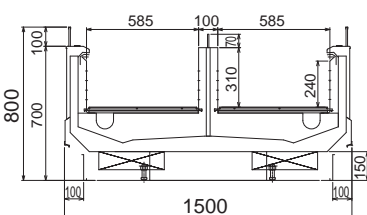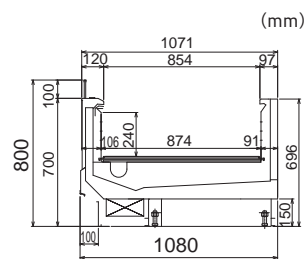Also available with stainless steel interiors.

CBW-61PGBOXO

(mm)

CBL-1PGBOXO

Single-sided convertible freezer and refrigerator specification

CBW-1PGBOXO

Single-sided convertible freezer and refrigerator specification
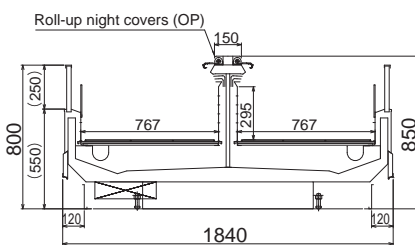
CBE-L（W）1PGBOXO

Convertible freezer and refrigerator specification

Island Type Open Showcase
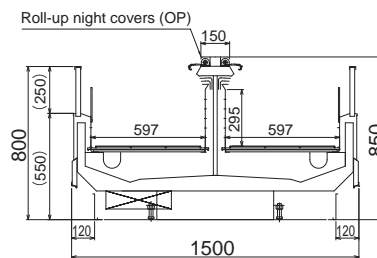
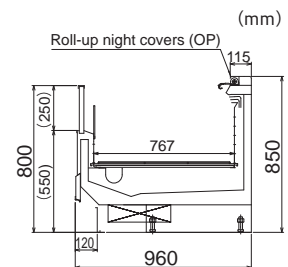Also available with stainless steel interiors.

CIL-61PEBOXO

(mm)

Roll-up night covers (OP)

150

800 (250) (550)

767 295 767

850

120 1840 120

CIL-1PEBOXO

Single-sided convertible freezer and refrigerator specification

Roll-up night covers (OP)

150

800 (250) (550)

597 295 597

850

120 1500 120

CIW-1PEBOXO

Single-sided convertible freezer and refrigerator specification

Roll-up night covers (OP)

115

800 (250) (550)

767

850

120 960

CIE-L(W)1PEBOXO

Convertible freezer and refrigerator specification

CBW-1PGBOXN

Remote Type Showcase

For Vegetables and Fruits

For Fresh Meat and Fresh Fish

For Chilled Foods

For Daily Dish

For Frozen Foods And Ice Cream

Option

Custom Made Showcase

Plug-In Type Showcase

Blast Chiller / Shock Freezer

Thickened Drink Server

Bakery Equipment

Backyard Related Equipment
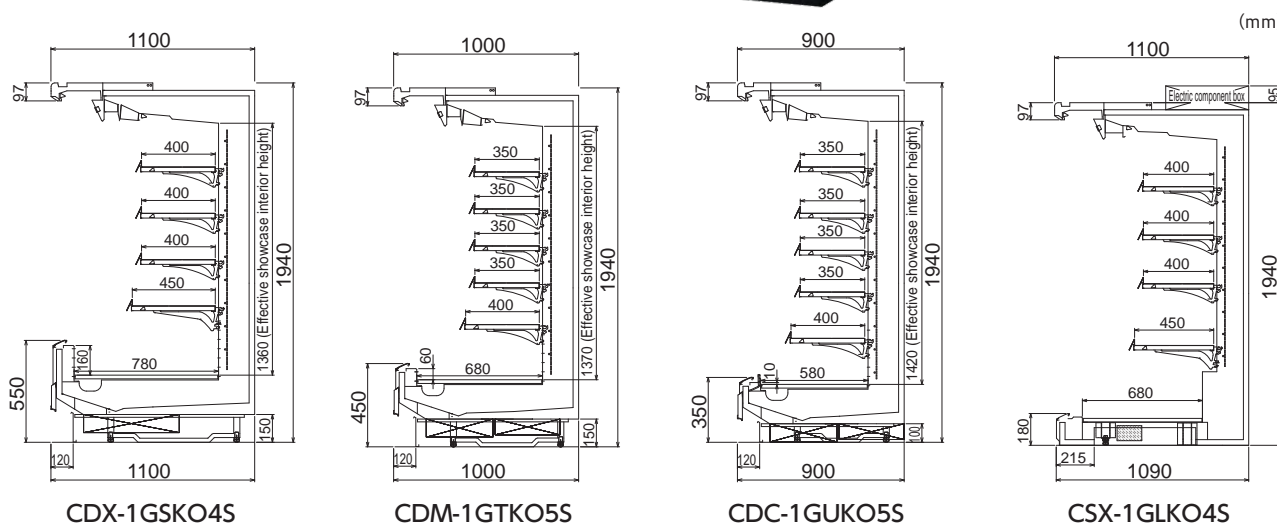
Service Related Equipment

Multi-deck Open Showcase　　Height 1,940mm Type

Available in depths of 1,100, 1,000 and 900mm.
Also available with 650mm hand-rails.
* Send-you Fresh feature is also available (see page 16).
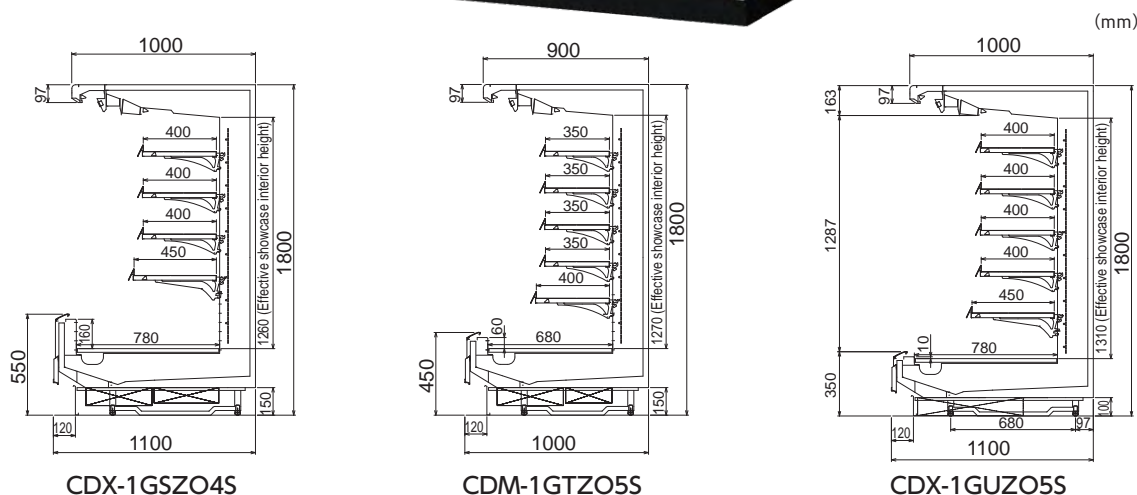(not available on some models)

CDX-81GSKO4S

(mm)

CDX-1GSKO4S　　　　CDM-1GTKO5S　　　　CDC-1GUKO5S　　　　CSX-1GLKO4S

Super low deck specification
* Supports temperatures of 5 to 8℃.

Multi-deck Open Showcase　　Height 1,800mm Type

Available in depths of 1,100, 1,000 and 900mm.
Also available with 650mm hand-rails.

CDX-81GSZO4S

(mm)

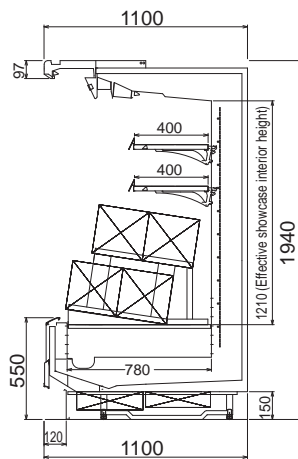CDX-1GSZO4S　　　　CDM-1GTZO5S　　　　CDX-1GUZO5S

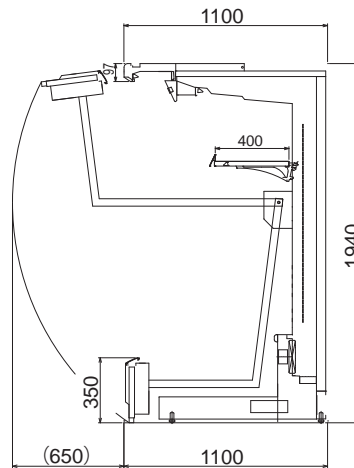# Multi-deck Open Showcase　Milk Rack and Egg Roll-in Specification

Available in depths of 1,100, 1,000 and 900mm.
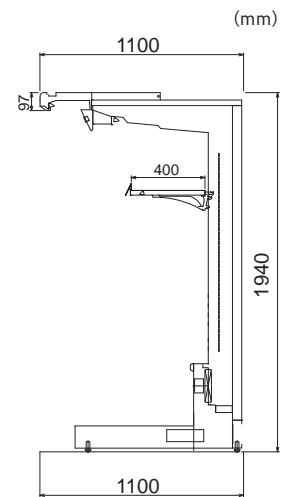Also available in a height of 1,800mm.

CSM-E1TXKO1W (Modified)
(Partially modified specification)

(mm)

CDX-1GSKO2S
Milk racks specification

CSX-1TWKO1S
Front-up specification
* 5 to 10℃ for 3 rows width = 2,050mm

CSX-1TXKO1S
With Roll-in
* 5 to 10℃ for 3 rows width = 2,050mm

CDM-61GTKM5W / CDM-81GTKM5W

CSM-E1TXKO1W / CDM-61GTKM5W

CSC-1GUYO4S

CSM-R1GTUM4S (Modified)

Remote Type Showcase

For Vegetables and Fruits

For Fresh Meat and Fresh Fish

For Chilled Foods

For Daily Dish

For Frozen Foods And Ice Cream

Option

Custom Made Showcase

Plug-In Type Showcase

Blast Chiller / Shock Freezer

Thickened Drink Server

Bakery Equipment

Backyard Related Equipment

Service Related Equipment

Semi Multi-deck Open Showcase

Available in depths of 1,100, 1,000 and 900mm.
* Send-you Fresh feature is also available (see page 16).
  (not available on some models)

CSC-61GTUO2S

(mm)
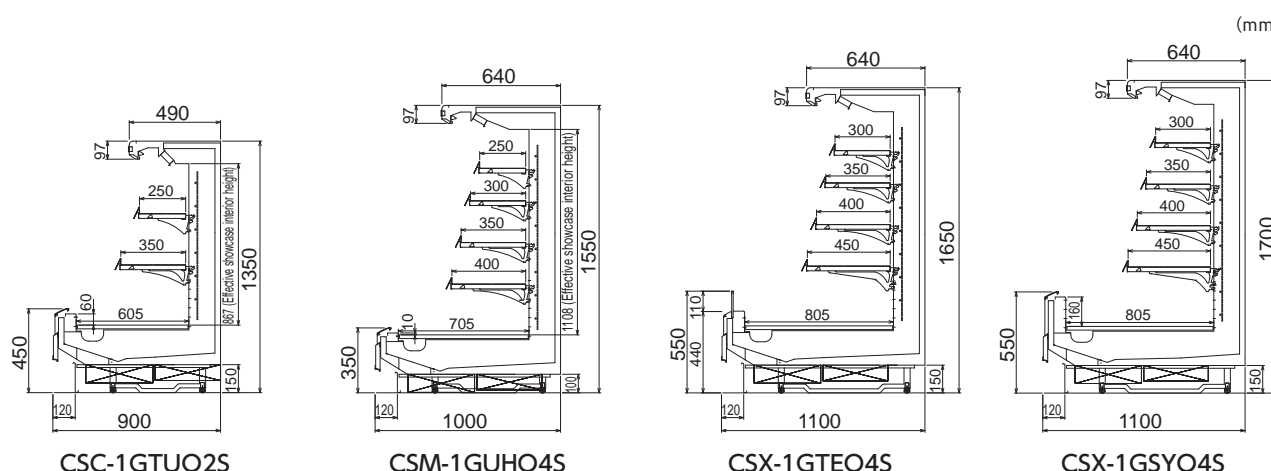
CSC-1GTUO2S

Also available in a height of 1,250mm.

CSM-1GUHO4S

CSX-1GTEO4S

* Standing glass H110 modified specification

CSX-1GSYO4S

Semi Multi-deck Open Showcase   Thin Canopy Type

Available in depths of 1,100, 1,000 and 900mm.

CMC-61GTUO2S

(mm)
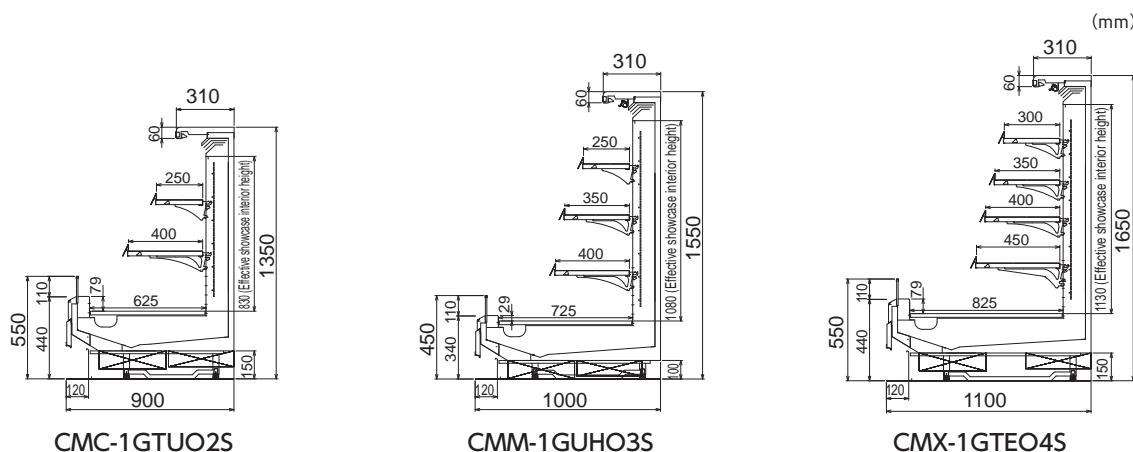
CMC-1GTUO2S

CMM-1GUHO3S

CMX-1GTEO4S

Island Type Open Showcase

Can be modified to prevent one side from being switched to refrigerator mode.

CBL-61GGBOXO

(mm)
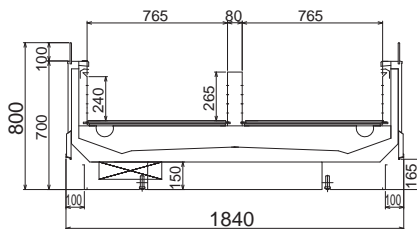
CBL-1GGBOXO
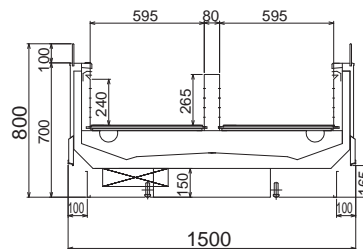
CBW-1GGBOXO
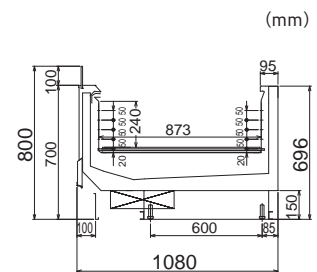
CBE-L(W)1GGBOXO

Island Type Open Showcase

Can be modified to prevent one side from being switched to refrigerator mode.

CIL-61GEBOXO

(mm)
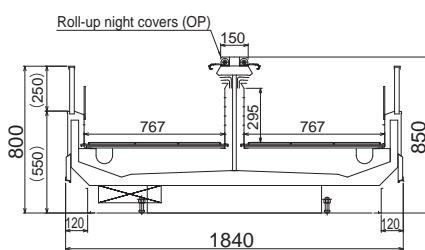
CIL-1GEBOXO
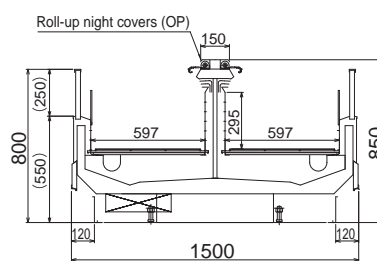
CIW-1GEBOXO
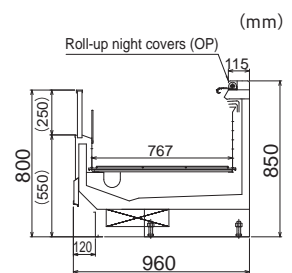
CIE-L(W)1GEBOXO

Remote Type
Showcase

For Vegetables
and Fruits

For Fresh Meat
and Fresh Fish

For Chilled
Foods

For Daily
Dish

For Frozen
Foods And
Ice Cream

Option

Custom Made
Showcase

Plug-In Type
Showcase

Blast Chiller /
Shock Freezer

Thickened
Drink Server

Bakery
Equipment

Backyard
Related
Equipment

Service
Related
Equipment

Semi Multi-deck Open Showcase

* The chilled foods case can be used as a daily dish case via the temperature setting. (Please refer to page 28 to 31)

Available in depths of 1,100, 1,000 and 900mm.
Also available with 650mm handrails.
Can be modified to prevent switching to refrigerator mode.

CSM-61GSUO2S

(mm)

CSM-1GSUO2S

490 / 97 / 250 / 350 / 160 / 705 / 550 / 120 / 1000 / 1350 [Effective showcase interior height] / 867 [Effective showcase interior height] / 150

Available in a height of 1,250mm.

CSX-1GTHO3S

640 / 97 / 300 / 350 / 450 / 160 / 805 / 450 / 120 / 1100 / 1550 / 1058 [Effective showcase interior height] / 150
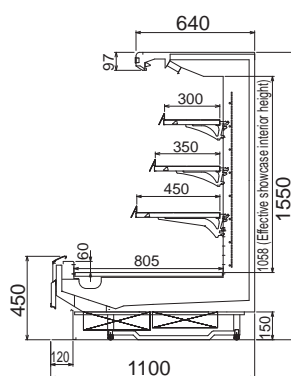
Available in heights of 1,650 and 1,700mm.

CMM-1GSUO2S

310 / 60 / 250 / 400 / 725 / 550 / 120 / 1000 / 1350 [Effective showcase interior height] / 830 [Effective showcase interior height] / 150
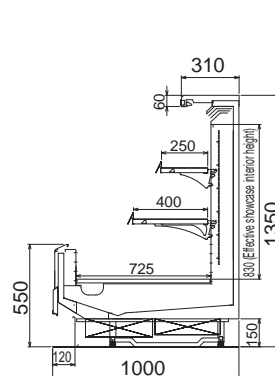
Thin canopy type

* Modified specifications with no standing glass.
  Also available in a height of 1,250mm.

CMX-1GSHO3S

310 / 60 / 300 / 350 / 450 / 825 / 550 / 120 / 1100 / 1550 / 1030 [Effective showcase interior height] / 150
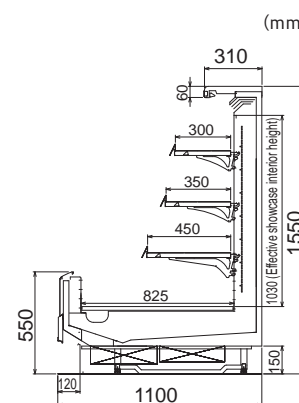
Thin canopy type

* Modified specifications with no standing glass.
  Available in heights of 1,650 and 1,700mm.

CSM-1GSUM2S

Modification Examples

FLX-6GOPO1S (modified)

Dimensions shown (mm):
- Digital thermometer (With lighting switch)
- Lighting lamp (Depth of top panel 250mm)
- Suction price rail (H60)
- SUS304-HL
- Roll-up night covers
- 220
- 90, 130
- 400
- 890
- 227
- 650
- 430
- 220
- 1000
- 22
- 680
- 100 187 134 445 134 80
- 97
- (Model dimension)
- 1080
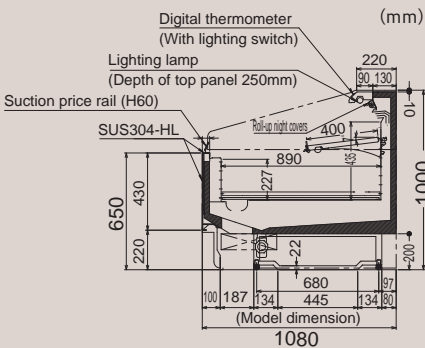
Modification details

Install opposing serve-over cases with the rounded backs facing each other to add accessibility to the display case. The exterior features a wood-patterned sheet finish, and the mid-section was also changed to a flat design to add variety to the display case.

Remote Type Showcase

For Vegetables and Fruits

For Fresh Meat and Fresh Fish

For Chilled Foods

For Daily Dish

For Frozen Foods And Ice Cream

Option

Custom Made Showcase

Plug-In Type Showcase

Blast Chiller / Shock Freezer

Thickened Drink Server

Bakery Equipment

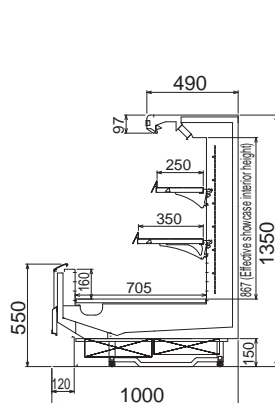Backyard Related Equipment

Service Related Equipment

Glass Door Display Case (Large-sized Door Type)

SGC-82FKV5L

(mm)

900 (Model dimension) 5

69.5 | 103 | 10
1660 | 1478 | 1940 (Model dimension)
475
475
475
475
475
578
210.5 | 229 | 130
100 | 750 | 50

Unit width:
2,342mm(three large doors)
1,568mm(two large doors)
Side panel thickness: 40mm
Shelf panels: painted steel plates
　　　　　　　　(white)
Available in heights of 1,800 and
1,700mm.
・Defogging film (Option)

40 | 1568 | 40
900
775 (Shelf effective width)
475 (Shelf effective width)
1621
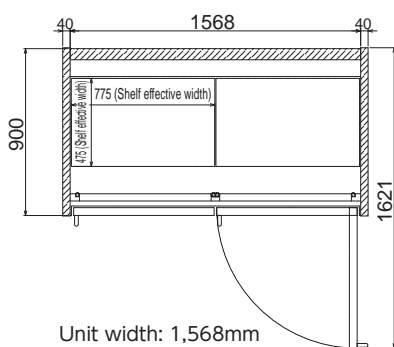
Unit width: 1,568mm
(two large doors)

40 | 2342 | 40
900
775 (Shelf effective width)
475 (Shelf effective width)
1621

Unit width: 2,342mm
(three large doors)

Glass Door Display Case (Small and Medium-sized Door Type)

SRK-76FA
* Picture shows 7 shelves unit

(mm)

818
(Side plate dimension)
64 | 75
1666 | 510 | 1502 | 1900
510
518
170 | 233
42 | 810 | 90 | 5
(Model dimension)
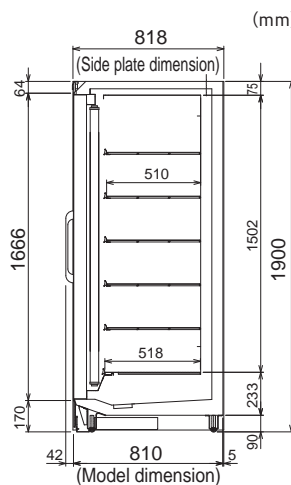
Unit width:
2,177mm(three medium doors)
1,462mm(two medium doors)
1,832mm(three small doors)
1,232mm(two small doors)
Side panel thickness: 42mm
Shelf panels: aluminum
Available in heights of 1,800 and
1,700mm.
・Defogging film (Option)

42 | 1462 | 42
710 | 510
1500
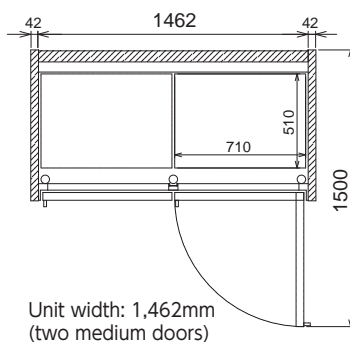
Unit width: 1,462mm
(two medium doors)

42 | 1832 | 42
595 | 510
1385
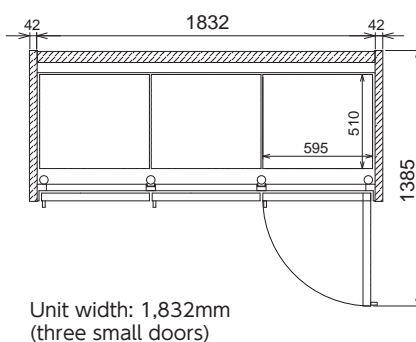
Unit width: 1,832mm
(three small doors)

42 | 2177 | 42
710 | 510
1500
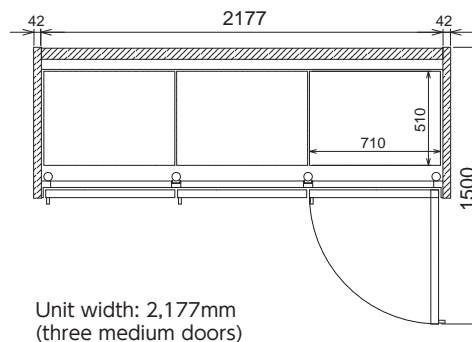
Unit width: 2,177mm
(three medium doors)

Dual Type Showcase

CTX-61FOKO3S

(mm)
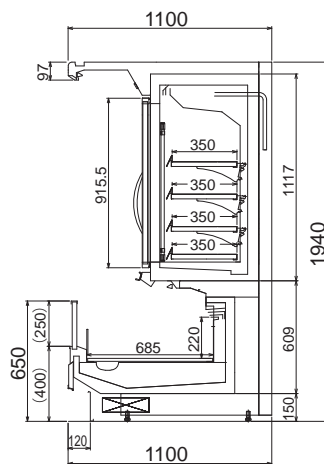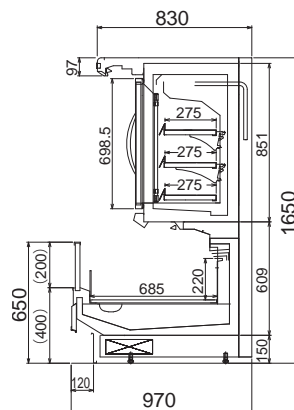
CTX-1FOKO3S

CTC-1FOEO2S
Also available in a height of 1,700mm.

Front to back slide glass door
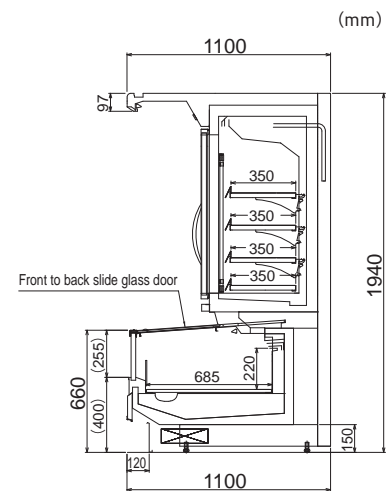
CTX-1FOKT3S

Lower chamber front to back slide glass shelves specification

SGC-2FKV5R

CTC-1FOKO3S

Remote Type Showcase

For Vegetables and Fruits

For Fresh Meat and Fresh Fish

For Chilled Foods

For Daily Dish

For Frozen Foods And Ice Cream

Option

Custom Made Showcase

Plug-In Type Showcase

Blast Chiller / Shock Freezer

Thickened Drink Server
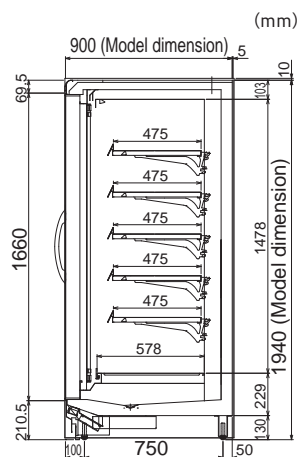
Bakery Equipment

Backyard Related Equipment

Service Related Equipment

Island Type Showcase

CIL-61FEBOXO

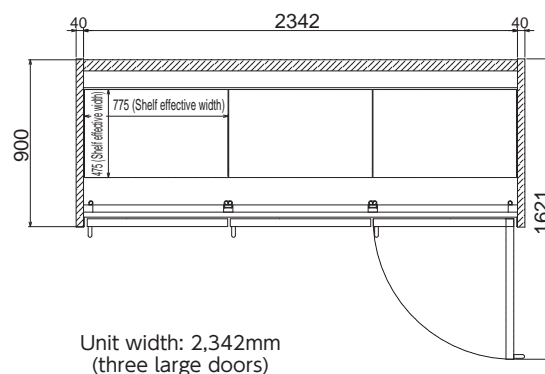(mm)
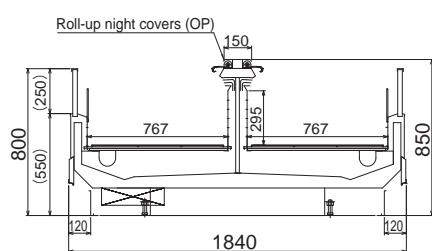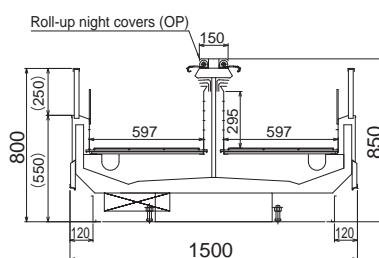
CIL-1FEBOXO

CIW-1FEBOXO
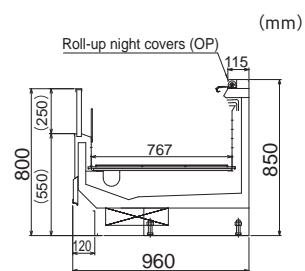
CIE-L(W)1FEBOXO

CIE-L1 - Width 1,840mm end case
CIE-W1 - Width 1,500mm end case

CIL-1PEBOXO

Island Type Showcase with Slide Glass Shelves Specification

Remote Type Showcase

For Vegetables and Fruits

For Fresh Meat and Fresh Fish

For Chilled Foods

For Daily Dish

For Frozen Foods And Ice Cream

Option

Custom Made Showcase

Plug-In Type Showcase

Blast Chiller / Shock Freezer

Thickened Drink Server

Bakery Equipment

Backyard Related Equipment

Service Related Equipment

CIL-61FEBOXT
Slide glass shelves specification

(mm)
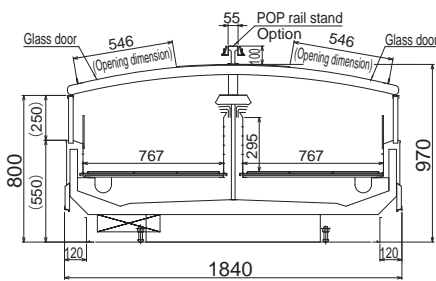
CIL-1FEBOXT
Slide glass shelves
specification
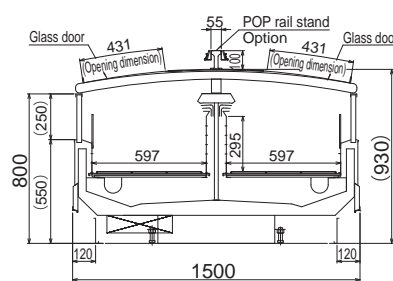
CIW-1FEBOXT
Slide glass shelves
specification
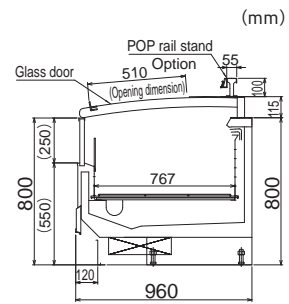
CIE-L(W)1FEBOXT
Slide glass shelves
specification

Island Type Showcase / Serve-over Type Showcase
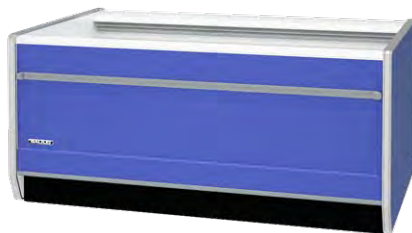
COS-61FHBOXO

CFX-61FEBOXS

(mm)
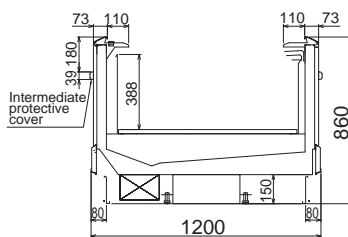
COS-1FHBOXO
Depth 1,200mm type
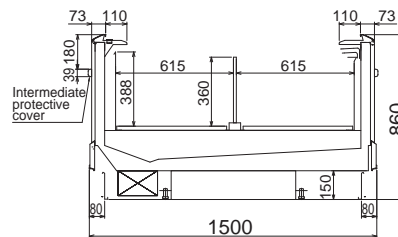
COW-1FHBOXO
Depth 1,500mm type
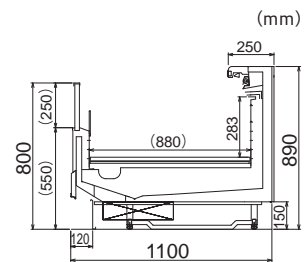
CFX-1FEBOXS
Available in depths of
1,000 and 900mm.

37

OPTIONS

A wide selection of options that help increase performance and improve presentation

We have prepared a variety of proposals to present your products in a more appealing manner and to reduce the hassle involved in arranging products.

Side panel

1 Mirror side plate

2 Display side panels for island showcases

3 Thermal insulation side panels for island showcases

4 Side panel guards [aluminum + resin]

5 Side panel guards [stainless steel pipes]

6 Corner guards made from SUS

7 Corner pipe guards made from SUS (wide type)

8 Corner pipe guards made from SUS (slim type)

9 Decorative glass side panels

* Flat type also available.

10 Electrical outlet on the side panel
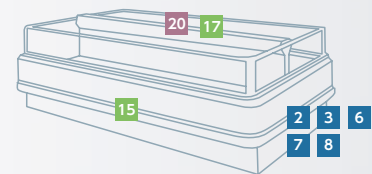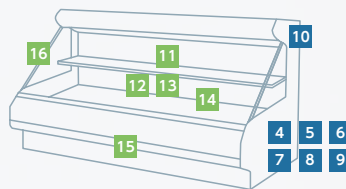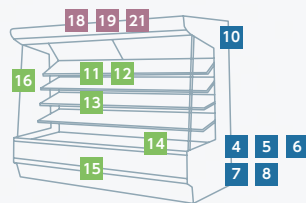
Shelves and partition panels

11 Standard shelves

12 Slide shelves

13 Slippery shelves

14 Slide deck

15 Folding shelf (thin type)

16 J-cut partition panels

17 Unrefrigerated shelves for island showcases (supports CI/CB)

Night covers

18 Refrigerated showcase night covers
* Speed reducer type also available.
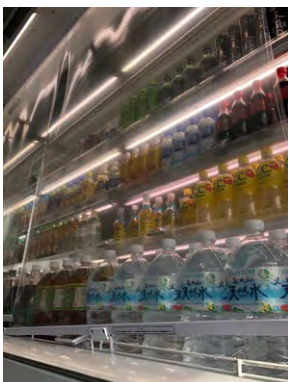
19 Long-length night covers for refrigerated showcases

20 Roll-up night covers for freezer island and dual showcases

21 Night covers for multi-deck/ Semi multi-deck freezer showcases

* Photo depicts the previous model

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Blast Chiller / Shock Freezer

Thickened Drink Server

Bakery Equipment

Backyard Related Equipment

Service Related Equipment

OPTIONS

Guard

22 Suction protectors

H40 type

H80 type
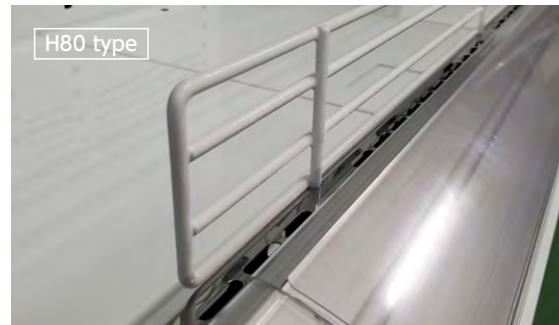
* H100 type also available.

23 Acrylic brace (shelf-top H40)
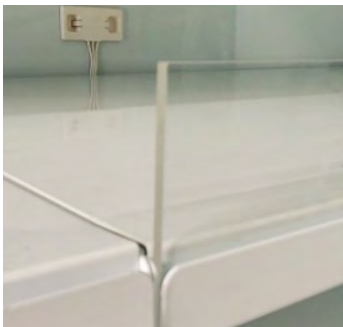
24 Wire brace (shelf-top H40)

25 Corner guard (pipe)

POP

26 Shelf card rail (standard equipped)
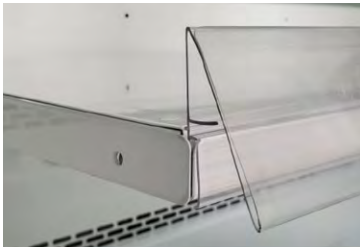
27 Suction price rail for vegetable and fruit digital prices

28 Island-type (CI) top table price rail
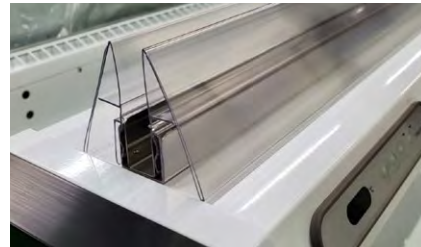
29 Handrail section PC rail

30 Handrail section PC rail with standing glass

31 Top price card rail

32 POP rail hanger for island showcases

Remote Type Showcase

For Vegetables and Fruits

For Fresh Meat and Fresh Fish

For Chilled Foods

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Custom Made Showcase

Plug-In Type Showcase

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Bakery Equipment

Backyard Related Equipment

Service Related Equipment
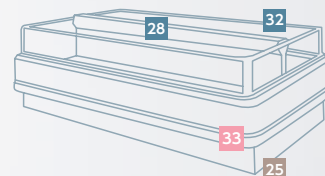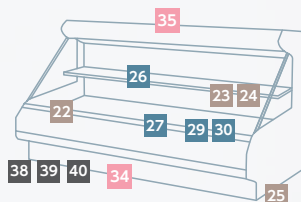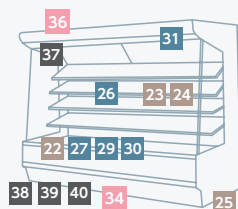
Electrical outlets

33 Flat skirt outlet

34 Outlet on the riser

35 Semi multi-deck ceiling embedded outlet

36 Multi-deck ceiling outlet

Other equipment

37 Humidifiers

38 Faucet for cleaning

39 Quick connect water spray

40 Drum type water spray

ORDER SHOWCASE

Clear glass 8mm
Glass back side   Upper surface section
Silver sheet lining

(mm)

Viewpoint H: 1450

Thermometer

Rear glass guard
SUS HL

R100   480
300   350

Lighting

Mirrors

Exterior 1   50   (700)   120   300
                                300   1200
600   250   600
      325   Drainage   Corner section
             bellows   Reverse fan
      25   100   800
Exterior 2   900

Controller
(With lighting SW)   (mm)

Shelf plate
Clear glass 5mm   290   SUS HL

Clear glass 8mm   (210)   LED
                          Lighting
SUS HL   100   (625)   SUS HL
       50   (240)
650   400   75   1100
       175   Drainage bellows
SUS HL   25   180   650   100
              930

900

Front glass   Top plate   70   (402.5)   Rear double sliding door
                                              Single glass
R700   (400)   340   120°   350
50   200
       Clear glass 6mm
       (535)   350
90 60 80   1300
LED lightning   600
Exterior 1   125   (440)   50   Refrigerant
400   270   piping and
450   310   drainage
140   space
Exterior 2   60   Cross section (1/10)
              640   450
              1150

We also have extensive experience providing custom solutions. We fulfill our customers' expectations. Feel free to consult with us about your needs.

Remote Type Showcase

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Thickened Drink Server

Bakery Equipment

Backyard Related Equipment

Service Related Equipment

(mm)

LED lightning
Top plate:SUS H.L
Bent tapestry glass 6mm
Inner surface: Fasara glass shade
Milky Milky lining
SUS H.L frame
LED lightning
Lid-type night cover
Shipped with the same delivery
Clear glass 8mmt
LED lightning
Aluminum lighting cover
SUS H.L
Exterior 1:
Sheet lining
Base plate
SUS H.L
Exterior 2:
Black baking finish
Matte
Thermo
Refrigerator-Freezer SW
Lighting SW
Fully-sealed water-cooled system
Three phase 200V 750W
R80 R150 110 450
300 270 740
(585)
(185)
1100
550 315 185 120
40
360
100 750
850

(mm)

(mm)

Solar thermometer
Top plate
Controller
Outlet
Channel drainboard
(Front direction 2 shaku split)
Side panel
Lighting
(770)
SUS H.L
Exterior 1
220
650 640 990
Humidifiers SW
Exterior 2
Operation window included
Exterior 2
Humidifiers
120 830 150
1100
230 325 25
Back board

Ventilating opening
SUS H.L
Fully-sealed air-cooled freezer
Three phase 200V 1500W
AIR
Handle
E1001001
LED lightning
Aluminum louver
Shelf column SUS
PC rail SUS
Sugico
Adjust bolt
Detachable TO-181
Adjustable from 118 to 160mm
LED lightning
Tape lights
Detachable and adjustable
Drainage tank and tank mounting
Parts shipped with the same delivery
(attached on-site)
Baseboard SUS H.L
Shipped with the same delivery
(attached on-site)
Thin type drainage tank
Cross section (1/10)
300 280
2240 2100 1320
(310) 86 52
530 530 530 530 530 (580)
140 200
50 800

(mm)

Digital thermometer
Top plate
Outlet
Front glass
Side panel
Sheet lining
Air deflector, three directions
Lighting
Base plate
Sheet lining
Rear double sliding door
Exterior 1
Shelf net
(vertically adjustable)
White coating
Bottom net
White coating
Foot light
Exterior 2
260 440 100
70 230 230 1150
700 620 390
20 130
100 650 50
800
<415>
500 500

(mm)

Side panel
35mm
Rectifier
Top plate
Front glass
Clear glass 8mm
Lighting
Protective net
410
Lids on both sides
410
Lids on both sides (all base plates)
Exterior 1
Double sliding door
(Single glass)
Exterior 2
Stabilizer
6 531 10
85 201 232 635 1200
295
193 210
521
65 25
10 60 60 570 190 20
870
700
(From the lease line to the block)
385 235 190

(mm)

Top plate
Separate tile lining
(530)
Double sliding door
(Single glass)
Exterior 1
Stabilizer
Foot light
Exterior 2
6 500 10
85 160 344.5 1000 390.5
165 550 385 235 50
10 60 60 570 190 20
870
880
100

Open Showcase
CV SERIES

- ● **A smooth, curved form that provides a clean design**
- ● **Improved "Golden Space" shelf display space**
- ● **Can accommodate 3℃, the control temperature for chilled products**
- ● **Supports fresh produce controlled temperatures of 0℃±2℃**
- ● **Dual layer air curtain increases energy conservation and cooling ability**

Host Controller HC4 COMPACT for small stores

- ● **Monitoring of equipment up to 62 units**
- ● **Collectively monitoring temperature, humidity, pressure and the amount of power**
- ● **Retains the history up to a maximum of one year**
- ● **Centralized control of showcase, refrigerator, and prefab refrigerators**
- ● **Collective control of anti-condensation heater control and others**
- ● **Use the optional tablet to check and operate from the screen**

Temperature Detection Controller

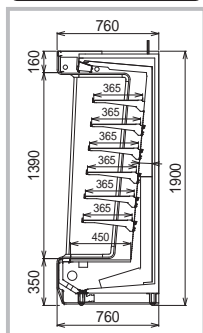**Unique 2 point temperature detection control realizes appropriate temperature controls**

- ● **Compressor abnormality: COP**
- ● **Showcase temperature too high: Hi**
- ● **Sensor abnormality: E1**

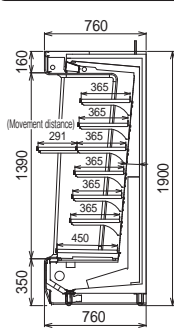Use the host controller HC4 COMPACT for centralized temperature control in the office.

Air outlet sensor

Air Inlet sensor
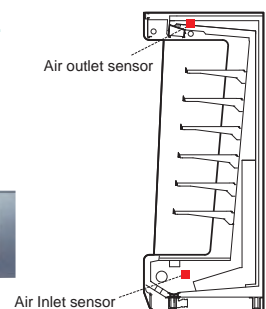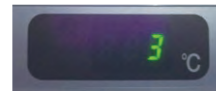
CVK series — Depth 760mm

(mm)
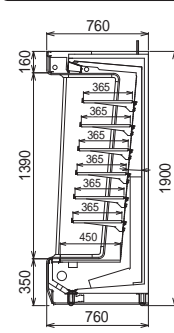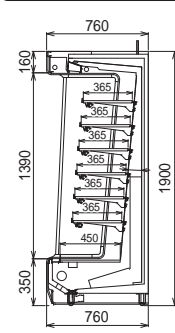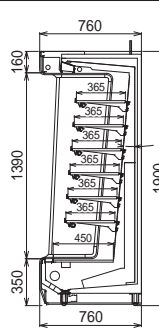
Processed dairy products/Chilled foods 3°C to 20°C	Processed dairy products/Chilled foods 3°C to 20°C	Processed dairy products/Chilled foods 3°C to 20°C	Processed dairy products/Chilled foods 5°C to 20°C	Fresh meat and fresh fish 0°C±2°C	Drinks HOT&COLD
CVK-[3•4•5•6•8] 4GUKO6G (Glass shelves)	CVK-[3•4•5•6•8] 4GUKO6S (Slide shelves)	CVK-[3•4•5•6•8] 4GUKO6L (Steel shelves)	CVK-[3•4•5•6•8] 4GUKO6F (Steel shelves with lighting)	CVK-[4•6•8] 4RUKO6F (Steel shelves with lighting)	CVK-[3] 4TUKO5S (Slide shelves)
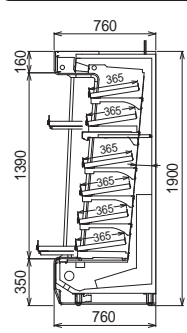
CVU series — Depth 660mm
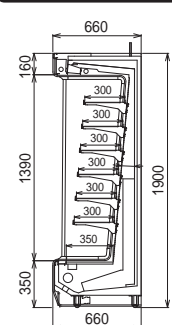
(mm)
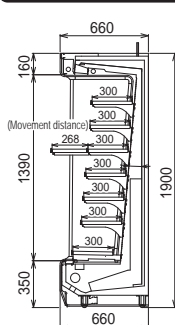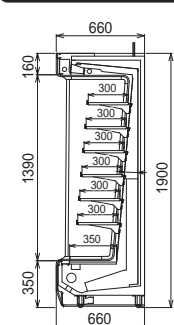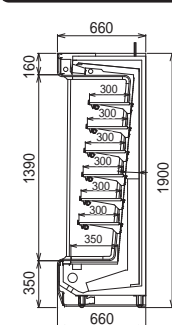
Processed dairy products/Chilled foods 3°C to 20°C	Processed dairy products/Chilled foods 3°C to 20°C	Processed dairy products/Chilled foods 3°C to 20°C	Processed dairy products/Chilled foods 5°C to 20°C	Fresh meat and fresh fish 0°C±2°C
CVU-[3•4•5•6•8] 4GUKO6G (Glass shelves)	CVU-[3•4•5•6•8] 4GUKO6S (Slide shelves)	CVU-[3•4•5•6•8] 4GUKO6L (Steel shelves)	CVU-[3•4•5•6•8] 4GUKO6F (Steel shelves with lighting)	CVU-[4•6•8] 4RUKM6F (Steel shelves with lighting)
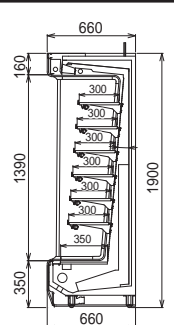
Rear Restocking Type

Open Showcase

Rear Restocking Type Open Showcase

SCB series `5 to 18℃`

(mm)

825
160
450
450
450
450
450
450
450
513
1390
(1440)
1900
186
350
(300)
334
659
825
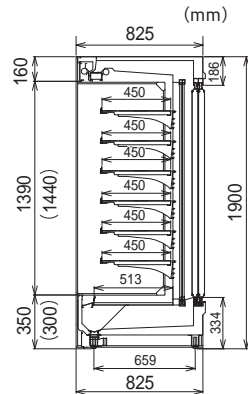
SCB-[7·5]3GU(L)KO6L
Rear restocking type
Can be cooled per showcase

SCB-53GUKO6L
* There is also the SCB-73GUKO6L
  (width: 2,250mm type)

Open Walk-in Showcase

BWC series `5℃`

(mm)

846
44 28
160 148
535
1956
1455
2068
606
305
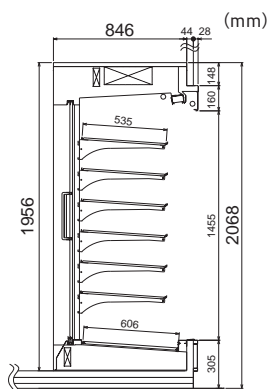
BWC-[7·5]GLKO6A

● Because this as an open type showcase with no doors, products are easier to see and multiple people can shop at the same time.
● Products can be restocked from the rear for efficient operations.
● Large numbers of products can be kept pre-cooled.

Walk-in Showcase

Prefabricated type with glass doors `5℃`

● With a glass door, saves energy by achieving stable cooling regardless of the air conditioning of the store itself.
● Products can be restocked from the rear for efficient operations.
● Large numbers of products can be kept pre-cooled.

Glass Door Display Case
SR SERIES

- Anti-condensation heater control standard
- Defogging film (Option)

SRK series `Slim depth 810mm`

Processed dairy products/ Chilled foods/Boxed meal 5±2°C	Processed dairy products/ Chilled foods/Boxed meal 5±2°C	Frozen foods and ice cream −20±2°C

(mm)
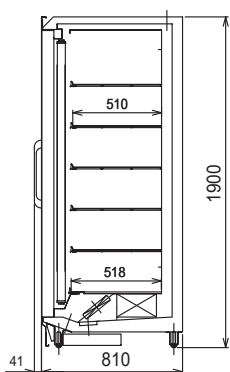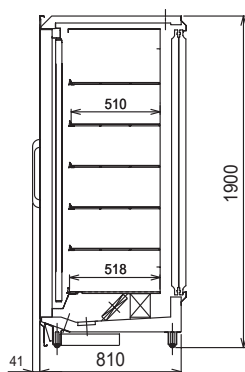
SRK-[7•6•5•4]6G

SRK-[7•6•5•4]6GB
Rear restocking type
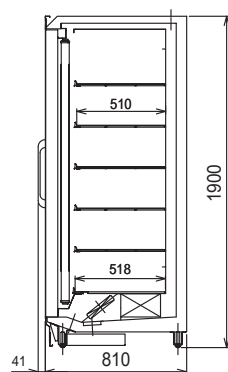
SRK-[7•6•5•4]6F

〈SRK series〉
SRK-76F
* Picture shows 7 shelves unit

For Convenience Stores and Small Scale Stores Remote Type , Plug-in Type Showcase

Double Temperature Pass Through Showcase

- 3℃ to 15℃ specification
- Only the upper chamber can be switched between 55 and ±5℃
- Lineup of refrigerator internal chamber and separate placement
- Using auto-close door on customers' side (with alarm sound)
- Lower chamber: As a standard, it's equipped with roller shelf

(mm)
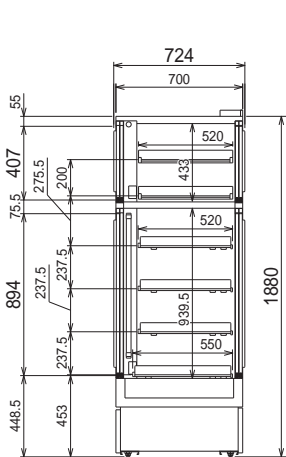
MSP-090TGWSR (Plug-in type)
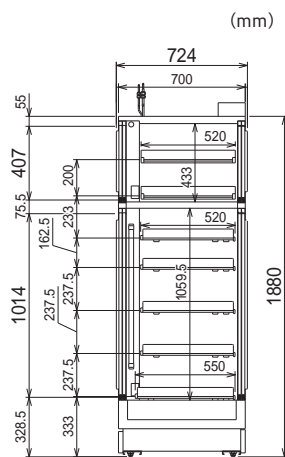
MSP-090TGWSS (Remote type)

🌡 3 to 15°C / Upper chamber switchable to 55°C

Model number		Power supply	Rated volume (L)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption (50/60Hz)	
						Cooling (W)	Cooling + heating (W)
MSP-090TGWSR	Order	Single phase 100V	527	900 × 700 × 1,880	190	580/585	1,180/1,185
MSP-090TGWSS	Order	Single phase 100V	574	900 × 700 × 1,880	180	100/105	700/705

Inverter Plug-in Type
Dome Type Ice Cream Showcase

- Includes drain evaporator unit
- Incorporates an inverter freezer unit
- Low noise / Low vibration scroll freezer unit
- An easy to read digital temperature display

IoT support (operating history communication feature)
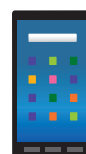
Equipped with a feature that allows a service technician to download the operating history, etc. of the showcase with a smartphone.

(mm)
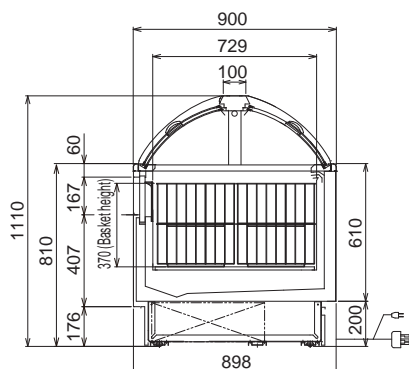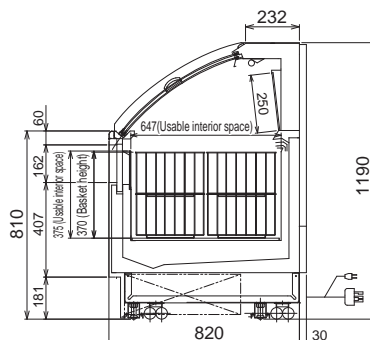
DMC-76FNFTAS

DMK-66FNFTAS
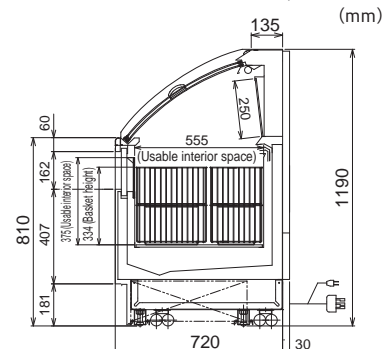
DMU-67FNFTAS

−25 to −20℃

Ice cream

Model number		Power supply	2020 energy efficiency standard achievement ratio (%)	Annual power consumption (kWh/year)	Exterior dimensions Width × Depth × Height (mm)
DMC-76FNFTAS (Dual-sided type)	Order	Single phase 100V + Three phase 200V	121	10,215	2,100 × 898 × 1,110
DMK-66FNFTAS (Single-sided type)	Order	Single phase 100V + Three phase 200V	121	7,961	1,800 × 850 × 1,190
DMU-67FNFTAS (Single-sided type)	Order	Single phase 100V + Three phase 200V	120	7,459	1,800 × 750 × 1,190

Inverter Plug-in Type
Desserts Island Showcase

- Includes drain evaporator unit
- Incorporates an acrylic lighting shade structure that can be detached with a touch of a finger, making changing lighting lamps easy.
- A new evaporator unit that doesn't use a heater realizes drastic energy savings
- Equipped with inverter refrigerating machine approximately 35% energy savings compared to regular speed model
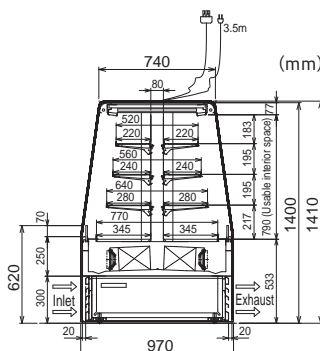
IoT support (operating history communication feature)
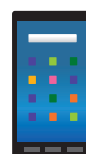
(mm)

Equipped with a feature that allows a service technician to download the operating history, etc. of the showcase with a smartphone.

7 to 10℃

Desserts

Model number	Power supply	Rated volume (L)	Exterior dimensions Width × Depth × Height (mm)	Product mass (kg)	Power consumption (50/60Hz) (W)
RMC-42GUPA3S	Single phase 100V + Three phase 200V	583	1,380 × 970 × 1,410	265	1,900/1,903

Remote Type Showcase

For Vegetables and Fruits

For Fresh Meat and Fresh Fish

For Chilled Foods

For Daily Dish

For Frozen Foods And Ice Cream

Option

Custom Made Showcase

Plug-In Type Showcase

Blast Chiller / Shock Freezer

Thickened Drink Server

Bakery Equipment

Backyard Related Equipment

Service Related Equipment

Inverter Plug-in Type Island Showcase

IM SERIES

Energy saving showcases that meet sales floor needs.
Can accommodate a wide range of uses.
With 4 faces and being movable, the showcases can be
flexibly used to create corners and sales sections.

● **Adopts an R448A refrigerant with a lower global warming potential for the IM-6 series**
● **Filter cleaning equipment (fan control system) configured as a new option**

IM-66QL SERIES **NEW**

(mm)

● Super wide range support with an 1,800mm wide, single phase 100V specification
● The handrail height of 850mm in conventional models was lowered by 50mm to improve the visibility and the ability to remove products
● Internal volume increased by 12% (compared to the IMC(X)-65QWFTAX)
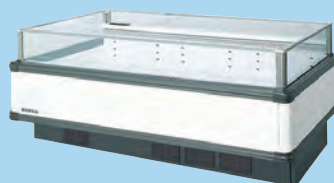
IMC-66QLBSAX
IMX-66QLBSAX

−25 to 15℃ Switchable between ice cream, freezer / refrigerator Super wide range type

| Ice cream | Frozen foods | Fresh meat / Fresh fish | Chilled foods | Daily dish |

Depth (mm)	Width (mm)	Model number	Leaving glass (mm)	Power supply	Rated volume (L)	Cooling volume (L)	2020 energy efficiency standard achievement ratio (%)	Annual power consumption (kWh/year)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption [stable operation] (50/60Hz) (W)
Thin type 900	1,800	IMC-66QLBSAX Order	200	Single phase 100V	260	270	108	7,346	1.10	1,671 + [64.5×2] × 900×800	165	928
Thick type 1,100	1,800	IMX-66QLBSAX Order	200	Single phase 100V	338	351	109	8,295	1.44	1,671 + [64.5×2] × 1,100×800	178	933

Transparent hood can be attached
Available as an optional attachment. Suppress the impact of the outside air! (Supports 900 / 1,100mm types)

Products are easy to remove even when attached!

● **IoT support (operating history communication feature)**
Equipped with a feature that allows a service technician to download the operating history, etc. of the showcase with a smartphone.
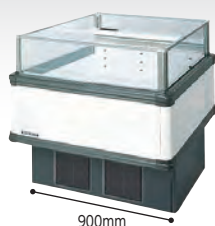
IMC-36QWFSAX   IMC-46QWFJAX

−25 to 15℃ Switchable between ice cream, freezer / refrigerator Super wide range type

| Ice cream | Frozen foods | Fresh meat / Fresh fish | Chilled foods | Daily dish |

Depth (mm)	Width (mm)	Model number	Leaving glass (mm)	Power supply	Rated volume (L)	Cooling volume (L)	2020 energy efficiency standard achievement ratio (%)	Annual power consumption (kWh/year)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption [stable operation] (50/60Hz) (W)
Thin type 900	900	IMC-36QWFSAX Order	200	Single phase 100V	107	112	126	5,622	0.52	771 + [64.5×2] × 900×850	130	651
	1,200	IMC-46QWFJAX Order	200	Single phase 220V	148	—	—	—	0.72	1,071 + [64.5×2] × 900×850	135	1034

(mm)

IMC-66QWFTAX
IMX-66QWFTAX
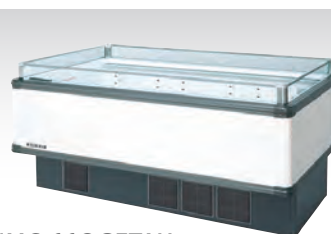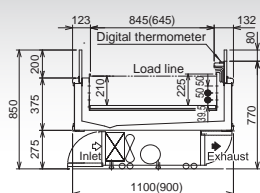
IMC-66QGFTAX
IMX-66QGFTAX

−25 to 15℃ Switchable between ice cream, freezer / refrigerator Super wide range type

| Ice cream | Frozen foods | Fresh meat / Fresh fish | Chilled foods | Daily dish |

Depth (mm)	Width (mm)	Model number	Leaving glass (mm)	Power supply	Rated volume (L)	Cooling volume (L)	2020 energy efficiency standard achievement ratio (%)	Annual power consumption (kWh/year)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption [stable operation] (50/60Hz) (W)
Thin type 900	1,800	IMC-66QWFTAX Order	200	Three phase 200V	232	243	101	7,496	1.12	1,671 + (64.5×2) × 900×850	165	1,148
		IMC-66QGFTAX Order	100	Three phase 200V				7,533				1,093
	1,500	IMC-56QWFTAX Order	200	Three phase 200V	190	200	102	6,960	0.92	1,371 + (64.5×2) × 900×850	152	918
		IMC-56QGFTAX Order	100	Three phase 200V								874
Thick type 1,100	1,800	IMX-66QWFTAX Order	200	Three phase 200V	302	316	101	8,465	1.46	1,671 + (64.5×2) × 1,100×850	178	1,153
		IMX-66QGFTAX Order	100	Three phase 200V			103	8,311				1,098
	1,500	IMX-56QWFTAX Order	200	Three phase 200V	248	259	103	7,582	1.19	1,371 + (64.5×2) × 1,100×850	165	923
		IMX-56QGFTAX Order	100	Three phase 200V			107	7,284				879
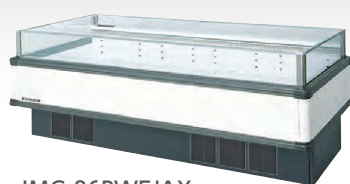
IMC-86PWFJAX
IMX-86PWFJAX
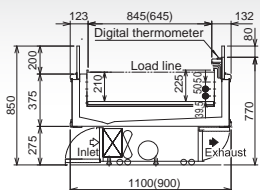
IMC-86PGFJAX
IMX-86PGFJAX

(mm)

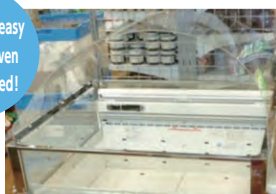## −20 to 15℃ Freezer/Refrigerator switchable type

| Frozen foods | Fresh meat / Fresh fish | Chilled foods | Daily dish |

Depth (mm)	Width (mm)	Model number	Leaving glass (mm)	Power supply	Rated volume (L)	2020 energy efficiency standard achievement ratio (%)	Annual power consumption (kWh/year)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption [stable operation] (50/60Hz) (W)
Thin type 900	2,400	IMC-86PWFJAX Order	200	Single phase 220V	315	—	—	1.52	2,271 + (64.5×2) × 900×850	200	1,183
		IMC-86PGFJAX	100	Single phase 220V		—	—				1,034
	1,800	IMC-66PWFJAX Order	200	Single phase 220V	232	—	—	1.12	1,671 + (64.5×2) × 900×850	165	901
		IMC-66PGFJAX Order	100	Single phase 220V		—	—				860
	1,500	IMC-56PWFJAX Order	200	Single phase 220V	190	—	—	0.92	1,371 + (64.5×2) × 900×850	152	807
		IMC-56PGFJAX Order	100	Single phase 220V		—	—				769
Thick type 1,100	2,400	IMX-86PWFJAX Order	200	Single phase 220V	410	—	—	1.98	2,271 + (64.5×2) × 1,100×850	215	1,184
		IMX-86PGFJAX	100	Single phase 220V		—	—				1,035
	1,800	IMX-66PWFJAX Order	200	Single phase 220V	302	—	—	1.46	1,671 + (64.5×2) × 1,100×850	178	903
		IMX-66PGFJAX Order	100	Single phase 220V		—	—				862
	1,500	IMX-56PWFJAX Order	200	Single phase 220V	248	—	—	1.19	1,371 + (64.5×2) × 1,100×850	165	809
		IMX-56PGFJAX Order	100	Single phase 220V		—	—				771

IMC-85RWFSAX IMX-85RWFSAX
IMC-85RWFTAX IMX-85RWFTAX

IMC-85RGFSAX IMX-85RGFSAX
IMC-85RGFTAX IMX-85RGFTAX

−2 to 15℃ Refrigerator type

Fresh meat / Fresh fish | Chilled foods | Daily dish

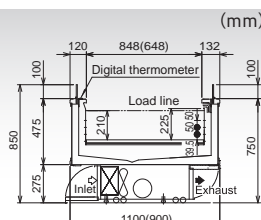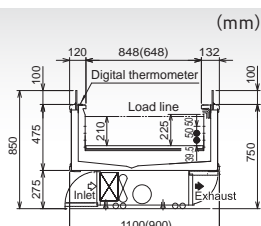| Depth (mm)	Width (mm)	Model number	Leaving glass (mm)	Power supply	Rated volume (L)	Cooling volume (L)	2020 energy efficiency standard achievement ratio (%)	Annual power consumption (kWh/year)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption [stable operation] (50/60Hz) (W)
Thin type 900	2,400	IMC-85RWFSAX Order	200	Single phase	315	331	152	4,929	1.50	2,271 + (64.5×2) × 900×850	195	658/661
		IMC-85RWFTAX Order	200	Three phase								657/660
		IMC-85RGFSAX Order	100	Single phase			160	4,683				531/534
		IMC-85RGFTAX	100	Three phase								
	1,800	IMC-65RWFSAX Order	200	Single phase	232	243	141	4,190	1.10	1,671 + (64.5×2) × 900×850	160	458/461
		IMC-65RWFTAX Order	200	Three phase								
		IMC-65RGFSAX Order	100	Single phase			143	4,155				370/373
		IMC-65RGFTAX	100	Three phase								
	1,500	IMC-55RWFSAX Order	200	Single phase	190	200	137	3,770	0.90	1,371 + (64.5×2) × 900×850	148	434/437
		IMC-55RWFTAX Order	200	Three phase								433/436
		IMC-55RGFSAX Order	100	Single phase			138	3,739				350/353
		IMC-55RGFTAX	100	Three phase								350/353
	1,200	IMC-45RWFSAX Order	200	Single phase	148	156	130	3,356	0.71	1,071 + (64.5×2) × 900×850	136	409/412
		IMC-45RWFTAX Order	200	Three phase								408/411
		IMC-45RGFSAX	100	Single phase			150	2,906				331/334
		IMC-45RGFTAX Order	100	Three phase								330/333
Thick type 1,100	2,400	IMX-85RWFSAX Order	200	Single phase	410	450	178	5,417	1.95	2,271 + (64.5×2) × 1,100×850	210	658/661
		IMX-85RWFTAX Order	200	Three phase								657/660
		IMX-85RGFSAX Order	100	Single phase			187	5,146				531/534
		IMX-85RGFTAX	100	Three phase								
	1,800	IMX-65RWFSAX Order	200	Single phase	302	316	157	4,605	1.44	1,671 + (64.5×2) × 1,100×850	173	458/461
		IMX-65RWFTAX Order	200	Three phase								
		IMX-65RGFSAX Order	100	Single phase			165	4,374				370/373
		IMX-65RGFTAX	100	Three phase								
	1,500	IMX-55RWFSAX Order	200	Single phase	248	259	150	4,144	1.18	1,371 + (64.5×2) × 1,100×850	161	434/437
		IMX-55RWFTAX Order	200	Three phase								433/436
		IMX-55RGFSAX Order	100	Single phase			158	3,937				350/353
		IMX-55RGFTAX	100	Three phase								350/353
	1,200	IMX-45RWFSAX Order	200	Single phase	193	202	137	3,730	0.92	1,071 + (64.5×2) × 1,100×850	149	409/412
		IMX-45RWFTAX Order	200	Three phase								408/411
		IMX-45RGFSAX Order	100	Single phase			167	3,109				331/334
		IMX-45RGFTAX Order	100	Three phase								330/333

* Order indicates built to order.

Remote Type Showcase

For Vegetables and Fruits

For Fresh Meat and Fresh Fish

For Chilled Foods

For Daily Dish

For Frozen Foods And Ice Cream

Option

Custom Made Showcase
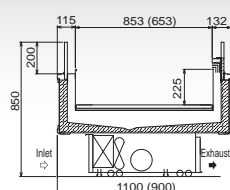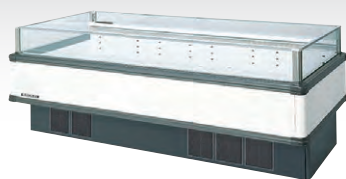
Plug-In Type Showcase

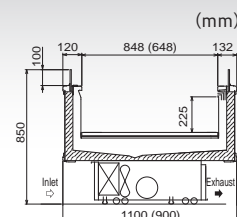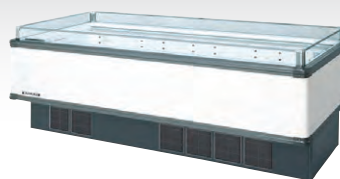Blast Chiller / Shock Freezer

Thickened Drink Server

Bakery Equipment

Backyard Related Equipment

Service Related Equipment

Plug-in Type

Inverter Plug-in Type Island Showcase

IM WIDE SERIES

Energy saving showcases that meet sales floor needs.
Can accommodate a wide range of uses.
Plug-in type dual-sided island showcases which enable corner creation with easy equipment installation.

Achieves drastic energy reduction through inverter control

● **Includes drain evaporator unit**

● **IoT support (operating history communication feature)**

Equipped with a feature that allows a service technician to download the operating history, etc. of the showcase with a smartphone.

(mm)

765 (595)　80　765 (595)

800　190　215　190

1840 (1500)
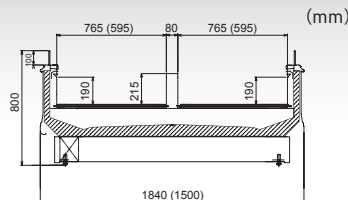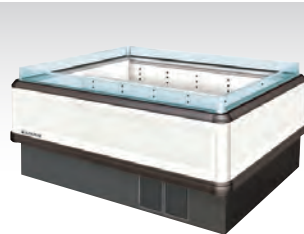
IMW-81RGBTAX

🌡 −2 to 15℃　Refrigerator type

| Fresh meat / Fresh fish | Chilled foods | Daily dish |

Depth (mm)	Width (mm)	Model number		Leaving glass (mm)	Power supply	Rated volume (L)	Display area (㎡)	Exterior dimensions Width × Depth × Height (mm)	Product mass (kg)	Power consumption [stable operation] (50/60Hz) (W)
Thin type 1,500	2,578	IMW-81RGBTAX	Order	100	Three phase	550	2.92	2,438 + [70×2] ×1,500×800	390	655/734
	1,969	IMW-61RGBTAX	Order	100	Three phase	412	2.19	1,829 + [70×2] ×1,500×800	360	556/624
Thick type 1,840	2,578	IML-81RGBTAX	Order	100	Three phase	704	3.73	2,438 + [70×2] ×1,840×800	410	804/900
	1,969	IML-61RGBTAX	Order	100	Three phase	528	2.79	1,829 + [70×2] ×1,840×800	380	683/765

* Outlet plugs are optional with the IM WIDE series.

(mm)

755 (585)　100　755 (585)

800　190　260　190

1840 (1500)

IMW-81PGBTAX
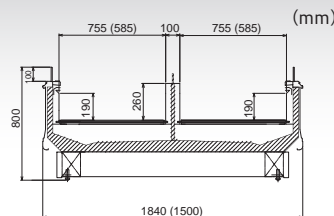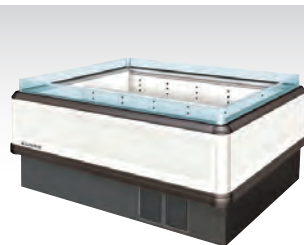
P specification (switchable per side) supports all A, B, C, and D patterns.

● The temperature zone can be switched with one button in the thermometer display section
● Deck pan standard equipped (also available with stainless steel interiors.)
● Four different product display patterns

Pattern A	Pattern B	Pattern C	Pattern D
Freezer	Freezer	Refrigerator	Refrigerator
Freezer	Refrigerator	Freezer	Refrigerator

🌡 −20 to 15℃　Freezer/Refrigerator switchable type

| Frozen foods | Fresh meat / Fresh fish | Chilled foods | Daily dish |

Depth (mm)	Width (mm)	Model number		Leaving glass (mm)	Power supply	Rated volume (L)	Display area (㎡)	Exterior dimensions Width × Depth × Height (mm)	Product mass (kg)	Power consumption [stable operation] (50/60Hz) (W)
Thin type 1,500	2,578	IMW-81PGBTAX	Order	100	Three phase	541	2.85	2,438 + [70×2] ×1,500×800	410	2,264/2,534
	1,969	IMW-61PGBTAX	Order	100	Three phase	406	2.14	1,829 + [70×2] ×1,500×800	380	1,924/2,155
Thick type 1,840	2,578	IML-81PGBTAX	Order	100	Three phase	694	3.68	2,438 + [70×2] ×1,840×800	450	2,777/3,109
	1,969	IML-61PGBTAX	Order	100	Three phase	521	2.76	1,829 + [70×2] ×1,840×800	420	2,360/2,643

* Outlet plugs are optional with the IM WIDE series.

Inverter Plug-in Type Serve-over Open Showcase

IE SERIES

Also contributes to cold aisle measures on the sales floor as well as reducing freezer unit volume and construction costs.

- ● Achieves drastic energy reduction through inverter control.
- ● Provides a handrail height of 800mm and an interior depth of 250mm even though it is a plug-in type showcase and can be connected to other remote type Galilei showcases.
- ● Installed in a middle island aisle and utilized as a cold aisle measure for freezer waste heat
- ● Extend the sales floor in an established store without needing to raise the floor pit or drainage
- ● Includes drain evaporator unit
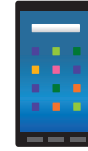
● IoT support (operating history communication feature)

Equipped with a feature that allows a service technician to download the operating history, etc. of the showcase with a smartphone.

(mm)
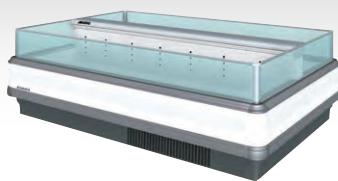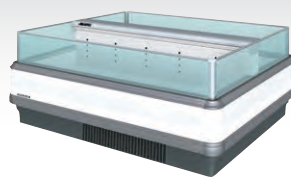
IEW-81FEBTAX   IEW-61FEBTAX   IEE-61FLSTAX

| ❄ **−25 to −18℃** | Ice cream/Freezer type | | | Ice cream | Frozen foods |

| Depth (mm)	Width (mm)	Model number		Leaving glass (mm)	Power supply	Rated volume (L)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption [stable operation] (50/60Hz) (W)
End type 960	1,500	IEE-51FWSTAX	Order	250	Three phase	253	1.0	1,360 + 〔70×2〕×960×850	175	1,017/1,070
	1,840	IEE-61FLSTAX	Order	250	Three phase	316	1.3	1,700 + 〔70×2〕×960×850	210	977/1,098
Thin type 1,500	2,578	IEW-81FEBTAX	Order	250	Three phase	700	2.8	2,438 + 〔70×2〕×1,500×850	400	968×2/1,086×2
	1,969	IEW-61FEBTAX	Order	250	Three phase	525	2.1	1,829 + 〔70×2〕×1,500×850	330	936×2/1,050×2
Thick type 1,840	2,578	IEL-61FEBTAX	Order	250	Three phase	680	2.7	1,829 + 〔70×2〕×1,840×850	405	949×2/1,065×2

* Outlet plugs are optional with the IE series.

* **Order** indicates built to order.

Inverter Plug-in Type Multi-deck Open Spot Showcase

ME SERIES

Balances energy saving and freshness management with a built-in inverter freezer unit.

Remote Type Showcase

For Vegetables and Fruits

For Fresh Meat and Fresh Fish

For Chilled Foods

For Daily Dish

For Frozen Foods And Ice Cream

Option

Custom Made Showcase

Plug-In Type Showcase

Blast Chiller / Shock Freezer

Thickened Drink Server

Bakery Equipment

Backyard Related Equipment

Service Related Equipment

- **1,200mm type single phase 100V specification (supports up to 3°C)**
- **Reduces interior temperature variations with simple a double air curtain**
- **Night cover standard equipped**
- **LED lightning standard equipped on the canopy**
- **IoT support (operating history communication feature)**
- **Casters standard equipped**
- **Includes drain evaporator unit**
- **Suction filter included**

Includes drain evaporator unit

When the temperature indicator displays "FUL," it means that the drain pan is full of water, so remove the drain pan to dispose of the water.

Suction filter included

An attachable suction filter is standard equipped to improve the cleanability.

IoT support (operating history communication feature)

Equipped with a feature that allows a service technician to download the operating history, etc. of the showcase with a smartphone.

- **Adopts an R448A refrigerant with a lower global warming potential for the ME-3 series**
- **Filter cleaning equipment (fan control system) configured as a new option**

Shelves variation

Optionally select glass shelves/slide shelves/inclining slide shelves according to the intended use.

■ **Standard shelves**　　■ **Glass shelves** (option)　　■ **Slide shelves** (option)　　■ **Inclining slide shelves** (option)
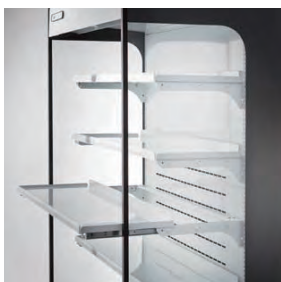
MEU-33GHJA3L　　　MEU-43GHJA3L

(mm)

Night covers

600

130　300　300　300　339

920

1,500

2.5m

450　550

600

🌡 3 to 20℃　Refrigerator type

| Chilled foods | Daily dish |

Depth (mm)	Width (mm)	Model number	Power supply	Rated volume (L)	Cooling volume (L)	2020 energy efficiency standard achievement ratio (%)	Annual power consumption (kWh/year)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption [stable operation] (50/60Hz) (W)
Thin type 600	900	MEU-33GHJA3L	Single phase 220V	262	—	—	—	1.06	900×600×1,500	155	512
	1,200	MEU-43GHJA3L	Single phase 220V	353	—	—	—	1.43	1,200×600×1,500	200	857

MEK-33GKJA5L MEK-43GKJA5L MEK-53GKTA5L MEK-63GKTA5L

🌡 3 to 20℃ — Refrigerator type

Chilled foods | Daily dish

Depth (mm)	Width (mm)	Model number	Power supply	Rated volume (L)	Cooling volume (L)	2020 energy efficiency standard achievement ratio (%)	Annual power consumption (kWh/year)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption [stable operation] (50/60Hz) (W)
Thin type 600	900	MEU-33GKJA5L	Single phase 220V	362	—	—	—	1.57	900×600×1,900	180	738
	1,200	MEU-43GKJA5L	Single phase 220V	489	—	—	—	2.14	1,200×600×1,900	220	868
	1,545	MEU-53GKTA5L `Order`	Three phase 200V	635	656	🌓 116	6,165	2.75	1,545×600×1,900	270	1,131
	1,755	MEU-63GKTA5L	Three phase 200V	724	748	🌓 150	5,485	3.14	1,755×600×1,900	300	1,461
Thick type 750	900	MEK-33GKJA5L `Order`	Single phase 220V	539	—	—	—	2.38	900×750×1,900	200	742
	1,200	MEK-43GKJA5L `Order`	Single phase 220V	728	—	—	—	3.16	1,200×750×1,900	245	875
	1,545	MEK-53GKTA5L `Order`	Three phase 200V	945	963	🌓 126	6,761	4.10	1,545×750×1,900	300	1,131
	1,755	MEK-63GKTA5L `Order`	Three phase 200V	1,077	1,098	🌓 123	7,955	4.68	1,755×750×1,900	330	1,461
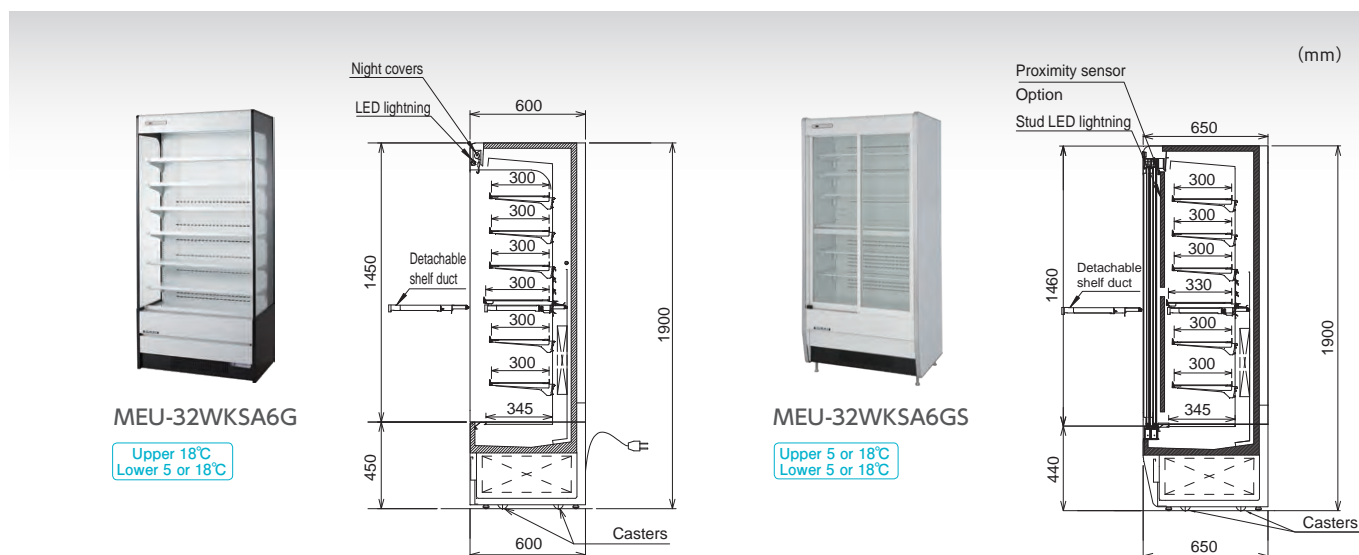
MEU-32WKSA6G

Upper 18℃
Lower 5 or 18℃

MEU-32WKSA6GS

Upper 5 or 18℃
Lower 5 or 18℃

🌡 5 or 18℃ — Lower shelf dual temperature type / Dual temperature sliding door type

Chilled foods | Daily dish

Depth (mm)	Width (mm)	Model number	Power supply	Rated volume (L)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption [stable operation] (50/60Hz) (W)
Thin type 600	900	MEU-32WKSA6G `Order`	Single phase	362	1.85	900×600×1,900	180	684
Thin type 650	915	MEU-32WKSA6GS `Order`	Single phase	362	1.85	915×650×1,900	190	685

* `Order` indicates built to order.

Open Spot Showcase
MET, MDT SERIES

Recommended for effective space usage.
Flexibly responds to objectives and sales methods.

- ● **Easy to use slide shelves for simple product restocking!**
- ● **Uses a single 100V power supply**
- ● **Includes drain evaporator unit**
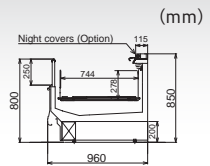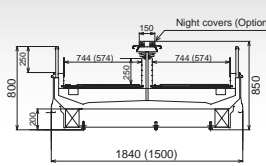
- ● **IoT support (operating history communication feature)**

Equipped with a feature that allows a service technician to download the operating history, etc. of the showcase with a smartphone.

* Supports MET

Remote Type Showcase
For Vegetables and Fruits
For Fresh Meat and Fresh Fish
For Chilled Foods
For Daily Dish
For Frozen Foods And Ice Cream
Option
Custom Made Showcase
Plug-In Type Showcase
Blast Chiller / Shock Freezer
Thickened Drink Server
Bakery Equipment
Backyard Related Equipment
Service Related Equipment

(mm)

MET-32GDSS4S

490 / Travel amount 267.4 / 280 / 280 / 280 / 280 / 280 / 1400 / 380 / 550
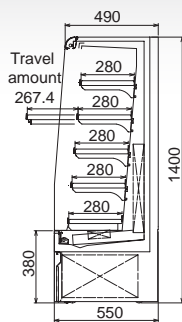
5 to 10℃

Plastic bottle (345ml) storage capacity **264 bottles**

MDT-34GDSOR

245 / 230 / 200 (slide amount) / 230 / 230 / 230 / 230 / 272 / 1400 / 380 / 500
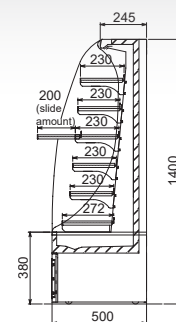
7 to 12℃

Beverage storage capacity **543 bottles**

MET-32TDSS3S

490 / 267 [Movement distance] / 280 / 280 / 280 / 280 / 1400 / 380 / 550

Refrigerator 5 to 10℃ Warm storage 55±5℃

HOT & COLD specifications
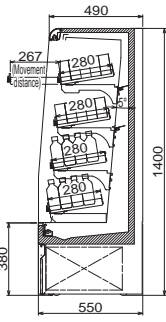
Slide shelves Lubricant coating

Plastic bottle (345ml) storage capacity **104 bottles**

All Hot | 2 upper shelves Hot 2 lower shelves Cold | 1 upper shelf Hot 3 lower shelves Cold | All Cold

MDT-34HDSOR

245 / 230 / 230 / 230 / 272 / 1400 / 380 / 500

Refrigerator 7 to 12℃ Warm storage 55±5℃
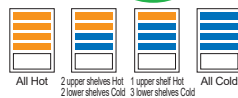
HOT or COLD specifications
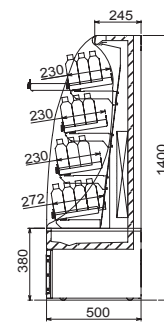
Slide shelves Lubricant coating

(345ml) storage capacity **156 bottles**

All Hot | All Cold

🌡 5 to 10℃ / 7 to 12℃ / 55±5℃

Refrigeration type / Refrigeration warm storage switchable type

Chilled foods | Daily dish

Depth (mm)	Width (mm)	Model number		Specification	Power supply	Rated volume (L)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption (50/60Hz) (W)	Power supply capacity (A)
550	900	MET-32GDSS4S	Order	Slide shelves and lighting included	Inverter / Single phase	218	1.42	900×550×1,400	130	746/712	15
		MET-32TDSS3S	Order	Slide shelves and lubricant coating	Inverter / Single phase	218	0.95	900×550×1,400	143	566–1,210	15
500	900	MDT-34GDSOR	Order	Slide shelves	—— / Single phase	174	1.21	900×500×1,400	130	824/869	15
		MDT-34HDSOR	Order	Slide shelves and lubricant coating	—— / Single phase	174	0.82	900×500×1,400	130	824–1,000/869–1,000	15

Multi-deck / Semi Multi-deck Open Showcase
KM, HM SERIES

From the three fresh food full line displays to special sales and island displays.
Create various types of sales floors by combining units according to circumstances.

- ● **"Multi-deck cases" are convenient for large capacity displays and a dramatic impact**
- ● **"Semi multi-deck cases" make products easy to reach and can be used for self-service or face-to-face service**
- ● **Water-cooled specification available**
  * Cooling water installation separately required
- ● **Rear duct specification (option)**

Select from a lineup which supports any application from fresh meat and fresh fish to vegetables!

(mm)

KMC-66EKTM3S
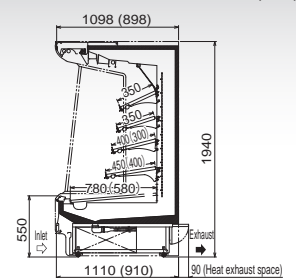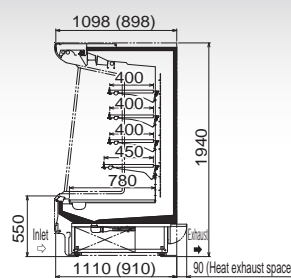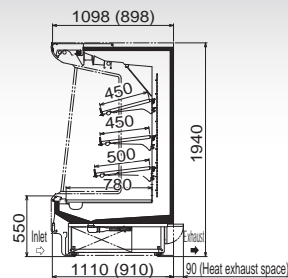
7 to 12℃ Refrigerator type
Vegetables and fruits | Daily dish

Depth (mm)	Width (mm)	Model number	Power supply	Rated volume (L)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption (50/60Hz) (W)
Thin type 910	2,518	KMC-86EKTM3S Order	Three phase	1,188	4.09	2,438 + (40×2) ×910×1,940	420	2,379/2,810
	1,909	KMC-66EKTM3S Order	Three phase	891	3.07	1,829 + (40×2) ×910×1,940	345	1,614/1,798
Thick type 1,110	2,518	KMX-86EKTM3S Order	Three phase	1,405	5.31	2,438 + (40×2) ×1,110×1,940	475	2,379/2,810
	1,909	KMX-66EKTM3S Order	Three phase	1,054	3.98	1,829 + (40×2) ×1,110×1,940	385	1,614/1,798

3 to 7℃ Refrigerator type
Chilled foods | Daily dish

Depth (mm)	Width (mm)	Model number	Power supply	Rated volume (L)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption (50/60Hz) (W)
Thin type 910	2,518	KMC-86GKTO4S Order	Three phase	1,188	4.94	2,438 + (40×2) ×910×1,940	430	2,442/2,873
	1,909	KMC-66GKTO4S Order	Three phase	891	3.71	1,829 + (40×2) ×910×1,940	355	1,665/1,848
Thick type 1,110	2,518	KMX-86GKTO4S Order	Three phase	1,405	5.92	2,438 + (40×2) ×1,110×1,940	480	2,442/2,873
	1,909	KMX-66GKTO4S Order	Three phase	1,054	4.44	1,829 + (40×2) ×1,110×1,940	390	1,665/1,848

−2 to 2℃ Refrigerator type
Fresh meat / Fresh fish

Depth (mm)	Width (mm)	Model number	Power supply	Rated volume (L)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption (50/60Hz) (W)
Thin type 910	1,909	KMC-66RKTM4S Order	Three phase	891	3.71	1,829 + (40×2) ×910×1,940	370	1,948/2,449
Thick type 1,110	1,909	KMX-66RKTM4S Order	Three phase	1,054	4.44	1,829 + (40×2) ×1,110×1,940	405	1,948/2,449

* Order indicates built to order.   * The KM and HM series require separate drainage.

HMC-65GETO4S   HMC-65GHTO3S   HMC-65GUTO2S   HMC-65GLTO1S

(mm)
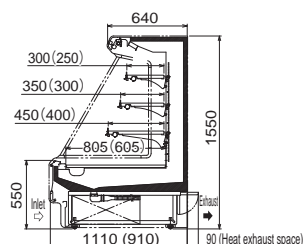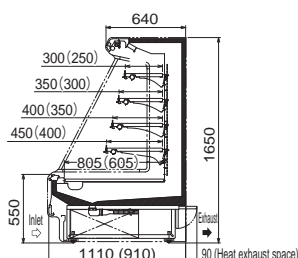
3 to 7℃　Refrigerator type

Chilled foods

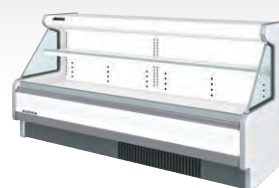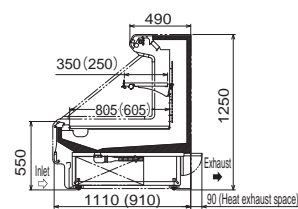| Depth (mm)	Height (mm)	Width (mm)	Model number	Power supply	Rated volume (L)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption (50/60Hz) (W)
Thin type 910	1,650	2,518	HMC-85GETO4S　Order	Three phase	921	4.60	2,518×910×1,650	350	2,070/2,440
		1,909	HMC-65GETO4S　Order	Three phase	691	3.45	1,909×910×1,650	285	1,630/1,757
	1,550	2,518	HMC-85GHTO3S　Order	Three phase	829	3.76	2,518×910×1,550	335	2,007/2,377
		1,909	HMC-65GHTO3S　Order	Three phase	622	2.82	1,909×910×1,550	270	1,525/1,697
	1,350	2,518	HMC-85GUTO2S　Order	Three phase	600	2.92	2,518×910×1,350	290	1,514/1,742
		1,909	HMC-65GUTO2S　Order	Three phase	450	2.18	1,909×910×1,350	240	1,475/1,703
	1,250	2,518	HMC-85GLTO1S　Order	Three phase	539	2.19	2,518×910×1,250	285	1,451/1,679
		1,909	HMC-65GLTO1S　Order	Three phase	404	1.64	1,909×910×1,250	230	1,424/1,652
Thick type 1,110	1,650	2,518	HMX-85GETO4S　Order	Three phase	1,086	5.58	2,518×1,110×1,650	390	2,070/2,440
		1,909	HMX-65GETO4S　Order	Three phase	815	4.18	1,909×1,110×1,650	310	1,630/1,757
	1,550	2,518	HMX-85GHTO3S　Order	Three phase	986	4.61	2,518×1,110×1,550	380	2,007/2,377
		1,909	HMX-65GHTO3S　Order	Three phase	739	3.45	1,909×1,110×1,550	290	1,525/1,697
	1,350	2,518	HMX-85GUTO2S　Order	Three phase	728	3.65	2,518×1,110×1,350	315	1,514/1,742
		1,909	HMX-65GUTO2S　Order	Three phase	546	2.73	1,909×1,110×1,350	255	1,475/1,703
	1,250	2,518	HMX-85GLTO1S　Order	Three phase	666	2.80	2,518×1,110×1,250	310	1,451/1,679
		1,909	HMX-65GLTO1S　Order	Three phase	500	2.10	1,909×1,110×1,250	250	1,424/1,652

−2 to 2℃　Refrigerator type

Fresh meat / Fresh fish

Depth (mm)	Width (mm)	Model number	Power supply	Rated volume (L)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption (50/60Hz) (W)
Thin type 910	2,518	HMC-85RLTO1S　Order	Three phase	539	2.19	2,518×910×1,250	290	1,921/2,291
	1,909	HMC-65RLTO1S　Order	Three phase	404	1.64	1,909×910×1,250	235	1,456/1,684
Thick type 1,110	2,518	HMX-85RLTO1S　Order	Three phase	666	2.80	2,518×1,110×1,250	310	1,921/2,291
	1,909	HMX-65RLTO1S　Order	Three phase	500	2.10	1,909×1,110×1,250	250	1,456/1,684

15 to 20℃　Refrigerator type

Daily dish

Depth (mm)	Width (mm)	Model number	Power supply	Rated volume (L)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption (50/60Hz) (W)
Thin type 910	2,518	HMC-85BLTO1S　Order	Three phase	539	2.19	2,518×910×1,250	280	923/1,064
	1,909	HMC-65BLTO1S　Order	Three phase	404	1.64	1,909×910×1,250	225	896/1,037
Thick type 1,110	2,518	HMX-85BLTO1S　Order	Three phase	666	2.80	2,518×1,110×1,250	305	923/1,064
	1,909	HMX-65BLTO1S　Order	Three phase	500	2.10	1,909×1,110×1,250	250	896/1,037

Remote Type Showcase
For Vegetables and Fruits
For Fresh Meat and Fresh Fish
For Chilled Foods
For Daily Dish
For Frozen Foods And Ice Cream
Option
Custom Made Showcase
Plug-In Type Showcase
Blast Chiller / Shock Freezer
Thickened Drink Server
Bakery Equipment
Backyard Related Equipment
Service Related Equipment

MF SERIES

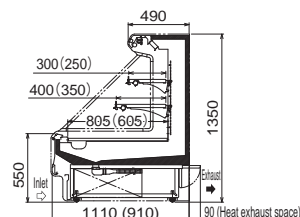Serve-over Type Open Showcase

Recommended for kiosks in stations, airports, and service areas, etc.
Can also be used to create sales corners which attract customer attention.

- **Optimally suited to creating special, face-to-face corners**
- **Special sales in end locations**
- **Drain evaporator standard equipped for improved maintainability**

MFC-85ROBTXS

−2 to 5℃ Refrigerator type

Fresh meat / Fresh fish | Chilled foods

Depth (mm)	Width (mm)	Model number	Power supply	Rated volume (L)	Cooling volume (L)	2020 energy efficiency standard achievement ratio (%)	Annual power consumption (kWh/year)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption [stable operation] (50/60Hz) (W)
Thin type 910	2,518	MFC-85ROBTXS [Order]	Three phase	252	223	92	6,041	1.66	2,518×910×900	270	1,105/1,233
	1,909	MFC-65ROBTXS [Order]	Three phase	190	167	94	4,832	1.24	1,909×910×900	222	905/1,027
		MFC-65ROBSXS [Order]	Single phase								
Thick type 1,110	2,518	MFX-85ROBTXS [Order]	Three phase	328	289	107	6,323	2.15	2,518×1,110×900	278	1,105/1,233
	1,909	MFX-65ROBTXS [Order]	Three phase	246	217	108	5,059	1.61	1,909×1,110×900	230	905/1,027
		MFX-65ROBSXS [Order]	Single phase								
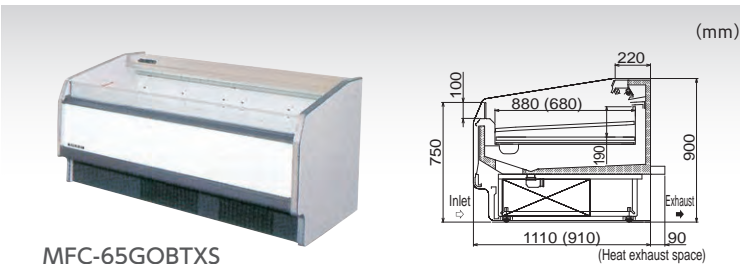
MFC-65GOBTXS

MFC-65SGFTXS

4 to 20℃ Refrigerator type

Chilled foods | Daily dish

Depth (mm)	Width (mm)	Model number	Power supply	Rated volume (L)	Cooling volume (L)	2020 energy efficiency standard achievement ratio (%)	Annual power consumption (kWh/year)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption (50/60Hz) (W)
Thin type 910	1,909	MFC-65GOBTXS [Order]	Three phase	190	167	58	3,624	1.24	1,909×910×900	220	905/1,027
		MFC-65GOBSXS [Order]	Single phase								
Thick type 1,110	1,909	MFX-65GOBTXS [Order]	Three phase	246	217	54	4,300	1.61	1,909×1,110×900	228	905/1,027
		MFX-65GOBSXS [Order]	Single phase								

* Also available with a width of 2,518mm.

−20 to −18℃ Freezer type

Frozen foods

Depth (mm)	Width (mm)	Model number	Power supply	Rated volume (L)	Cooling volume (L)	2020 energy efficiency standard achievement ratio (%)	Annual power consumption (kWh/year)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption (50/60Hz) (W)
Thin type 910	2,518	MFC-85SGFTXS [Order]	Three phase	306	304	65	12,521	2.10	2,518×910×950	295	1,968/2,033
	1,909	MFC-65SGFTXS [Order]	Three phase	230	228	83	7,547	1.21	1,909×910×950	235	1,257/1,351

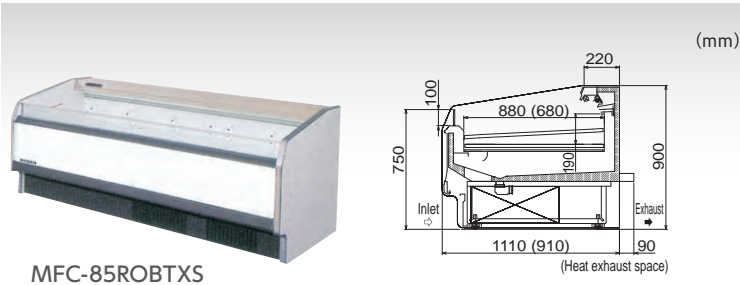* [Order] indicates built to order.

Serve-over Type Open Showcase
MRN SERIES

Recommended for shops stations, airports, and service areas, etc.
Can also be used to create sales corners which attract customer attention.

- Can be cooled to the temperature zone of ice cream with a 100V power supply
- Incorporates an inverter freezer unit to achieve energy savings of 24% (76% compared to conventional models) in a 1,790mm unit (Q series)
- Wastewater drain tank included
- LED lightning standard equipped
- Casters standard equipped
- Energy savings through converting the internal fan motor to a DC power supply
- Roll-up night covers can also be equipped (option)

MRN-Q SERIES

MRN-62QWBSPS
MRN-62QWBTPS
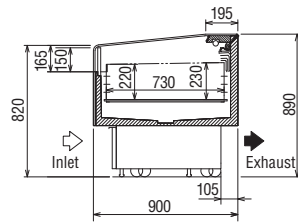
MRN-R SERIES

MRN-62RGBSPS

(mm)
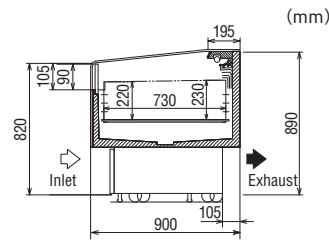
| ❄ −25 to 15℃ | Freezer/Refrigerator switchable type | Ice cream | Frozen foods | Fresh meat / Fresh fish | Chilled foods | Daily dish |

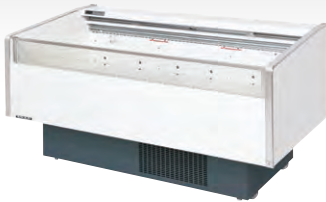| Depth (mm)	Width (mm)	Model number	Specification	Power supply	Rated volume (L)	Cooling volume (L)	2020 energy efficiency standard achievement ratio (%)	Annual power consumption (kWh/year)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption [stable operation] (50/60Hz) (W)
900	1,190	MRN-42QWBSPS	Inverter	Single phase	182	197	122	5,793	0.81	1,190×900×890	145	582/582
		MRN-42QWBTPS Order	Inverter	Three phase								
	1,490	MRN-52QWBSPS	Inverter	Single phase	233	250	110	6,961	1.03	1,490×900×890	155	604/604
		MRN-52QWBTPS Order	Inverter	Three phase								
	1,790	MRN-62QWBSPS	Inverter	Single phase	282	304	110	7,600	1.25	1,790×900×890	170	707/707
		MRN-62QWBTPS Order	Inverter	Three phase								

| ❄ −2 to 20℃ | Refrigerator type | Fresh meat / fresh fish | Chilled foods | Daily dish |

Depth (mm)	Width (mm)	Model number	Power supply	Rated volume (L)	Cooling volume (L)	2020 energy efficiency standard achievement ratio (%)	Annual power consumption (kWh/year)	Display area (㎡)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption [stable operation] (50/60Hz) (W)
900	1,190	MRN-42RGBSPS	Single phase	182	197	129	3,970	0.81	1,190×900×890	120	410/410
	1,490	MRN-52RGBSPS	Single phase	233	250	143	4,234	1.03	1,490×900×890	128	610/610
	1,790	MRN-62RGBSPS	Single phase	282	304	159	4,420	1.25	1,790×900×890	136	615/615

Remote Type Showcase
For Vegetables and Fruits
For Fresh Meat and Fresh Fish
For Chilled Foods
For Daily Dish
For Frozen Foods And Ice Cream
Option
Custom Made Showcase
Plug-In Type Showcase
Blast Chiller / Shock Freezer
Thickened Drink Server
Bakery Equipment
Backyard Related Equipment
Service Related Equipment

Customer-facing Showcases for Patisserie
PTR, ADT SERIES

Close attention was paid to design and function to present an appealing sales display.

Patisserie Showcase

- Adopts an inverter freezer unit to keep products fresh and delicious at a constant temperature and high humidity.
  Outside air conditions:
  Temperature of 25°C, humidity of 60%, peripheral wind speed of 0.2m/s or less

- To make it easy to clean, the rail beneath the door is removable and close attention was also paid to the structure of the drain channel

- Standard equipped with a tank that makes wastewater processing easy

High moisture retention with a humidity of 90% or more*
Maintains a constant temperature and high humidity to keep pastries fresh and delicious with our unique freezing cycle technology.
*Measured according to our standards

High transparency double glazing
Adopts double glazing with superior transparency to demonstrate the true deliciousness and freshness of pastries.

LED lightning
Adopts special LED lightning in the space between the light source and the element as well. Brightly and beautifully illuminates the pastries in the showcase.

Air deflector feature
Standard equipped with an air deflector feature which blows air on the glass surface at all times to prevent condensation due to the summer season or the store temperature environment. Ensures a clear field of view.
* Not guaranteed under all conditions.

(mm)

1200

550

750

PTR7530   PTR7524   PTR7518
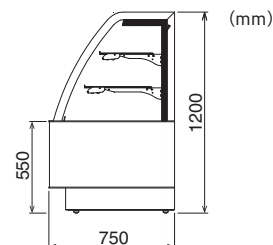
* External appearance for illustrative purposes only. Various colors, sheet linings, and stone linings are available, so feel free to inquire.

2 to 4°C   Customer-facing showcases for patisserie

Pastries and desserts

Width (mm)	Model number	Power supply	Rated volume (L)	Temperature (°C)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption (50/60Hz) (W)	
							Single phase 100V	Three phase 200V
3,000	PTR7530	Single phase + Three phase	748	2 to 4	3,000×750×1,200	420	415	640
2,400	PTR7524	Single phase + Three phase	593		2,400×750×1,200	360	325	520
1,800	PTR7518	Single phase + Three phase	438		1,800×750×1,200	280	245	420

Customer-facing Showcase

- All glass sections feature anti-condensation double glazing
- Curved glass specification for a luxurious feeling. Curved glass has no blind spots when viewing the products.
- The shelf trays can be adjusted at a 25mm pitch. They can also be removed.

- Exterior panel sheet is an optional selection. Standard is a black stone grain
- Standard equipped with a tank that makes wastewater processing easy
- Caster specification (φ100mm) available (option: height of 1,240mm)

(mm)

1150

455

700

ADT-61GTNS2S

Wastewater processing tank

3 to 15°C   Customer-facing showcases

Desserts   Chilled foods   Daily dish

Width (mm)	Model number	Power supply	Rated volume (L)	Temperature (°C)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption (50/60Hz) (W)
1,800	ADT-61GTNS2S	Single phase	419	3 to 15	1,800×700×1,150	268	1,030/1,084
1,500	ADT-51GTNS2S	Single phase	346		1,500×700×1,150	240	

Large-sized Glass Door Display Case
MG SERIES

Units can be connected and used together to present a store space with a high degree of unity.

- Features an effective capacity which is equivalent to the industry's largest remote type freezers
- Pitless, drainage equipment not required
- Door handles with antibacterial specifications
- Refrigerant piping installation not required
- Includes drain evaporator unit
- Inverter internal freezer unit type

* The remote type freezer glass door display cases are listed on page 34.

Energy savings of approximately 58% by replacing remote type multi-deck open show-cases with the MG series

* Estimation based on a sales floor area of 264 square meters and 12 hours of operation over 365 days (Nighttime: lighting off)

Comparison of annual power consumption for freezer showcases

Remote type freezer multi-deck open showcase 1,800mm
SSX/C-66FSK
+
Freezer unit 6 HP

Approx. **58%** energy savings

Inverter plug-in type freezer glass door display case 1,800mm
MGC-62FKE

MGC-62FKEN5R

MGC-82FKVN5R
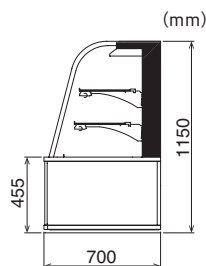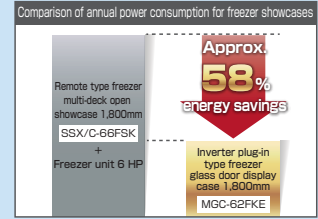
(mm)

−20±2℃ Freezer type

Ice cream | Frozen foods

Depth (mm)	Model number	Power supply	Rated volume (L)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption (50/60Hz)			
						Single phase200V		Three phase 200V	
						Cooling (W)	Defrosting (W)	Cooling (W)	Defrosting (W)
1,000	MGC-62FKEN5R	Single phase200V + Three phase	1328	1,568 + (40×2)×1,000×2,000	310	690	—	1884	1924
	MGC-82FKVN5R	Single phase200V + Three phase	1984	2,342 + (40×2)×1,000×2,000	460	1026	—	2383	2900

* Outlet plugs are optional with the MG series.

MGK-52FKEP5R

MGK-72FKVP5R

(mm)

−20±2℃ Freezer type

Ice cream | Frozen foods

Depth (mm)	Model number	Power supply	Rated volume (L)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption (50/60Hz)			
						Single phase 100V		Three phase 200V	
						Cooling (W)	Defrosting (W)	Cooling (W)	Defrosting (W)
900	MGK-52FKEP5R	Single phase100V + Three phase	1040	1,462 + (40×2)×900×2,000	290	664	—	1015	1916
	MGK-72FKVP5R	Single phase100V + Three phase	1557	2,177 + (40×2)×900×2,000	430	979	—	2375	2882

* Outlet plugs are optional with the MG series.

Remote Type Showcase
For Vegetables and Fruits
For Fresh Meat and Fresh Fish
For Chilled Foods
For Daily Dish
For Frozen Foods And Ice Cream
Option
Custom Made Showcase
Plug-In Type Showcase
Blast Chiller / Shock Freezer
Thickened Drink Server
Bakery Equipment
Backyard Related Equipment
Service Related Equipment

Glass Door Display Case
MRS, MRF SERIES

Design updated to beautifully show products. Presents the sales floor in an elegant manner.

- Adopts a **DCC system**[*1] **to achieve energy saving operation which surpasses inverter control with a dual compressor capacity control**[*2]
  *1: DCC system is an abbreviation of Dual Comp Control (excluding refrigeration types with a width of 600mm and 1,200mm) *2: Compared to our products

- **A drain pan is installed in the lower part of the freezer unit, so drainage equipment is not required**
  (In the event of a large volume of drainage discharge, the drain pan must be removed to dispose of the water)

- **Suppresses condensation by adopting glass doors with a condensation preventing heater**

- **Noise reduction** ● **LED lightning standard equipped**

[Refrigeration type] (kWh/year)
Approx. 76% energy savings
Approx. 139,428yen (5,164kWh/year) MRS-40GWSR5 (Conventional model) → Approx. 33,453yen (1,239kWh/year) MRS-120GWSR (New model)

[Freezer type] (kWh/year)
Approx. 42% energy savings
Approx. 257,325yen (12,756kWh/year) MRF-40FWTR5 (Conventional model) → Approx. 145,911yen (7,400kWh/year) MRF-120FWTR (New model)
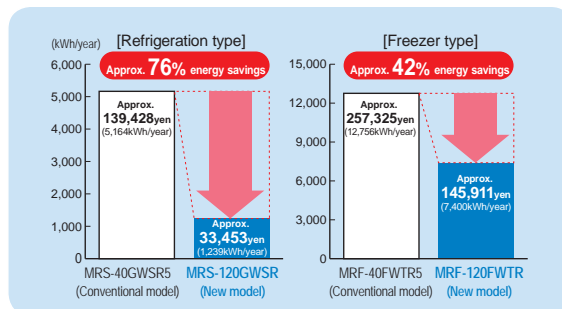
Width 600mm type Width 1,200mm type Width 1,800mm type

Depth 800mm
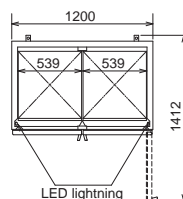
MRF-120GWS(T)R   MRF-180GWS(T)R

Depth 650mm
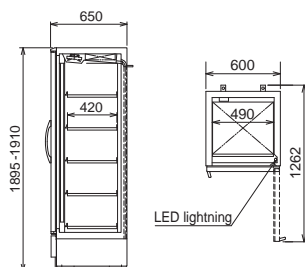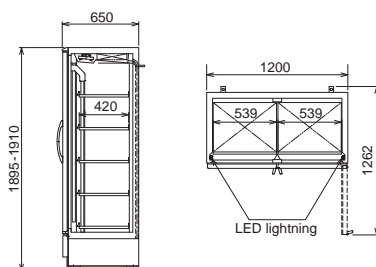
MRS-060GWSR   MRS-120GWS(T)R   MRS-180GWS(T)R
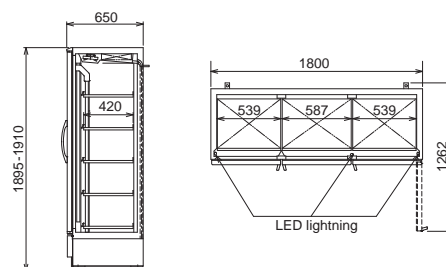
−1 to 10℃　Refrigeration type　　Chilled foods

Depth (mm)	Width (mm)	Model number	Power supply	Rated volume (L)	Cooling volume (L)	2020 energy efficiency standard achievement ratio (%)	Annual power consumption (kWh/year)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Single phase 100V Cooling (W)	Single phase 100V Defrosting (W)	Three phase 200V Cooling (W)	Three phase 200V Defrosting (W)
Thin type 650	600	MRS-060GWSR	Single phase	297	398	116	915	600×650×1,900	110	460/460	185	—	—
Thick type 800	1,200	MRF-120GWSR [Order]	Single phase	908	1,125	192	1,410	1,200×800×1,900	185	695/735	359	—	—
		MRF-120GWTR [Order]	Single phase + Three phase			188	1,444			325/370		300/335	0
Thin type 650	1,200	MRS-120GWSR	Single phase	662	874	209	1,239	1,200×650×1,900	165	695/735	359	—	—
		MRS-120GWTR	Single phase + Three phase			178	1,448			325/370		300/335	0
Thick type 800	1,800	MRF-180GWSR [Order] [DCC]	Single phase	1,428	1,754	211	2,065	1,800×800×1,900	255	1,035/1,080	535	—	—
		MRF-180GWTR [Order] [DCC]	Single phase + Three phase			198	2,200			620/620		435/540	0
Thin type 650	1,800	MRS-180GWSR [Order] [DCC]	Single phase	1,044	1,367	205	2,032	1,800×650×1,900	235	1,035/1,080	535	—	—
		MRS-180GWTR [DCC]	Single phase + Three phase			190	2,195			620/620		435/540	0

* [Order] indicates built to order.　* [DCC] indicates a Dual Comp Control system.

Width 600mm type

Width 1,200mm type

Width 1,800mm type

Common to MRS and MRF

Depth 800mm

800
570
1895–1910

1200
539 | 539
1412
LED lightning
MRF-120FWTR

1800
539 | 587 | 539
1412
(mm)
LED lightning
MRF-180FWTR

Depth 650mm

650
420
1895–1910

600
490
1262
LED lightning
MRS-060FWS(T)R

1200
539 | 539
1262
LED lightning
MRS-120FWTR
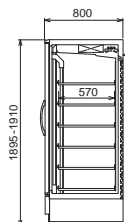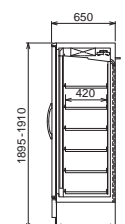
1800
539 | 587 | 539
1262
LED lightning
MRS-180FWTR

🌡 -20°C or less Freezer type

Ice cream | Frozen foods

Depth (mm)	Width (mm)	Model number	Power supply	Rated volume (L)	Cooling volume (L)	2020 energy efficiency standard achievement ratio (%)	Annual power consumption (kWh/year)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption (50/60Hz)			
										Single phase 100V		Three phase 200V	
										Cooling (W)	Defrosting (W)	Cooling (W)	Defrosting (W)
Thin type 650	600	MRS-060FWSR DCC	Single phase	290	393	🍀 179	3,744	600×650×1,900	125	825/825	667	—	—
		MRS-060FWTR DCC	Single phase + Three phase			🍀 186	3,605			255/255	267	420/490	400
Thick type 800	1,200	MRF-120FWTR Order DCC	Single phase + Three phase	879	1,095	🍀 132	7,400	1,200×800×1,900	250	470/480	537	1,070/1,060	900
Thin type 650		MRS-120FWTR DCC	Single phase + Three phase	646	859	🍀 127	7,576	1,200×650×1,900	220	470/480		1,070/1,060	900
Thick type 800	1,800	MRF-180FWTR Order DCC	Single phase + Three phase	1,364	1,693	🍀 132	9,705	1,800×800×1,900	330	700/700	838	1,370/1,345	1,350
Thin type 650		MRS-180FWTR Order DCC	Single phase + Three phase	1,001	1,325	🍀 131	9,575	1,800×650×1,900	300	700/700		1,370/1,345	1,350

● Slanted shelf specification for easy wine label reading
● Vibration absorbing feature which is gentle on wine

MWS-060GWSR

MWS-120GWTR

650
1895–1910
Common to MWS units

600
485
1262
LED lightning
MWS-060GWSR

1200
539 | 539
1262
LED lightning
MWS-120GWTR

(mm)
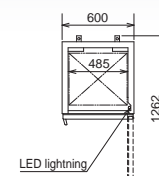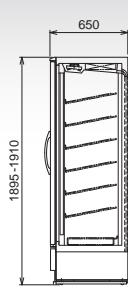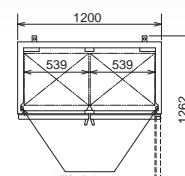
🌡 5 to 20°C Dedicated wine glass door display cases

Wine

Depth (mm)	Width (mm)	Model number	Power supply	Rated volume (L)	Exterior dimensions Width×Depth×Height (mm)	Product mass (kg)	Power consumption (50/60Hz)				Bottle storage capacity (bottles)
							Single phase 100V		Three phase 200V		
							Cooling (W)	Defrosting (W)	Cooling (W)	Defrosting (W)	
Thin type 650	600	MWS-060GWSR Order	Single phase	297	600×650×1,900	110	360/360	81	—	—	36
	1,200	MWS-120GWTR Order	Single phase + Three phase	662	1,200×650×1,900	180	120/165	152	300/335	0	72

* To protect the labels on imported wines and the finest wines, it is recommended that they be wrapped and displayed in cellophane, etc.   * The shelves are designed to fit bottles with a diameter of 80mm or less.

Essential items to reduce time and save labor in daily dish kitchens!

A blast chiller is a piece of equipment for cooling off freshly cooked food or for rapid chilling and freezing.

Blast chiller features

Superior cooling performance through an inlet circulation system

Because it adopts an inlet circulation type of system, it inhibits non-uniform cooling inside the unit. It can rapidly cool while reducing partial freezing or food desiccation. The Interior temperature can be set down to -40°C. (The QXF-005BC5 and QFP-005BC can be set down to -20°C.)

Three cooling modes and operation control systems

Supports the cooling of any type of food or cuisine by combining the three cooling modes of "Pre-cool," "Chill," and "Shock freeze" with the operation controls. The operation control system can switch between "Core temperature operation," "Timer operation," and "Cold air operation."
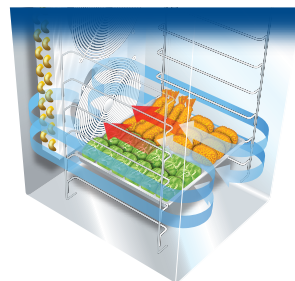
Core temperature operation Cools until the core temperature reaches the set temperature and then maintains the cooling.

Timer operation Cools only for the set period of time and then maintains the cooling.

Cold air operation Cools until the Interior temperature reaches the set temperature and then maintains the cooling.

Lineup of automated cleaning units also available

This type includes an automated cleaning feature which does not require interior cleaning work. After the cooking is finished, inject a special detergent inside and just press the cleaning button to clean not only the inside but also the vaporizer inside the cooling box as well as automatically rinse and dry. The temperature inside rises to 80°C during the drying process. It sufficiently dries out the inside to maintain more sanitary conditions.

Time for daily cleaning work
Reduced to 1/6 (compared to our products)

Manual cleaning work: approx. 30 minutes
Automated cleaning work time: approx. 5 minutes
* According to a test by GALILEI using the 12 tray storage type

Automated cleaning detergent for blast chillers included (2L bottle × 1)
* Be sure to use only the specified detergent.

Blast Chiller 100V

1/1 hotel food service tray × 5 storage

QXF-005BC5 Single phase 100V

Stainless steel plate interior
Exterior dimensions: W700×D700×H850mm
Product mass: 100kg
Compressor nominal output: 600W
Power consumption: (Cooling) 877/855W (50/60Hz)
(Defrosting) 512/512W (50/60Hz)
Effective capacity: 87L
* Straight-type core thermometer standard equipped (×1)
* Hotel food service trays (option)
* The inside temperature setting can be down to -20°C

850mm
700mm
700mm

Blast chiller / Shock freezer 12 type

Inside automated cleaning feature type
1/1 hotel food service tray × 12 storage

Built to order

QXC-012SFLV2 Three phase 200V

(Hotel food service tray vertical insertion type)
Stainless steel plate interior
Exterior dimensions: W840×D880(932)×H2,062mm
Product mass: 250kg
Compressor nominal output: 2,200W
Power consumption: (Cooling) 1,785/1,895W (50/60Hz)
(Defrosting) 1,272/1,272W (50/60Hz)
Effective capacity: 286L
* Straight-type core thermometer with heater standard equipped (×1)
* Special detergent (2L bottle ×1) included
* Hotel food service trays (option)
* The water supply and drainage system is required.

Wide 840mm

Blast chiller / Shock freezer 6 type (Horizontal)

1/1 hotel food service tray × 6 storage

A steam convection oven can be installed on the top

QXF-006SFLT2 `Three phase 200V`

Stainless steel plate interior
Exterior dimensions: W1,200×D750 (802)×H800mm
Product mass: 145kg
Compressor nominal output: 1,100W
Power consumption: (Cooling) 925/975W (50/60Hz)
(Defrosting) 636/636W (50/60Hz)
Effective capacity: 147L
* Straight-type core thermometer with heater
  standard equipped (×1)
* Hotel food service trays (option)

Depth 750mm

Blast chiller / Shock freezer

Remote type freezer (inverter)

`Built to order` 1/1 hotel food service tray × 40 storage

QXF-040SFKS

Stainless steel plate interior with cart specification

`Built to order` 1/1 hotel food service tray × 20 storage

QXF-020SFKS

Stainless steel plate interior with horizontal hotel
food service tray insertion specification

Exterior dimensions: W1,290×D940 (1,061)×H2,250mm
Product mass: 320kg
Compressor nominal output: 4.5kW (remote type)
Power consumption: (Cooling) 285/285W (50/60Hz)
(Defrosting) 2,527/2,527W (50/60Hz)
Effective capacity: 864L
* Straight-type core thermometer with heater
  standard equipped (×2)
* Cart and hotel food service trays (option)
* Dimensions differ depending on the cart used.

Refrigerant (R-410A)

Thickened drink server

Provides thickened tea and water / hot water to prevent choking.
Automates the thickening work and distills a uniform viscosity (LST value) with one button.

Easy operation panel

1 | Distill a drink containing a thickener (levels 1 to 3) with one button press

2 | Can be set to four patterns of flavors and thickness levels

3 | Can also be used as a regular tea dispenser

4 | Cleaning button prevents blockages

Patent pending

● **Resolves lumps and irregularities due to individual differences**
● **Prevents errors due to mixing the wrong amount of thickener**
● **Reforms the work by reducing the effort required for the mixing task**
● **Easy to take care of! Equipped with a cleaning feature**

   The automated cleaning can be set after distilling every five cups or four times a day.

● **Rich variety of flavors**

   Drinks with various flavors can be distilled by changing the drink powder.
   You can select from many drink variations including green tea, roasted
   green tea, barley tea, coffee, and sports drinks.

* Use the specialized drink pow-
  ders and thickeners.
* To remove any irregularities, stir the
  distilled drink two or three times.

Remote Type Showcase

For Vegetables and Fruits

For Fresh Meat and Fresh Fish

For Chilled Foods

For Daily Dish

For Frozen Foods And Ice Cream

Option

Custom Made Showcase

Plug-In Type Showcase

Blast Chiller / Shock Freezer

Thickened Drink Server

Bakery Equipment

Backyard Related Equipment

Service Related Equipment

Fresh baked goods now available from the bakery! The bakery is an essential corner in a food supermarket.

When it comes to fresh food at a food supermarket, fruits and vegetables, meat, and fish come to mind, but it is becoming common to add daily dishes and bread to the list of five fresh food products. In addition to being fresh, it is a fundamental rule that bread must be freshly baked.
Fukushima GALILEI proposes a bakery corner that can be operated with the minimum investment, space, and personnel.

In-store bakery of the future

TYPE 1 — Delivery from a central kitchen to satellite stores

Central Kitchen

Effective method for dominant store openings
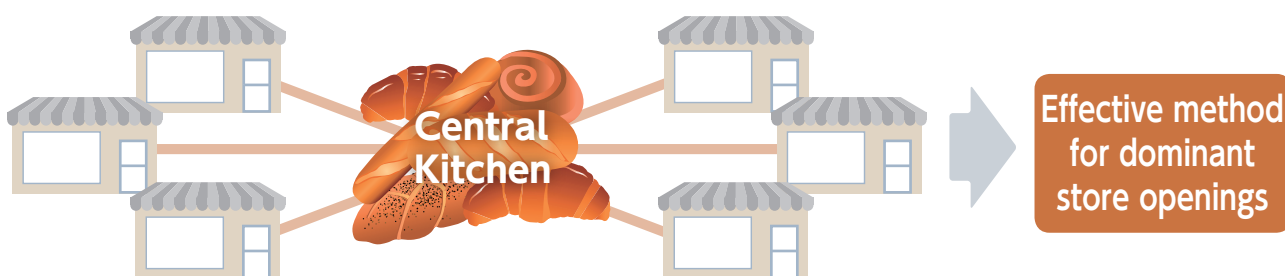
TYPE 2 — Introduction of a bakery

Method using frozen bread dough (bake off)

1. Frozen dough → 2. Thawing → 3. Shaping → 4. Fermenting → 5. Baking

Effective as a bakery within a food supermarket

Introducing the Minimum Bakery Approach

What's Minimum Bakery

Minimum Bakery: An approach which anticipates the typical bakery revenues to meet the demand with the minimum equipment.

Diligently baked with the minimum equipment

Display freshly baked bread on the sales floor at all times

Bake four times or more per day

Sold out = products are gone

Gain support from the residents (consumers)

TYPE 3 — Collaboration with a locally famous bakery

Introduce a full bakery through a collaboration with a famous bakery

Food manufacturers
Improves the ability to attract customers despite the capital burden

Famous bakery
Possesses the know-how and personnel but lacks the capital

Collaboration with a famous bakery

Efficiency and quality stability

- Utilize dough conditioner
- Utilize high humidity dough storage and a refrigerated fermentation chamber(utilize an ultra-fresh high humidity chamber)

Necessity of an In-store Bakery

Maturity of the bread market → Diversity and sophistication of resident (consumer) preferences → Wholesale (less) < Fresh bread (demand increase) → Fresh baked bread becomes an essential corner → **Shift to an in-store bakery**

Minimum Bakery equipment example

QBD-208DCLS2 `Single phase 100V`
`Built to order`
Compact Dough Conditioner
(2-compartments control type)
Exterior dimensions:
　　　W700×D800×H1,063mm
Performance: Temperature -15℃ to 40℃,
　　　Humidity 60% to 90%
Power consumption: (Cooling) 287/304W (50/60Hz)
　　　(Heating) 680/734W (50/60Hz)
Capacity: 6-section sheet (French baking sheet)
　　　65mm pitch 4 sheets × 2 chambers

BDD-208LS `On sale soon`

LCC-120RE `Single phase 100V`
Horizontal refrigerator
Exterior dimensions:
　　　W1,200×D600×H800mm
Performance: -5℃ to 10℃
Effective capacity: 239L

NWC-F `Three phase 200V`
Deck oven
Exterior dimensions:
　　　W500×D390×H515mm
Power consumption: 2,700W (50/60Hz)
Storage capacity:
　　　6-section sheet × 1 sheet feed

GRD-062FM `Single phase 100V`
Vertical freezer
Exterior dimensions:
　　　W610×D800×H1,950mm
Performance: -20℃ and below
Effective capacity: 503L

Layout example

`Projection view` 2250 / 2300
`Elevation view` 2250 (mm)

Deck oven, Racks, Refrigerated cold table, Dual tank sink, Wash basin, Overhead shelf, Racks, Compact Dough Conditioner, Vertical freezer

BDX-218LT `Three phase 200V`
Dough Conditioner
(2-compartment type)
Exterior dimensions:
　　　W620×D950 (1014) ×H1,904mm
Performance: Temperature -15℃ to 40℃,
　　　Humidity 60% to 90%
Capacity: 6-section sheet (French baking sheet)
　　　72mm pitch 9 shelves × 2 chambers
　　　Upper chamber 9 shelves, lower
　　　chamber 9 shelves

MC-FIR4-3W `Three phase 200V`
Deck oven
Exterior dimensions:
　　　W1,765×D1,240×H1,875mm
Power consumption: 21KW (50/60Hz)
Storage capacity:
　6-section sheet 4 sheet feed × 3 shelves
　(total of 12 sheets)

GRD-124FMD `Three phase 200V`
Vertical freezer
Exterior dimensions: W1,200×D800×H1,950mm
Performance: Temperature -20℃ and below
Effective capacity: 1,082L

GQD-060WM(Modified) `Single phase 100V`
High humidity retarder (2-compartment type)
Exterior dimensions: W610×D800×H1,950mm
Performance:Temperature 0℃ to 15℃
Storage capacity: 6-section sheet (French baking
　　　sheet) 9 sheets × 2 chambers

Layout example

`Projection view` 3800 / 2500
`Elevation view` 3800 (mm)

Deck oven, Racks, Work table (with drawers), Dual tank sink, Wash basin, Refrigerated cold table, Overhead, Dough Conditioner, Retarder, Vertical freezer

Remote Type Showcase
For Vegetables and Fruits
For Fresh Meat and Fresh Fish
For Chilled Foods
For Daily Dish
For Frozen Foods And Ice Cream
Option
Custom Made Showcase
Plug-In Type Showcase
Blast Chiller / Shock Freezer
Thickened Drink Server
Bakery Equipment
Backyard Related Equipment
Service Related Equipment

Thawing Box Equipped with Stepwise Run Function

High-quality thawing of food without the hassle

● This series of thawing boxes is conveniently equipped with a refrigerating chamber and a cooling off feature.
● The thawing chambers can be configured in two steps with the unit switching to a cooling box after the thawing.
● The interior fan is designed with a waterproof specification. In addition, the tray brackets and shelf columns can be easily removed for superior cleanability.
● Units adopt a wall cooling method to achieve stable thawing quality.

High-quality thawing in two steps

Performs rapid high temperature thawing up to a temperature where the food quality does not degrade and switches to low temperature thawing at the moment when the surface temperature rises to prevent quality degradation and thaw the food in a short period of time. It automatically transitions to cooling mode after the thawing process.

QDW-09DMT1 `Single phase 100V`
(Horizontal type)
Exterior dimensions: W900×D750×H800mm
Product mass: 80kg
Power consumption: (Cooling) 155/161W (50/60Hz)
(Warming) 1,068W (50/60Hz)
* 1/1 hotel food pan included

> Thawing operation: 2 to 25°C Cold storage operation: 0 to 10°C Interior drying mode: 50°C

QDD-08DDMDF
QDD-08DDMD2   QDW-09DMT1   (mm)

Tray size 450×650
Interior drainage

> Thawing operation: 2 to 25°C Cold storage operation: 0 to 10°C Cooling off operation: 2 to 20°C

`Built to order`

QDD-08DDMDF `Three phase 200V`
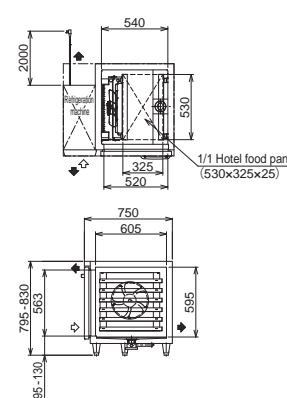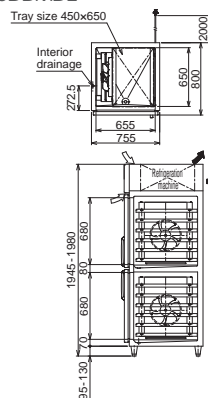(Upper chamber thawing/lower chamber thawing/with freezing function)
Exterior dimensions: W755×D800×H1,950mm
Product mass: 175kg
Power consumption: (Cooling) 761/831W (50/60Hz)
(Warming) 2,420W (50/60Hz)
Effective capacity: Upper chamber 235L
Lower chamber 232L
* Tray (W450×D650×H25mm) included.

`Built to order`

QDD-08DDMD2 `Three phase 200V`
(Upper chamber thawing/lower chamber thawing)
Exterior dimensions: W755×D800×H1,950mm
Product mass: 140kg
Power consumption: (Cooling) 359/391W (50/60Hz)
(Warming) 2,370W (50/60Hz)
Effective capacity: Upper chamber 235L
Lower chamber 232L
* Tray (W450×D650×H25mm) included.

1/1 Hotel food pan
(530×325×25)

High-humidity Air Thawing Clean-defroster   Two-year free maintenance and inspection contract included

Achieves high-quality thawing of large quantities of frozen food
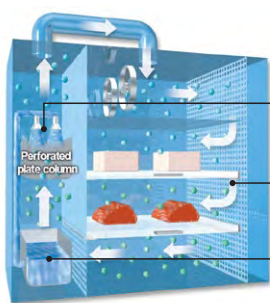
Structure of the Clean-Defroster

Cleans and humidifies the interior air with a unique perforated plate column

Clean air circulates internally at a high humidity and low temperature

The water in the tank is discharged after each run so that it is always clean

Perforated plate column

`Built to order`

QDM-130CM6 `Three phase 200V`
Exterior dimensions: W1,300×D798 (848) ×H1,920 (2,060)mm
Interior temperature setting range: -15 to 30°C Interior humidity 90% or more
Power consumption: (Cooling) 761/817W (50/60Hz)
(Warming) 3,270/3,340W (50/60Hz)
Product mass: 320kg
Standard processing volume for one cycle:
100kg (maximum of 300kg per day)
* The clean thawing machine has been co-developed with Nippon Light Metal Co., Ltd.
* The water supply and drainage system is required.

Low-temperature Dry Box   Two-year free maintenance and inspection contract included

Great for dry processing of homemade dried fish and other foods！！

For supermarkets, processed marine product plants, pubs, and delicatessens, etc.

Low-temperature dry box

A dedicated processor which keeps fresh fish and other foods at a low temperature and quickly and uniformly dries the food inside the box. In order to dry the food inside the box in a refrigerated state, it suppresses the growth of bacteria to uniformly dry process the food.

Simple！
Handmade in the store！
Timer operation available！

Prevents the transmission of odors with a standard-equipped photocatalytic deodorizing device

`Built to order`

QLD-080DM `Single phase 100V`
Exterior dimensions: W770×D800×H890mm
Working temperature range: drying operation 3 to 10°C
cooling operation fixed at 3°C
Power consumption: (Cooling) 905/918W (50/60Hz)
(Defrosting) 527/630W (50/60Hz)
Storage capacity: shelf net (W468×D454mm) 7 levels
Product mass: 95kg

Safe and secure with FE CLEAN WATER
Electrolytic hypochlorite water displays high anti-bacterial and sterilizing effects

FE CLEAN WATER is a weakly alkaline water solution primarily composed of sodium hypochlorite obtained by electrolyzing a saline solution with a diaphragm.
The Ministry of Health, Labour and Welfare reports that it is the equivalent of a dilute solution of the "sodium hypochlorite" food additive and can be used for killing germs and cleaning food.

Powerful sterilizing effect
Disinfects vegetables, meat, fish, etc. and cleans and removes the bacteria from cooking utensils and processing machinery.

Does not damage food
The pH is almost neutral (weak alkalinity) and has little effect on food, which makes rinsing after sterilization easy.

Gentle to people and the environment
When used at a low concentration, the pH is almost neutral with no worries about rough hands. The raw materials are water and salt, so it is an environmentally-friendly sterilizing water.

Removes grime and odors
FE CLEAN WATER has a deodorizing effect by removing the grime and bacteria which cause odors, and it can also be effectively used on floors and drain holes by attaching a hose.
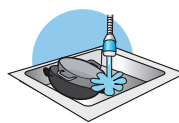
Electrolytic Hypochlorite Water Generating Equipment (FE CLEAN WATER) | HACCP-compatible |

Easy installation type

▼Installation illustration
(Left) Switch cock
(Center) Main unit
(Right) Saline solution tank

FES-08S | Single phase 100V |
Exterior dimensions: Main unit W250×D110×H335 (310)mm
　　　　　　　Saline solution tank W160×D160×H224mm
　　　　　　　* ( ) is when wall-mounted
Product mass: Main unit approx. 5.0kg
　　　　　　　Saline solution tank approx. 0.5kg (empty mass)
Power consumption: 75/75W
Generated water: pH 7.5 or higher

Generated water	Effective chloride concentration	Generated volume
	40ppm	8L/min
	50ppm	6L/min
	100ppm	2.4L/min
	200ppm	1.2L/min

Piping construction is not required
Because it is only attached to the water supply tap, customers can easily attach and move it.

Switchable between tap water/electrolyzed water
Because a switch cock (electrolyzed water/tap water) is included, the steps up to the cold water rinsing process can be performed with one faucet. This product is easy to introduce into existing equipment, because it is normally able to use tap water directly.

Under-counter type

FES-12L | Single phase 100V |
Exterior dimensions: Main unit W250×D210×H320mm
　　　　　　　Saline solution tank W160×D160×H244mm
Product mass: Main unit approx. 10kg
　　　　　　　Saline solution tank approx. 0.7kg (empty mass)
Power consumption: 250/260W

Maximum generated volume 12.5L/minute
With a high generation capacity, it can supply 12.5L/minute at 40ppm. The chloride concentration can be set to four different levels.

Multiple taps can be attached
As long as they are not used simultaneously, taps can be installed in multiple locations to ensure the quantity of generated water.

FE CLEAN WATER

Water supply
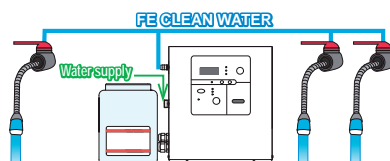
Convenient dedicated manual faucet (option)
Increase the durability by attaching the optional dedicated manual faucet.

All-in-One type

| Built to order |
FE-1U-10000 | Single phase 100V |
Exterior dimensions: W1,000×D600×H1,790mm
Product mass: 150kg (empty mass)
　　　　　　　approx. 300kg when full
Power consumption: 500W

Generated water	Chloride concentration	Daily production generated volume
	40ppm	10000L
	80ppm	5000L
	100ppm	4000L
	200ppm	2000L

Water storage tank not required! Generate large volumes of sterilizing water in a small space!
Adjustable between 40 to 200ppm. Supplies approx. 10 tons per day at 40ppm!

Maximum generated volume 10000L/day

Remote Type Showcase
For Vegetables and Fruits
For Fresh Meat and Fresh Fish
For Chilled Foods
For Daily Dish
For Frozen Foods And Ice Cream
Option
Custom Made Showcase
Plug-In Type Showcase
Blast Chiller / Shock Freezer
Thickened Drink Server
Bakery Equipment
Backyard Related Equipment
Service Related Equipment

What is a reverse osmosis membrane filtration system (RO system)?

It is a cutting-edge purification system which selects and passes through water molecules from an aqueous solution in which various substances are dissolved by using a semi-permeable membrane with a countless number of ultrafine openings. Those openings, which are smaller than bacteria and viruses, produce "safer water" which is gentle to our bodies.

RO water is optimally suited for use as cooking water to accentuate the taste of food!

Advantages of RO water

Constant reassurance thanks to RO water

RO water removes not only impurities which are harmful to our bodies but also the carcinogen trihalomethane to the maximum degree. It can also be safely used when taking medications or providing milk and baby food to infants.

| Type / Technology / Removed items	Reverse osmosis membrane (RO water)	Alkaline ionized water	E-water	Natural stone water
Technology	Micro-filter, high-purity activated carbon, reverse osmosis membrane	Non-woven fabric filter, general activated carbon, other	Carbon, other	Micro-filter, fabric filter, activated carbon, natural stone
Chlorine, chlorine odors	○	○	△	○
Musty odors	○	○	△	○
Bacteria, viruses	○	△	×	△
Iron powder, lead	○	△	×	△
Trihalomethane	○	△	×	△
Environmental hormones	○	×	×	×
Mercury, cadmium	○	×	×	×
Dioxins	○	×	×	×
Nitrate nitrogen	○	×	×	×

Make it more delicious with RO water

RO water is also ideally suited to bringing out the essential flavors of ingredients in cooking. Broths, rice, and cooked foods turn out deliciously while retaining the vitamins and nutrients for a healthy meal. Moreover, it is also useful for coffee and tea, as well as for watering down whiskey and shochu.

White rice taste comparison survey results

Number of people

47 — Prefer RO water rice
25 — Prefer tap water rice
6 — No difference
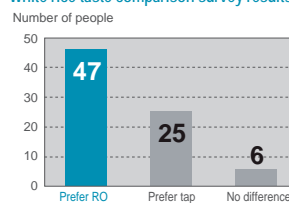
* Based on the results of a survey independently conducted by Fukushima GALILEI

Comparison of the amino acid volume of dried bonito broth
μmol/ml

4.9 — RO water
4.2 — Tap water
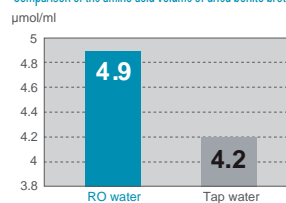
* 2007 University of Hyogo, Maekawa Taste, Safety and Health Laboratory "Comparative Study on Amino Acid Composition in Bouillons Extracted from Bonitos and Seaweeds"

Cooks rice softly   **Brings out the delicious flavors of ingredients!**   **Different taste and aroma**

RO Water Generation Devices for Business Use

Compact type

Upright type

Built to order
ROKS-01 Single phase 100V
Exterior dimensions: W322×D354×H366mm
Product mass: 20kg (28kg when holding water)
Power consumption: 42/45W (50/60Hz)
RO water generating capability: 0.6L per minute (at 25°C)
RO tank volume: approx. 4L

Built to order
ROKL-01
Exterior dimensions: W420×D600×H800mm
Product mass: 50kg (80kg when holding water)
RO water generating capability: 0.6L per minute (at 25°C)
RO tank volume: approx. 30L

Built to order
ROKL-03 Single phase 100V
Exterior dimensions: W300×D600×H800mm
Product mass: 80kg
Power consumption: 540W (50Hz) / 680W (60Hz)
RO water generating capability: 2.5L (50Hz)/2.7L (60Hz) per minute

Built to order
ROKH-08T Single phase 100V
Exterior dimensions: W600×D600×H1,800mm
Product mass: 145kg (180kg when holding water)
Power consumption: 20W during standby 900W during purification
RO water generating capability: 6L per minute (at 25°C)

Built to order
ROKH-16 Single phase 100V
Exterior dimensions: W600×D600×H1,800mm
Product mass: 300kg
Power consumption: 85W during standby 720W during purification
RO water generating capability: 10L per minute (at 25°C)

Exclusive and reliable support
Water quality safety guarantee

In addition to monthly water quality tests and bacteria tests every four months, an annual test is performed by a public institution with the details and results stored as data. The filter is periodically replaced to support water safety and security. This support agreement must be signed in order to deliver "safe water" at all times. (Not available on some models)

S Net 24   Option

Greater reassurance with S Net 24 support

Supported by the "S Net 24" remote monitoring service net system. Receive notifications about equipment errors by telephone, e-mail, and fax and perform maintenance in real-time according to the situation for peace of mind delivered 24 hours a day. (Not available on some models)

Customer-satisfying services

RO Water Vending Machine

The RO water vending machine attracts people and creates new connections with customers.

Slim type One water outlet

2.0L Bottle 3.8L Bottle

ROVM-08SFR

Built to order

ROVM-08SFR Single phase 100V
(Free type)

ROVM-08SCD Single phase 100V
(Card type)

Exterior dimensions:
W600×D600×H1,790mm
Product mass: 250kg
RO water generating capability:
6L per minute (at 25˚C)
Power consumption when supplying water:
845/845W (50/60Hz)

Double water outlets

2.0L Bottle 3.8L Bottle

ROVM-16WFR

Built to order

ROVM-16WFR Single phase 100V
(Free type)

ROVM-16WCD Single phase 100V
(Card type)

Exterior dimensions:
W1,000×D600×H1,790mm
Product mass: 400kg
RO water generating capability:
5L × 2 per minute (at 25˚C)
Power consumption when supplying water:
1,050/1,050W (50/60Hz)

Refrigerated Cold Locker (Coin type)

Standardly equipped with plasma light deodorizing

Return type

Built to order

HPM-8RR9 Single phase 100V
Cold Locker (Using 100 yen coins)

HPM-8RR9-5 Single phase 100V
Cold Locker (Using 500 yen coins)

Interior temperature: 2 to 12℃
Exterior dimensions:
W1,000×D544 (569) ×H1,815mm
Effective unobstructed capacity:
36L × 8 spaces (Total : 288L)

Return type and glass door

Built to order

HPM-8RR9-G Single phase 100V
Cold Locker (Using 100 yen coins)

HPM-8RR9-G5 Single phase 100V
Cold Locker (Using 500 yen coins)

Interior temperature: 2 to 12℃
Exterior dimensions:
W1,000×D544 (569) ×H1,815mm
Effective unobstructed capacity:
36L × 8 spaces (Total : 288L)

*Other models of coin type (pay-type) and key type lockers are also available.

Ice-maker

Thanks to our company unique injection tube part structure, water is circulating well and ice is ready with less impurities.

Chip ice auger system under-counter type

FIC-A100CT Single phase 100V
Ice-maker 100kg type
Exterior dimensions: W600×D600×H800mm
Ice-making capacity: Approx. 90/100kg per day
(Room temperature 20℃, water temperature 15℃)
Approx. 75/82kg per day
(Room temperature 30℃, water temperature 25℃)
Ice storage amount: Approx. 34kg
(Approx. 28kg at the time of natural dropping)
Product mass: 61kg
Power consumption: 424/451W
Water amount consumption: Approx. $0.10/0.11m^3$ per day
(Room temperature 20℃, water temperature 15℃)
Approx. $0.08/0.09m^3$ per day
(Room temperature 30℃, water temperature 25℃)
(50/60Hz)

Flake ice under-counter type

Built to order

FIC-A120FTL Single phase 100V
Ice-maker 120kg type
Exterior dimensions: W900×D600×H800mm
Ice-making capacity: Approx. 108/118kg per day
(Room temperature 20℃, water temperature 15℃)
Approx. 87/96kg per day
(Room temperature 30℃, water temperature 25℃)
Ice storage amount: Approx. 46kg
(Approx. 26kg at the time of natural dropping)
Product mass: 70kg
Power consumption: 401/428W
Water amount consumption: Approx. $0.11/0.12m^3$ per day
(Room temperature 20℃, water temperature 15℃)
Approx. $0.09/0.10m^3$ per day
(Room temperature 30℃, water temperature 25℃)
(50/60Hz)

Powerful ice-making capacities with a compact size

Slim-type vertical type

FIC-A240KV2S Three phase 200V
Ice-maker 240kg / Ice storage 110kg type
Exterior dimensions: W700×D670×H1,640mm
Ice-making capacity: Approx. 235/250kg per day
(Room temperature 20℃, water temperature 15℃)
Approx. 200/210kg per day
(Room temperature 30℃, water temperature 25℃)
Ice storage amount: Approx. 110kg
(Approx. 85kg at the time of natural dropping)
Product mass: 126kg
Power consumption: 1,015/1,195W
Water amount consumption: Approx. $0.38/0.40m^3$ per day
(Room temperature 20℃, water temperature 15℃)
Approx. $0.32/0.33m^3$ per day
(Room temperature 30℃, water temperature 25℃)
(50/60Hz)

Under-counter type

FIC-A95KT2 Single phase 100V
95kg type
Exterior dimensions: W1,000×D600×H800mm
Ice-making capacity: Approx. 87/96kg per day
(Room temperature 20℃, water temperature 15℃)
Approx. 70/79kg per day
(Room temperature 30℃, water temperature 25℃)
Ice storage amount: Approx. 45.9kg
(Approx. 22.2kg at the time of natural dropping)
Ice-making system: Cell-type, Jet-spray type
Product mass: 68kg
Power consumption: 365/430W

Remote Type Showcase

For Vegetables and Fruits

For Fresh Meat and Fresh Fish

For Chilled Foods

For Daily Dish

For Frozen Foods And Ice Cream

Option

Custom Made Showcase

Plug-In Type Showcase
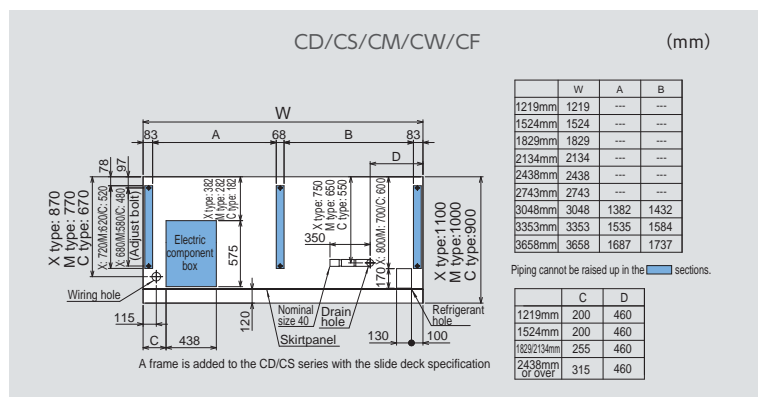
Blast Chiller / Shock Freezer

Thickened Drink Server

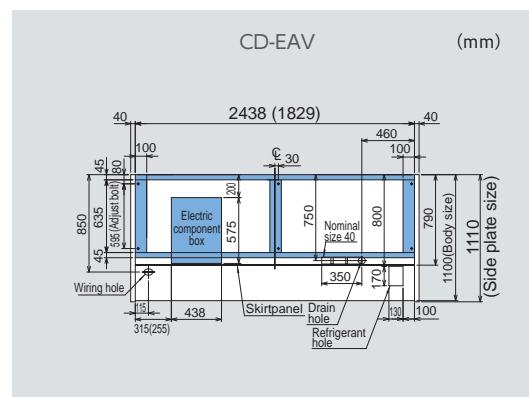Bakery Equipment

Backyard Related Equipment

Service Related Equipment
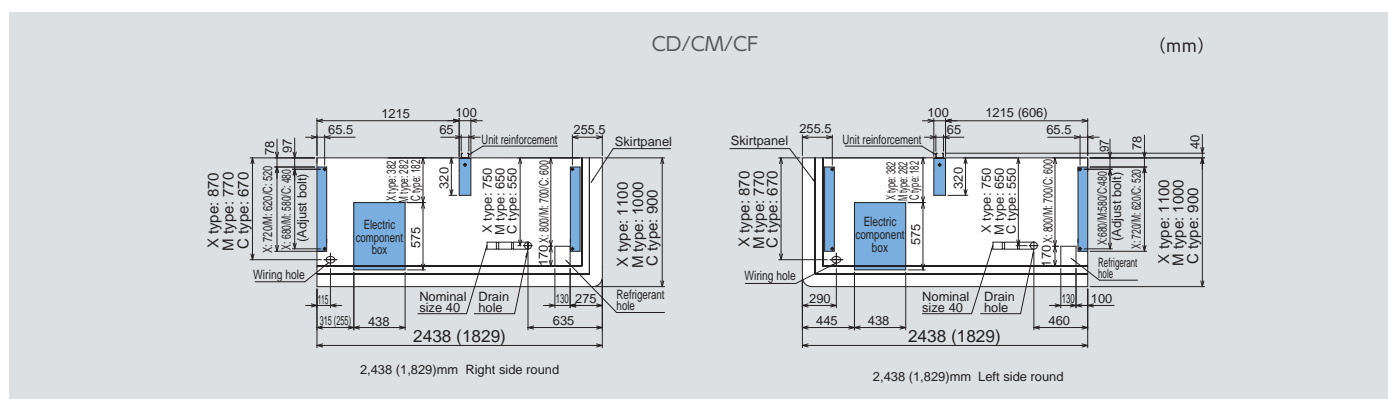
Remote Type Showcase Base Rotational Diagrams

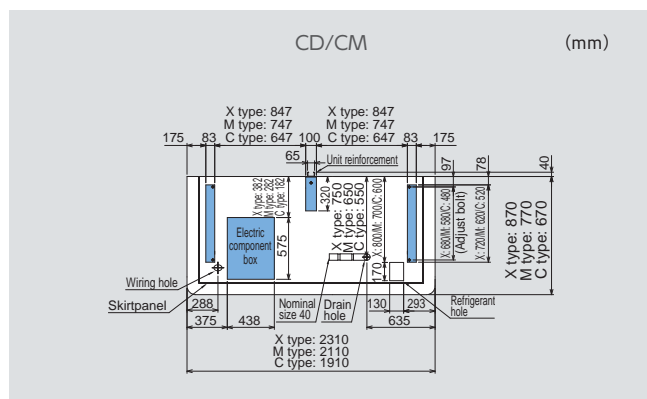## Multi-deck/Semi multi-deck/Serve-over type showcase

CD/CS/CM/CW/CF (mm)

	W	A	B
1219mm	1219	---	---
1524mm	1524	---	---
1829mm	1829	---	---
2134mm	2134	---	---
2438mm	2438	---	---
2743mm	2743	---	---
3048mm	3048	1382	1432
3353mm	3353	1535	1584
3658mm	3658	1687	1737

Piping cannot be raised up in the ▨ sections.

	C	D
1219mm	200	460
1524mm	200	460
1829/2134mm	255	460
2438mm or over	315	460

A frame is added to the CD/CS series with the slide deck specification

Volume fruits and vegetables case

CD-EAV (mm)

Multi-deck/Semi multi-deck/Serve-over type single round showcase

CD/CM/CF (mm)

2,438 (1,829)mm Right side round

2,438 (1,829)mm Left side round

Multi-deck/Semi multi-deck type dual round showcase
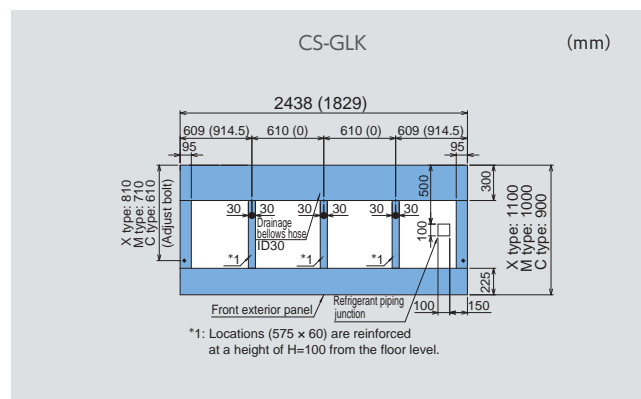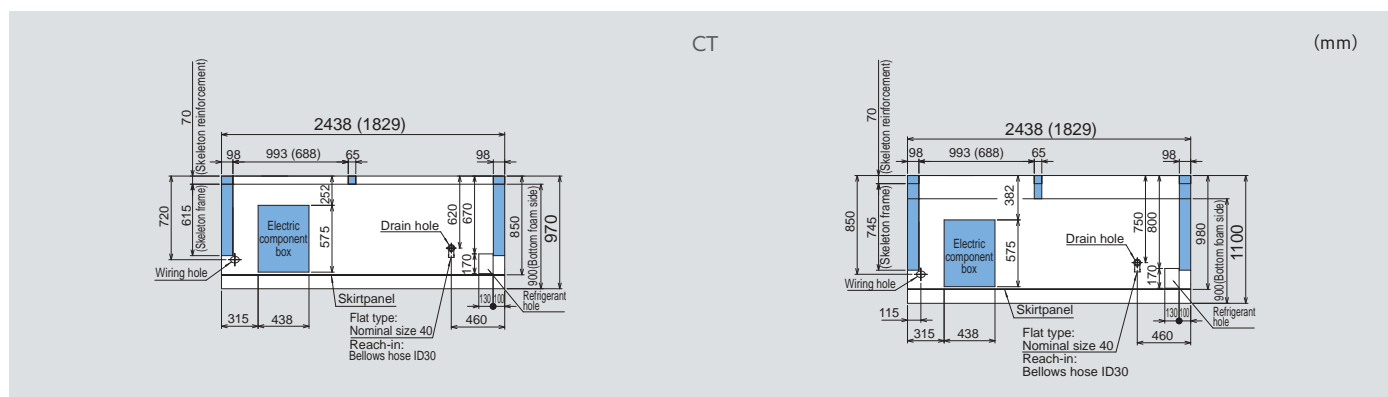
CD/CM (mm)

Super low deck

CS-GLK (mm)

*1: Locations (575 × 60) are reinforced at a height of H=100 from the floor level.

Dual type case

CT (mm)

* ▨ areas indicate the frame position. It is not where the piping rises up. * The figures within the ( ) are 1,829mm type dimensions.

* If the installation conditions do not meet your standards, please contact us.

Island type showcase

CI/CB-P (mm)

CI/CBL-F (mm)

CIE-E/L/W (mm)

CIE-6/8 (mm)

CBE-L/W (mm)
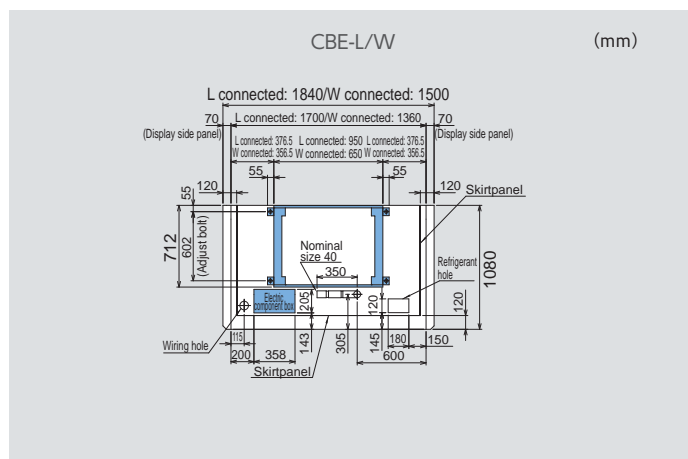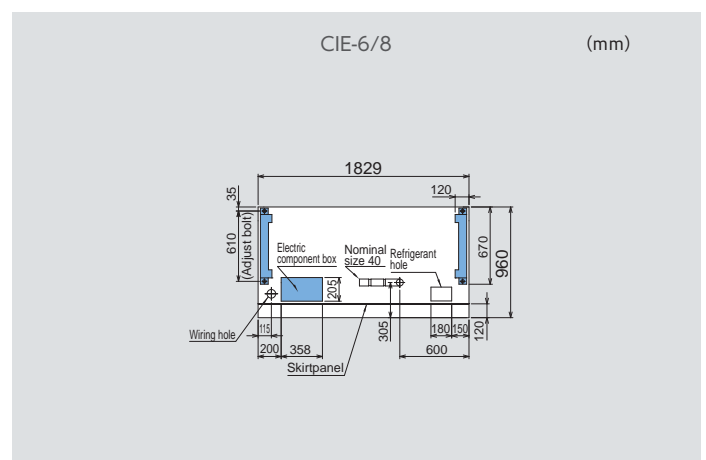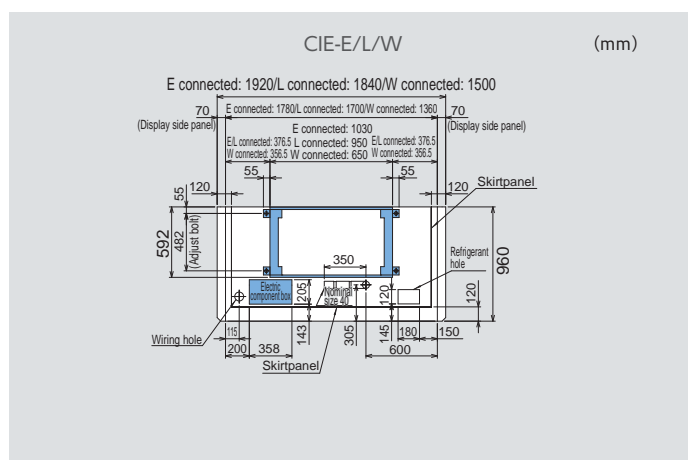
Multi-deck/Semi multi-deck freezer type showcase

CA (mm)

* ▨ areas indicate the frame position. It is not where the piping rises up.
* The figures within the ( ) are 2,438mm type dimensions, and those within the < > are 1,829mm type dimensions.
* If the installation conditions do not meet your standards, please contact us.

Showcase for convenience stores and small scale stores

SCB-53GUKO6L　　　　(mm)

Refrigerant piping hole (ceiling opening)
Inlet pipe: OD 9.52, outlet pipe: OD 15.88

Drain hole

SCB-73GUKO6L　　　　(mm)

Refrigerant piping hole (ceiling opening)
Inlet pipe: OD 9.52,
Outlet pipe: OD 15.88

Drain hole

SRK-56[46]G
SRK-56[46]F　　　　(mm)

Ceiling refrigerant piping hole

Drain hole

SRK-76[66]G
SRK-76[66]F　　　　(mm)

Ceiling refrigerant piping hole

Drain hole

SRK-56[46]GB　　　　(mm)

Ceiling refrigerant piping hole

Drain hole

SRK-76[66]GB　　　　(mm)

Ceiling refrigerant piping hole

Drain hole

SGC-62FKA5R　　　　(mm)

Ceiling refrigerant piping hole (Option)
Bottom refrigerant piping hole (standard)
Refrigerant piping diameter: Inlet OD 9.52
Refrigerant piping diameter: Outlet OD 15.88

Nominal size 30

LED lightning　　LED lightning　　LED lightning

Drain hole

SGC-82FKA5R　　　　(mm)

Ceiling refrigerant piping hole (Option)
Bottom refrigerant piping hole (standard)
Refrigerant piping diameter: Inlet OD 9.52
Refrigerant piping diameter: Outlet OD 15.88

LED lightning　　Drain hole　　Nominal size 30　　LED lightning
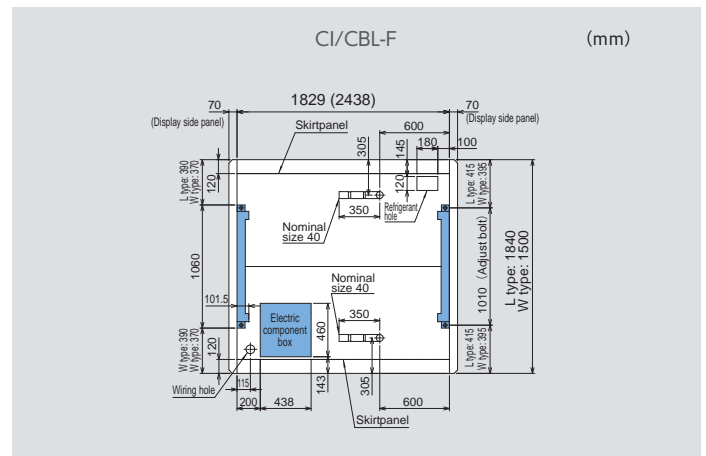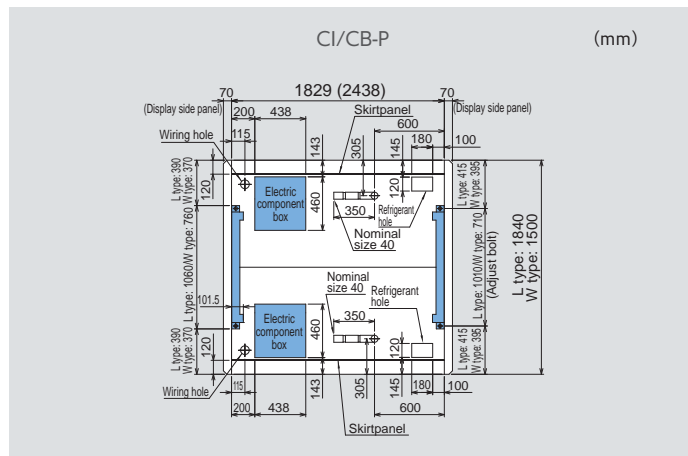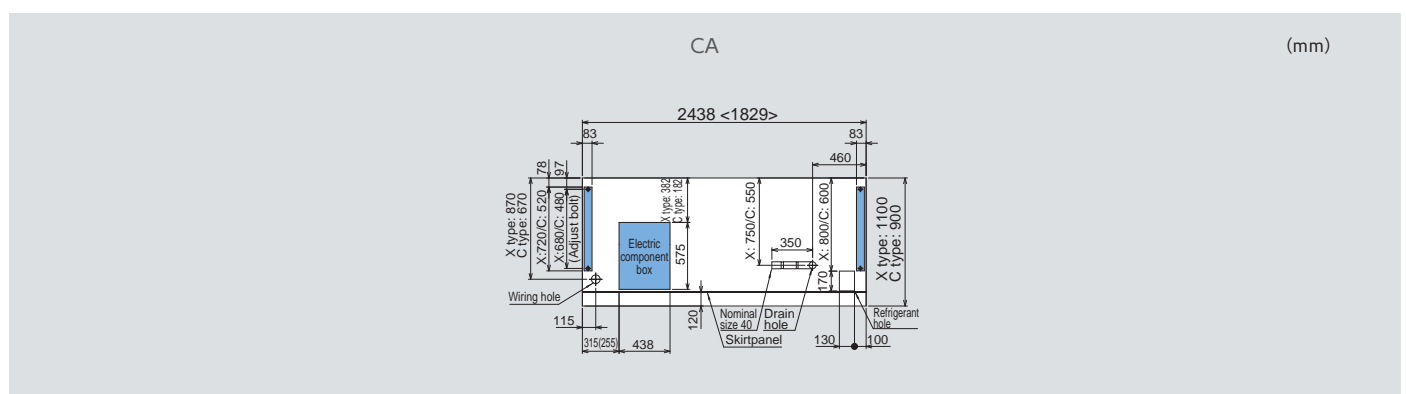
　　* ▮ areas indicate the frame position. It is not where the piping rises up.　* If the installation conditions do not meet your standards, please contact us.

CVK-34GUKO6G (mm)

CVK-44GUKO6G (mm)
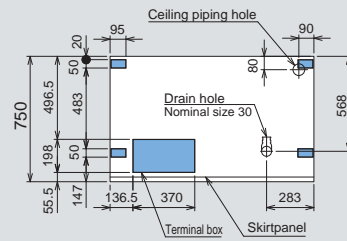
CVK-54GUKO6G (mm)
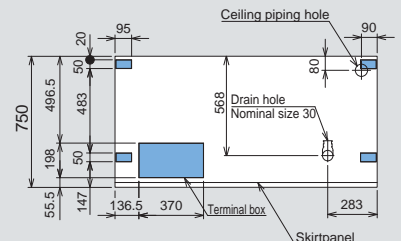
CVK-64GUKO6G (mm)
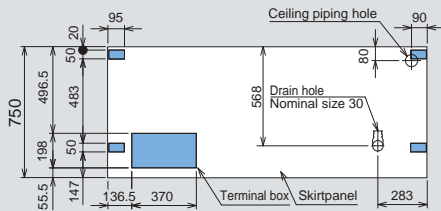
CVK-84GUKO6G (mm)

CVU-34GUKO6G (mm)

CVU-44GUKO6G (mm)

CVU-54GUKO6G (mm)

CVU-64GUKO6G (mm)

CVU-84GUKO6G (mm)

* areas indicate the frame position. It is not where the piping rises up. * If the installation conditions do not meet your standards, please contact us.
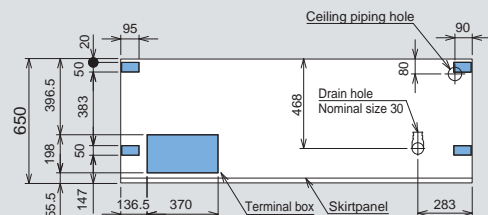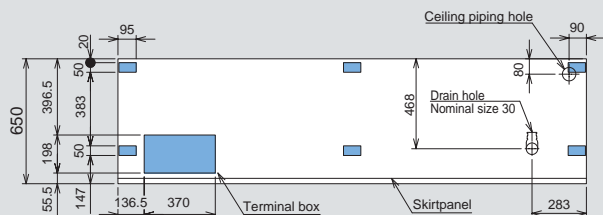
Reading The Showcase Model Names

Remote type multi-deck/Semi multi-deck/Serve-over type showcase

C D X - 8 1 R S K M 4 S V R

❶ ❷ ❸　❹ ❺ ❻ ❼ ❽ ❾ ❿ ⓫ ⓬ ⓭

❶❷ Case specification
CD: Multi-deck / semi multi-deck dual air outlets
CS: Multi-deck / semi multi-deck single air outlet
CM: Semi multi-deck (thin type canopy)
CA: Multi-deck / Semi multi-deck freezer
CW: Fresh series
CF: Serve-over Type
CT: Dual type

❸ Case base depth
X : 1,100mm (Thick)
M : 1,000mm
C : 900mm (Thin)

❹ Case width (4 to C/D)
6 : 1,829mm
8 : 2,438mm
9 : 2,743mm
C : 3,658mm [shelves of 1,212mm section]
D : 3,658mm [shelves of 909mm section]
R : Dual round
X : X corner
Y : Y corner
E : 2,050mm (Egg case)

❺ Model change No.

❻ Operating temperature range
V : Fresh meat and fresh fish (−3 to −1℃)
R : Fresh meat and fresh fish (−2 to 2℃)
E : Vegetables and fruits
G : Chilled foods and dairy products
F : Frozen foods and ice cream
T : Eggs
A : Non-cooled

❼ Handrail height*1
E : 800mm　A : 750mm
O : 650mm　S : 550mm
T : 450mm　U : 350mm
L : Less than 350mm
C : Cart case
W : Top hinge included (egg case only)
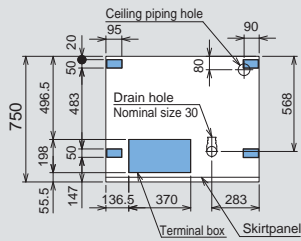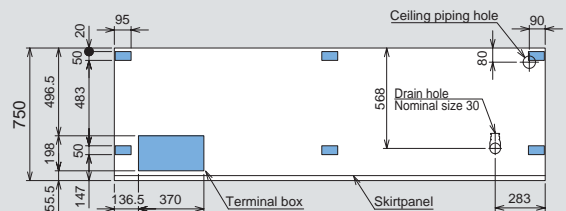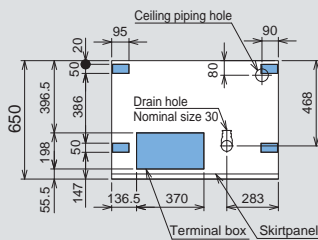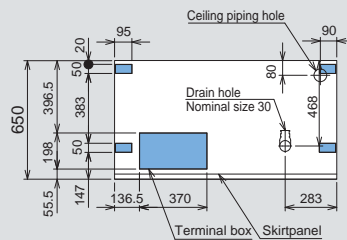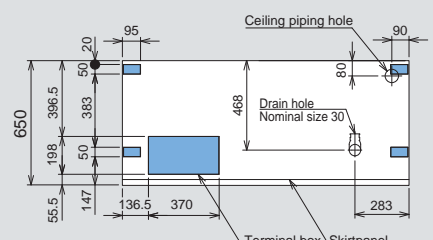X : Top hinge not included (egg case only)

• CF type specification
H : Body height 990 or 1,090mm,
　　depth of top pane 220mm, no lighting, mirror included
X : Body height 890 or 990/900mm,
　　depth of top pane 190mm, no lighting, no mirror
G : Body height 990 or 1,090mm,
　　depth of top pane 280mm, light × 1, mirror included
J : Body height 1,140mm, depth of top pane 280mm,
　　light × 1, mirror 305/
　　no lighting, mirror 207

❽ Body height / shape
G : 2,000mm or more　K : 1,940mm
Z : 1,800mm　Y : 1,700mm
E : 1,650mm　H : 1,550mm
U : 1,350mm　L : 1,250mm
V : Volume case (fruits and vegetables only)

• CF type specification
B : 890mm
P : 990mm
I : 890mm (interiors SUS)
S : 990mm (interiors SUS)

❾ Mirror indicator
M : Included
O : None

• CT type lower door specification
H : Left-right double door specification
T : Front-rear sliding door specification

❿ Number of shelves
1 : 1 shelf　5 : 5 shelves
2 : 2 shelves　6 : 6 shelves
3 : 3 shelves　X : No shelves
4 : 4 shelves

⓫ Case exterior lighting display, etc.
S : Exterior light × 1
W : Exterior light × 2
B : Canopy depth of top pane 50mm,
　　light × 1 (without night covers)

* The mirror dimensions change depend-
ing on the presence of night covers.
S : Canopy depth of top pane 250mm, light × 1
C : Canopy depth of top pane 220mm, no lighting

⓬ Refrigerant specification
V : R410A (Axia-Eco)
A : R404A
E : R404A (Axia-Eco)
B : R448A
F : R448A (Axia-Eco)
C : R744A (Axia-Eco CO2 refrigerant)

⓭ Other
R : Standard dimensions (right hand)
L : Standard dimensions (left hand)
B : Other dimensions (right hand)
C : Other dimensions (left hand)
S : Right single round
T : Right single round other dimensions
M : Left single round
N : Left single round other dimensions

• CT type upper door opening specification
R : Door opening standard specification (all right opening)
A : Opening specification left/right/right/(right)

*1 The glass height of the handrail standing glass specification is not included in the handrail height.

Remote type island showcase

C I W - 8 1 F E B O X O V R

❶ ❷ ❸　❹ ❺ ❻ ❼ ❽ ❾ ❿ ⓫ ⓬ ⓭

❶❷ Case specification
CI : Four-sided glass specification island
CB : Four-sided single
　　 glass specification island
CO : No glass specification island

❸ Case base depth
L : Ultra-wide type (dual-sided island)
　　(CI/CB type)
L : Wide type (dual-sided island)
　　(CI/CB type)
E : Regular type (single-sided island)
S : Island type (CO type)
R : Round type (CB type)

❹ Case width
6 : 1,829mm
8 : 2,438mm
L : CIL end case for joining
W : CIW end case for joining
E : CIE back aligned end case
　　for joining

❺ Model change No.
*2 The glass height of the island
　　specification is included in
　　the handrail height.

❻ Operating temperature range
G : Chilled foods and dairy products
R : Fresh meat and fresh fish (−2 to 2℃)
F : Frozen foods and ice cream
　　(CI/CO type)
N : Chilled foods and non-refrigerated switching
　　(CI/CB type on a single side)
P : Freezer / refrigerator switching
　　(CI/CB type on a single side)
D : Freezer / refrigerator switching
　　(CB type dual-sided simultaneous switching)

❼ Handrail height*2
Total 800mm (CI/CB type)

• Triple glass height (CI type)
F : 300mm　E : 250mm
D : 200mm　B : 100mm

• Single glass height
G : 100mm　H : No glass

• Total 860 mm (CO type)
H : No glass

❽ Body height / shape
B : 900mm or less
I : 900mm or less (interiors SUS)
P : Over 900mm

❾ Upper POP rail presence
P : Included
O : None

❿ Number of non-refrigerated shelves
X : No non-refrigerated shelves
1 : One non-refrigerated shelf

⓫ Upper cover specification
O : Standard (no cover)
T : Vertical sliding door included
　　(Ex: ❾="P", ⓫="T" for door POP)
N : With night covers

⓬ Refrigerant specification
V : R410A (Axia-Eco)
A : R404A
E : R404A (Axia-Eco)
B : R448A
F : R448A (Axia-Eco)
C : R744A (Axia-Eco CO2 refrigerant)

⓭ Other
R : Standard dimensions
B : Other dimensions

Remote type showcases for small stores

C V K - 6 4 G U K O 6 G V

❶　❷　❸ ❹ ❺ ❻ ❼ ❽ ❾ ❿ ⓫

❶ Case specification
CV : Convenience store showcase
　　 (sloped rear)
SC : Convenience store showcase

❷ Case base depth
U : 650mm
K : 750mm
B : 825mm (SC Rear restocking type)

❸ Case width
8 : 2,438mm
7 : 2,250mm (SCB series)
6 : 1,829mm
5 : 1,500mm
4 : 1,219mm
3 : 900mm (CVK: 915mm)

❹ Model change No.
CV : 4
SCB : 3

❺ Operating temperature range
G : Processed dairy products /
　　chilled foods / boxed meal
R : Fresh meat and fresh fish

❻ Handrail height
J : 500mm (SCK/SCU series)
U : 350mm (CV/SCB series)
L : 300mm (SCB series)

❼ Body height
K : 1,900mm

❽ Mirror indicator
M : Included
O : None

❾ Number of shelves

❿ Shelf specification
G : Glass shelves (no lighting)
L : Steel plate shelves (no lighting)
F : Steel plate shelves (with lighting)
S : Slide shelves (no lighting)

⓫ Refrigerant specification
V : R410A (Axia-Eco)
A : R404A
E : R404A (Axia-Eco)

Remote type glass door display case・SR series

S R K - 7 6 G A B

❶　❷　❸ ❹ ❺ ❻ ❼

❶ Case specification
SR : Remote type
　　 glass door display case

❷ Case base depth
K : 815mm

❸ Case width
7 : 2,177mm
6 : 1,832mm
5 : 1,462mm
4 : 1,232mm

❹ Model change No.
SR : 6

❺ Temperature range
G : Beverage use (5±2°C)
F : Frozen foods and ice cream
　　(−20±2°C)

❻ Refrigerant specification
V : R410 (Axia-Eco)
A : R404A
E : R404 (Axia-Eco)
B : R448A
F : R448A (Axia-Eco)

❼ Back door inclusion
B　: Back door included
None : No back door

Remote type glass door display case・SG series

S G C - 6 2 F K A 5 R

❶　❷　❸ ❹ ❺ ❻ ❼ ❽ ❾

❶ Case specification
SG : Remote type
　　 glass door display case

❷ Case base depth
C : 900mm

❸ Case width
8 : 2,342mm
6 : 1,568mm

❹ Model change No.

❺ Operating temperature range
F : Frozen foods and ice cream
　　(−20±2℃)

❻ Body height
K : 1,940mm
Y : 1,700mm
Z : 1,800mm

❼ Refrigerant specification
V : R410A (Axia-Eco)
A : R404A
E : R404A (Axia-Eco)
B : R448A
F : R448A (Axia-Eco)
C : R744A (Axia-Eco CO2 refrigerant)

❽ Number of shelves
4 : 4 shelves (unit height Y/Z standard)
5 : 5 shelves (unit height K standard)
6 : 6 shelves

❾ Door opening specification
R : Door right opening R R (R)
　　Handle left side
　　standard specification
L : Door left opening L L (L)
　　Handle right side
A : Double opening L R (R)

* The figures within the ( )
　indicate 2,424mm type
　specification.

Precautions for use
Before and during installation

Electrical work

• Be sure to check the power supply specification for the product.
　• Single -phase 100V　• Three -phase 200V
　• Single -phase 200V
　• Dual~power supply (single -phase 100V/three phase 200V)

• Be sure to establish a dedicated circuit.

Drainage

• Perform drainage work in advance for the remote type showcases and the KM and HM series.

Waste heat and the install location (conditions)

• Establish a heat exhaust space at the rear when installing against a wall.

• When installing units back to back, establish a wider heat exhaust space or place a heat exhaust divider.

• When installing a large number of units, it is recommended that you use remote type showcases.

• Avoid installing a unit near an air conditioning duct, doorway, or other location where it is exposed to wind or direct sunlight.

• Avoid installing units outside.

• Please note that the installation conditions may differ according to the product.

• Install units on a solid and flat floor location. Sloped or unstable flooring may cause the unit to fall over or malfunction.

• Be sure to connect the unit to ground (earth). Doing so will prevent electrical shock hazards. Also attach an earth leakage circuit breaker depending on the install location.

• Inspect the power supply cord before and during use.
　If the cord is used with a loose connection or while damaged, it may result in burn injuries, electrical shock, or fire, etc.

• Avoid using the unit in a location where it is ex-posed to rain or direct sunlight.

• Do not touch the internal electrical equipment or wiring. You may receive a dangerous electrical shock. In addition, do not place your hand or a narrow rod inside the freezer unit.

• Do not splash water directly on to the product. Doing so may damage the electrical insulation and cause an electrical shock.

• Customers should not attempt to repair a unit on their own. Due to the dangers involved, please call a service technician.

• A label describing the precautions for use is attached to the product.

Plug-in type multi-deck/Semi multi-deck open showcase・KM・HM series

K M X - 8 6 G K T M 4 S R
❶ ❷ ❸ ❹ ❺ ❻ ❼ ❽ ❾ ❿ ⓫

❶ Case specification
KM: Multi-deck double air
HM: Semi multi-deck

❷ Case base depth
X : Thick1,100mm
C : Thin900mm

❸ Case width
8 : 2,438mm
7 : 2,134mm
6 : 1,829mm
5 : 1,524mm
4 : 1,219mm

❹ Model change No.
KM: 6
HM: 5

❺ Operating temperature range
R : Fresh meat and fresh fish
G : Processed dairy products / chilled foods
E : Vegetables and fruits (KM only)
B : Boxed meal

❻ Body height
K : 1,940mm
E : 1,650mm
H : 1,550mm
U : 1,350mm
L : 1,250mm

❼ Condensation system
T : Air cooling Three -phase 200V
W : Water cooling Three -phase 200V

❽ Mirror indicator
M : Included
O : None

❾ Number of shelves display
1 : 1 shelf
2 : 2 shelves
3 : 3 shelves
4 : 4 shelves

❿ Case exterior lighting specification
S : Exterior light × 1
T : Techno bright included (exterior × 1)
W : Exterior light × 2

⓫
R : Standard dimensions
B : Other dimensions

Plug-in type serve-over type showcase・MR series

M R N - 6 2 Q W B S P S
❶ ❷ ❸ ❹ ❺ ❻ ❼ ❽ ❾ ❿

❶ Case specification
MR: Showcase for promotion

❷ Case base depth
N : 900mm

❸ Case width
6 : 1,790mm: include side panel
5 : 1,490mm: include side panel
4 : 1,190mm: include side panel (both side panels of this case are integrated)

❹ Model change No.
MR: 2

❺ Operating temperature range
Q : Ice, frozen foods, fresh meat / fresh fish, chilled foods and daily dish
R : Fresh meat / fresh fish, chilled foods, desserts and boxed meal

❻ Handrail shape
W : Standing glass 150mm
G : standing glass 90mm

❼ Body height
B : 890mm

❽ Freezer unit / Power supply
S : Air cooling Single -phase 100V
T : Air cooling Three -phase 200V

❾ Waste water processing system
P : Plastic container system

❿ Canopy specification
S : Without roll-up night covers
N : With roll-up night covers

Plug-in type multi-deck open spot showcase・ME series

M E U - 3 3 G K S A 5 L
❶ ❷ ❸ ❹ ❺ ❻ ❼ ❽ ❾ ❿

❶ Case specification
ME: Multi-deck

❷ Case base depth
U : Thin type (600mm) (including the exhaust duct space)
K : Thick type (750mm) (including the exhaust duct space)

❸ Case width
6 : 1,755mm (include side panel)
5 : 1,545mm (include side panel)
4 : 1,200mm (include side panel)
3 : 900mm (include side panel)

❹ Model change No.
ME: 3

❺ Operating temperature range
G : Processed dairy products / chilled foods / daily dish (3 to 20℃)
W : Two temperature system

❻ Body height / body shape
K : 1,900mm
H : 1,500mm

❼ Freezer unit type
P : Air cooling Dual power supply
S : Air cooling Single -phase 100V
T : Air cooling Three -phase 200V
J : Single phase 220V

❽ Waste water processing system
A : Drain evaporator unit system
N : Direct waste water system

❾ Number of shelves
3 : 3 shelves
4 : 4 shelves
5 : 5 shelves

❿ Shelf specification
L : Steel plate shelves specification (no lighting)
F : Steel plate shelves specification (with lighting)
G : Glass shelves specification (no lighting)
S : Slide shelves specification (no lighting)
I : Gliding slide shelves specification (no lighting)

Plug-in type island showcase・IM series

I M X - 6 6 P G F T A X R
❶ ❷ ❸ ❹ ❺ ❻ ❼ ❽ ❾ ❿ ⓫

❶ Case specification
IM: Island Showcases

❷ Case base depth
X : Thick 1,100mm
C : Thin 900mm
W : Thin 1,510mm
L : Thick 1,810mm

❸ Case width
IMX (C)
(including both decorative side panels)
8 : 2,400mm
6 : 1,800mm
5 : 1,500mm
4 : 1,200mm
IMW (L)
8 : 2,438mm
6 : 1,829mm

❹ Model change No.
IMX/C: 6
IMW/L: 1

❺ Operating temperature range
Q : Ice, frozen foods / refrigeration switch (Ice, frozen foods, chilled, fresh meat, fresh fish, chilled foods and daily dishes)
P : Freezer / refrigerator switching (Frozen foods, chilled, fresh meat, fresh fish and chilled foods)
R : Refrigerated (Fresh meat, fresh fish and Chilled foods)

❻ Handrail shape
G : Standing glass 100mm
D : Standing glass 50mm (IMX/C only)
W : Standing glass 200mm (IMX/C only)

❼ Body height
F : 850mm
B : 800mm (IMW/L only)

❽ Freezer unit / Power supply
T : Air cooling Three -phase 200V
S : Air cooling Single -phase 100V
W : Water cooling Three -phase 200V
C : Casing 200V
J : Single phase 220V

❾ Waste water processing system
A : Automatic drain evaporator unit system
N : Direct waste water system

❿ Canopy specification
X : Without canopy

⓫
R : Standard dimensions

Plug-in type serve-over type open showcase・MF series

M F X - 8 5 R O B T X S R
❶ ❷ ❸ ❹ ❺ ❻ ❼ ❽ ❾ ❿ ⓫

❶ Case specification
MF: Serve-over type case

❷ Case base depth
X : Thick1,100mm
C : Thin900mm

❸ Case width
8 : 2,438mm
7 : 2,134mm
6 : 1,829mm
5 : 1,524mm
4 : 1,219mm

❹ Model change No.
MF: 5

❺ Operating temperature range
F : Ice / Frozen foods(-25 to -20℃)
S : Frozen foods(-20 to -18℃)
R : Fresh meat, fresh fish, chilled foods(~2 to 2℃)
G : Chilled foods / processed dairy products/daily dish (4 to 20℃)

❻ Handrail shape
A : Without standing glass 750mm
O : Standing glass100 + 650mm
G : Double glass 200 + 650mm
N : Without double glass 800mm

❼ Body height / interior finishing specification
B : 900mm
I : 900mm (interiors SUS)
P : 1,000mm
S : 1,000mm (interiors SUS)
F : 950mm
C : 950mm (interiors SUS)

❽ Power supply
T : Air cooling Three -phase 200V
S : Air cooling Single -phase 100V
W : Water cooling Three -phase 200V

❾ Number of shelves
I : 1 shelf
X : No shelves

❿ Case exterior finishing top canopy specification
S : Lighting included (depth of top pane 220mm)
N : Lighting not included (depth of top pane 220mm)

⓫
R : Standard dimensions
B : Other dimensions

Plug-in type island showcase・IE series

I E W - 6 1 F E B T A X R
❶ ❷ ❸ ❹ ❺ ❻ ❼ ❽ ❾ ❿ ⓫

❶ Case specification
IE : Island Showcases

❷ Body thickness
L : Ultrawide type
W : Wide type
E : Regular type

❸ Case width
8 : 2,438mm
6 : 1,829mm
6 : 1,700mm
5 : 1,360mm

❹ Model change No.
IE : 1

❺ Operating temperature range
F : Ice / Frozen foods

❻ Handrail height
E : 800mm (including the IEE connection)
W : For connecting with IEW
L : For connecting with IEL

❼ Body height
B : 800mm
S : end case

❽ Freezer unit / Power supply
T : Air cooling Three -phase 200V

❾ Waste water processing system
A : Drain evaporator unit system
N : Direct waste water system

❿ Canopy specification
X : Standard specification (no lighting)
T : Non-refrigerated shelf specification (with lighting)

⓫
R : Standard

Annual power consumption

- Displayed for products which have best-in-class standards established as specified equipment under the Act on the Rational Use of Energy (Energy Conservation Act).
- The annual power consumption displays the value obtained through the measurement and calculation methods determined by JIS B8631-2 (2011 edition).
- The annual power consumption is displayed for standard products with no additional features (options). The annual power consumption may increase for products with additional features (options).
- The annual power consumption during use may fluctuate according to the installation method, the indoor temperature settings, ambient temperature and humidity, frequency of door operation, quantity and temperature of newly stored food, and the method of use, etc.

Annual power consumption

Classification name*3	JIS B8631-2 (2011 edition) annual power consumption measurement method												
	Closed type							Open type					
	1A	1B	1C	1D	1E	1F	1G	2A	2B	2C	2D	2E	2F
Interior temperature (℃)	8	8	8	8	-18	-18	-18	8	15	4	8	-18	-15
Number of door operations	Once every 10 minutes, 36 times/6 hours for each door							No doors					
Ambient temperature	25℃												
Ambient humidity	60%												
Air flow	0.2±0.1m/s												
Annual power consumption display	Annual power consumption (kWh/year) (daily power consumption for 365 days)												

*3 The classification names are the names indicated in the "Energy Consuming Device Manufacturer Criteria Regarding the Improvement of Showcase Energy Consumption Performance" in the Ministry of Economy, Trade and Industry Public Notice No. 30 (February 24, 2017).

## Energy conservation mark

Energy conservation mark

- The mark indicates the energy conservation performance with models achieving 100% of the target value set by the nation shown in green and those at less than 100% shown in orange. The "energy conservation standard achievement ratio" indicates the achievement ratio with respect to the standards established by the Energy Conservation Act. A higher numerical percentage indicates a superior energy conservation efficiency.

Cooling volume of plug-in type showcases

- The "cooling volume" displayed in the catalog is based on Japanese Industrial Standards JIS B8631-2 (2011 edition), and was calculated when the interior components such as shelves and cases which have no impact on the cooling features and can be removed without tools have been removed. This "cooling volume" includes the "food display space" and the "cold air circulation space."

⚠ Safety precautions

● The products shown in this catalog are for indoor use. They should be used and stored in locations away from rain. ● Always carefully read the Operation Manual and Installation Manual prior to use to ensure proper usage. ● Installation, electrical wiring, and plumbing are required. Please consult the store where the product was purchased or a qualified professional. ● Do not place volatile, flammable materials such as ether, benzene, alcohol or lighter tanks in the cabinets. There is a danger of explosion. ● Please use for temporary storage of foods. Do not put medical products or research samples in the cabinets. Use for anything besides the intended purpose may cause problems such as a degradation of quality of the stored item. ● During the rainy season, or other times when humidity is high, condensation may from on outer surfaces or the surface of water supply / drainage pipes, and therefore the floor may get wet. Please install the equipment where this will not cause a problem. ● Please use with an ambient temperature in the range 5 to 35℃. If the temperature drops to or below 0℃, the water supply pipes of the equipment may freeze and burst.

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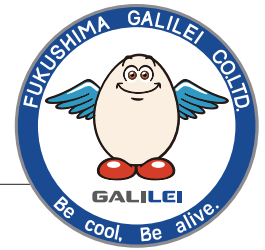
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Factory
・Shiga(Minakuchi) Factory　・Okayama Factory　・Thailand Factory

Branch Stores
- Hokkaido Branch (Sapporo)
- Kita-Tohoku Branch (Morioka)
- Minami-Tohoku Branch (Sendai)
- Kita-Kanto Branch (Utsunomiya)
- Saitama Branch
- Chiba Branch
- Shinetsu Branch (Niigata)
- Yokohama Branch
- Shizuoka Branch
- Hokuriku Branch (Toyama)
- Kyoto Branch
- Minami-Osaka Branch
- Kobe Branch
- Okayama Branch
- Hiroshima Branch
- Shikoku Branch (Takamatsu)
- Higashi-Kyushu Branch (Ooita)
- Seinan-Kyushu Branch (Kumamoto)
- Okinawa Branch

Sales Offices
Service Stations
- Asahikawa Sales Office
- Obihiro Sales Office
- Hakodate Sales Office
- Aomori Sales Office
- Akita Sales Office
- Yamagata Sales Office
- Koriyama Sales Office
- Mito Sales Office
- Tsukuba Sales Office
- Takasaki Sales Office
- Kofu Sales Office
- Nishi-Tokyo Sales Office
- Nagano Sales Office
- Matsumoto Sales Office
- Numazu Sales Office
- Hamamatsu Sales Office
- Toyohashi Sales Office
- Gifu Sales Office
- Mie Sales Office
- Kanazawa Sales Office
- Fukui Sales Office
- Fukuchiyama Sales Office
- Shiga Sales Office
- Nara Sales Office
- Wakayama Sales Office
- Nishinomiya Sales Office
- Himeji Sales Office
- Tottori Sales Office
- Okayama Factory Sales Office
- Fukuyama Sales Office
- Matsue Sales Office
- Yamaguchi Sales Office
- Tokushima Sales Office
- Kochi Sales Office
- Matsuyama Sales Office
- Kita-Kyusyu Sales Office
- Kurume Sales Office
- Saga Sales Office
- Miyazaki Sales Office
- Nobeoka Sales Office
- Miyakonojo Sales Office
- Nagasaki Sales Office
- Sasebo Sales Office
- Kagoshima Sales Office
- Miyakojima Sales Office
- Ishigaki Sales Office

ISO 9001:2008	ISO14001:2015
Shiga Factory・Okayama Factory	Head Office・Tokyo
Kansai Engineering Dept.・SB Division	Nagoya・Fukuoka
Tokyo Engineering Dept.・Tokyo Installation Works Dept.	Shiga Factory
Chubu Engineering Dept.・Nishi-Nihon Engineering Dept.	Okayama Factory

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