



# Lao

[Gyoza grill machine Lao]

QF-9300G

QF-9210G-Y

QF-9200GH



**Crispy & Juicy taste!**  
**Amazing baking speed.**

## Gyoza grill machine

[QF-9300G/QF-9210G-Y/QF-9200GH]

# Lao



### ● Innovative Grill plate! Tremendous Taste!

The secret of Juicy inside and crispy outside feature is on a grill plate. NAOMOTO original large capacity heater enable to reduce the baked irregularity. So Gyoza is baked uniformly always. And using 22mm~24mm special abrasion steel for grill plate, "Gyoza grill machine Lao" enable to grill Gyoza with beautiful browned mark because this Grill plate has good detachability of food materials and large contained heat.

### ● Incredible Grill speed!

Chilled Gyoza (6 portions•12 portions 23g/Unit), needs 3minutes 30 seconds~4minutes and Frozen Gyoza (6 portions•12 portions 23g/Unit) needs 5minutes~5 minutes 30 seconds for raise core temperature of ingredients more than 95 degree.

※The finishing time will be changed depending on the amount of the contents of the Gyoza.

### ● Easy operation, Stable Finish, Safty design

Please set the temperature of the grill plate in advance, buzzer inform that Gyoza is grilled completely. Whichever state of ingredients is frozen or chilled, it's easy to cook for anyone. It's also installed SSR PID control for long-life design. There is almost no overshoot temperature. Grill plate has drainage so easy to clean up (QF-9300G/QF-9210G-Y). Safe design with manual operation return-type temperature fuse.

### ● Separate Control Box

Body and control box can be put separately. (Maximum 1.5m) Until now, Machine trouble that water and oil put into electric board is unavoidable in cooking Gyoza. But this separate control box enable to solve this problem.

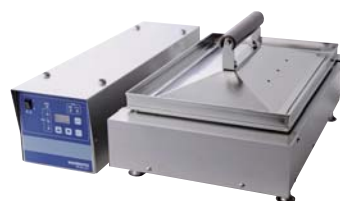
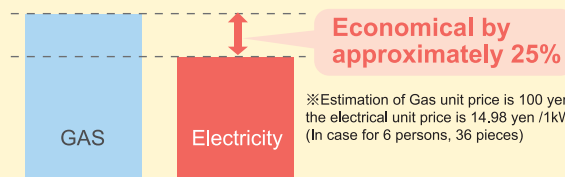
### ● Grill for variety of foods

As well as Gyoza, it shows distinguished grill power for Hamburger steak, Egg, Okonomi-yaki (meat and vegetable pancake), Teppan-yaki (grilled meat and vegetable on hot plate), Yakisoba (Japanses fried noodle) and so on. A delicious taste is promised.

### ● Lower running cost than gas grill

Approximately less 25% of energy is consumed than a gas firing machine. And also it is energy saving. Because not using the fire, a kitchen does not become hot. So, enable to cut the air conditioning cost.

[Comparison of the burning energy for one time]



QF-9211G-Y

**36 pieces  
cooking ok!**



QF-9200GH

**24 pieces  
cooking ok!**



Model No.	QF-9300G	QF-9211G-Y	QF-9200GH
Voltage	200V 3ph	200V 3ph	200V 3ph
Electric Consumption	7.8kW	5.4kW (6.3 optional)	3.6kW (4.3 optional)
Machine dimension (W)x(D)x(H) mm	Machine	490×679×304	353×603×296
	Controlbox	170×608×172	150×640×348
Grill surface dimension (W)x(D)mm	400×500	255×430	170×355
Weight (Set weight)	70	54	32
Remarks	Connection cord length to control box is 1.5m		

※Automatic water supply type is as optional.

※The above specification may be altered with/without prior notice for development.



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