



# Corporate Profile

Marukiku Menki Corporation



株式会社 **丸菊麵機**



# Profile

Name	Marukiku Menki Corporation
Founded	April 1946
Paidup capital	15,000,000 Yen
CEO	Atsushi Chihiro
Website	<a href="http://www.marukiku.com/">http://www.marukiku.com/</a>
Business	1.production sale of the machine for noodles manufacturing 2.construction the design of the noodles factory plant
Number of employee	12
Head office	4-1-6 Kotobuki Taito-ku Tokyo Japan Tel:81-3-3844-8822 Fax:81-3-3845-5589
Factory	3-21-3 Aoi Adachi-ku Tokyo japan Tel:81-3-3848-1688 Fax 81-3-3848-1488

# Products & Service

Mixer (Stand, horizontal, vacuum and for examinations)

Compound Pressing Roll Machine

Kneader

Water Chilling Equipment

Auto noodle hanging machine

Gyoza, Syumai and Wonton Skin Making Machine

Fixed-quantity continuation Auto boiling machine

Auto steamer (for Yakisoba)

Auto inversion boiling pots machine

pots and kettles equipment

Total Plant development for noodle factory

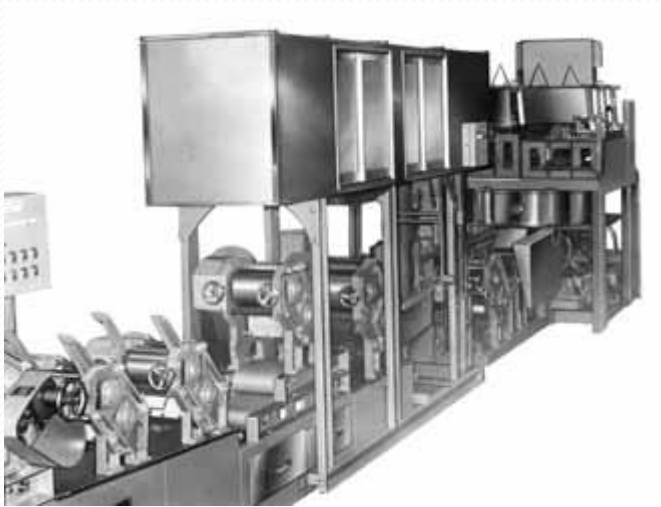
Arranging equipment for noodle related machine

Sterilize with steam for LL noodle

Auto fixed noodle making machine

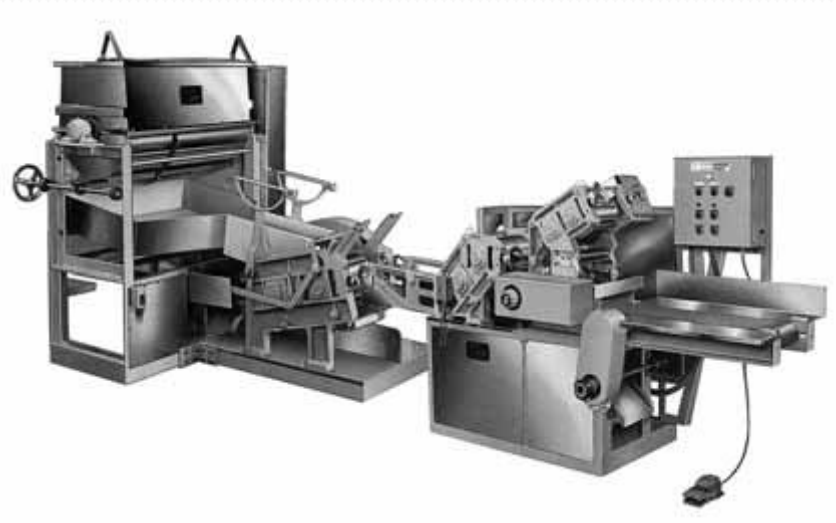
Automation Packaging Line

# MY-378G



- *This machine is the result of extensive research on blade angle and blade rotation. Design to mix dough uniformly and best for bring out wheat gluten*
- *Easy to use and essential for large quantity mixing and blending*
- *Suitable for mixing and blending of flour and other "power form" as well as granulated ingredients*  
*(Mixing and blending for making bread, medicine and resin)*
- *Various types available with input load ranging from 11Kg to 200Kg and come with single or double axis design*  
*Maximum efficiency could be achieved with the use of optional automatic water and ingredient supply and loading machine*

# MY-276A



- Control is achieved with the use of ON-OFF Limit Switch sensor feedback mechanism
- Design with various machines connected directly
- Support the production of various types of noodle
- Can be installed on places with space constraints

# MY-180A



- Most suited for producing "home-made" noodle at eatery and restaurant
- Compact design integrating 180mm-Roller and 11Kg-Mixer with connecting transmission equipment and thus suited to be installed on places with space constraints
- High Roller pressure ensures high product quality
- Mixer could be mounted horizontally or vertically depending on customer order
- Type M.Y.-180B (separate installation) is also available
- Can produce noodle meant for about 200 persons per hour

# Small Noodle Production Machine with integrated Mixer and Roller



- *Required only limited space for installation*
- *Suitable for small eatery with special requirements*
- *Mixeris equipped with safety mechanism*
- *Suitable for producing Dumpling, Wonton and other types of dough skins*
- *Size 2000 X 1500 X 1150*
- *Can produce noodle for about 400 persons an hour*

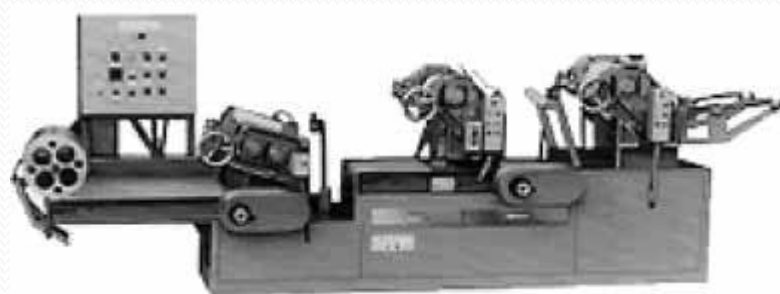


## M.Y.-100 Model



- *This machine is the result of extensive research on blade angle and blade rotation. Design to mix dough uniformly and best for bring out wheat gluten*
- *Easy to use and essential for large quantity mixing and blending*
- *Suitable for mixing and blending of flour and other “power form” as well as granulated ingredients  
(Mixing and blending for making bread, medicine and resin)*
- *Various types available with input load ranging from 11Kg to 200Kg and come with single or double axis design  
Maximum efficiency could be achieved with the use of optional automatic water and ingredient supply and loading machine*

## M.Y. -30



- *Production capacity is controlled by adjusting production speed with the use of multiple Roller sensors*
- *Mass production possible with integrated design meant for continuous production*
- *Full automation with even the slack of dough sheet adjusted automatically*
- *Desired number of dough skins to be produced could be set by Counter.*
- *Continuous production means no mark on dough skins caused by Roller stoppage*
- *Counter setting makes short measurement time possible as high precision Roller is manufactured using special process*
- *About 50Kg an hour production capacity*



# We are ready to talk to you!

We provide a design, production with specifications according to demand of customer needs. We have more than 65 Years of company history and our engineer (Shokunin) will answer you

Design for customers demand and space

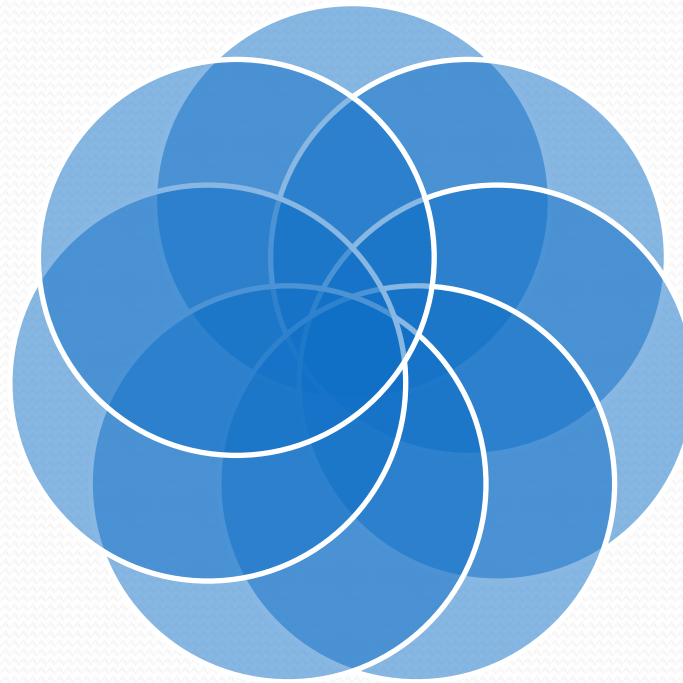
Homemade noodles machine for restaurant

Equipment for Pasta

Noodle machine for wholesale of Chinese style noodle

Equipment for Confectionery

Developing Plant for head factory to manage franchise.







# Thanks you for your interest.

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