

Technical data

DENBA⁺ Marine



Model	DENBA Marine (100V Ver.)
Dimensions	W300mm×D200mm×H108mm
Input Voltage	AC100V 50/60Hz
Power Consumption	4W
Weight	4.6kg

Model	DENBA Marine (220V Ver.)
Dimensions	W300mm×D200mm×H108mm
Input Voltage	AC220V 50Hz/60Hz
Power Consumption	4W
Weight	4.6kg

Discharge Mat	DP-WP10
Dimensions	W1260mm×D660mm×H10mm
Weight	1.25kg
Quantity of plates per unit	3pcs



Model	Waterproof plug PI2-2B(Yellow)
Input Voltage	AC100V~130V
Performance	IP56
Weight	0.18kg

Model	Waterproof plug PI2-2B(Blue)
Input Voltage	AC200V~250V
Performance	IP56
Weight	0.18kg

Model	Waterproof plug 1B-3P
Performance	IP56
Weight	0.12kg



Introduction Results

DENBA Marine is installed on various types of vessels, including bulk carriers (Handy/Handymax/Panamax/Capesize), container carriers, PCC/PCTC, woodchip carriers, LNG carriers, and oil/chemical tankers.

Patents

Japan, China, Taiwan, Korea, America, Canada, Australia, EU, etc.
Obtained patents in more than 40 countries.

Safety-Certification



HOW TO MAKE YOUR CREW HEALTHIER

DENBA⁺ Marine



Want to know more about DENBA?

CONTACT US

USHIO REINETSU CO., LTD.

ushio@ushioreinetsu.co.jp

5-3 CREATIVE-HILLS, IMABARI-CITY,
EHIME PREF., 794-0069, JAPAN

TEL: +81-898-34-1203
FAX: +81-898-34-1204



USHIO REINETSU is MarineNet's sales partner for DENBA Marine.



DENBA⁺

Better food for your important CREW



DENBA Technology

Make Crew's meal more enjoyable

Reduce Food Loss

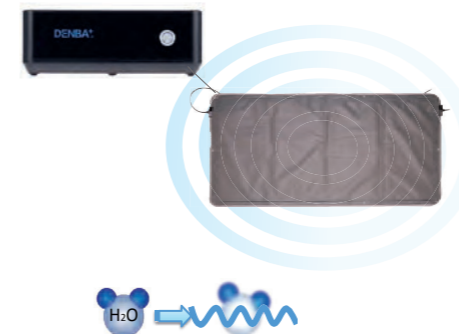
With DENBA technology, we can extend the best before date of various food longer. It is also a solution for anti-scurvy and to provide nutritious food for the crew.

14days Freshness retain compare



Non-DENBA

With DENBA



Apply Wavelength to Resonate with Water Molecules

DENBA+ is an unique water molecule oscillation technology, which activates the cells of food in order to keep freshness of food longer and decrease bacteria cultivation.

Defrost Compare



Non-DENBA



With DENBA

High Quality Frozen & Defrost Food

With DENBA Technology, we can get a defrost foodstuff like a fresh one. In Japan, DENBA is being used in many restaurants and retail stores to upgrade defrost quality.

Reduce Food Dripping & Keep Tasty

With DENBA Technology, frozen food can be more delicious. DENBA can make HIGH QUALITY FREEZING. It reduces dripping and keep the Umami components stay inside the ingredient.

Freezing Compare



Non-DENBA

With DENBA

Only One Button Working on Machine

DENBA Main unit has only 1 button. All you need to do is to press it on. You don't need to control, or adjust anything for the parameter.



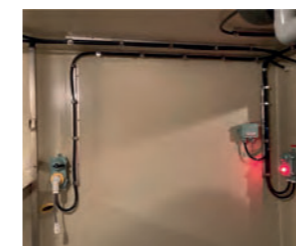
Before

After

Easy Installation & Non-Extra Operation

We don't need any professional for setup. Just follow our manual and you can install it in chamber easily (1 setup for about 1 hour). After installation, you don't need to follow any new operation for our machine.

Caution!!



Maybe you need to Extend the electric Outlet

It is Necessary to extend the electric wire to the inside of the storage room.

DENBA is working on SDGs activities and contribute to society

