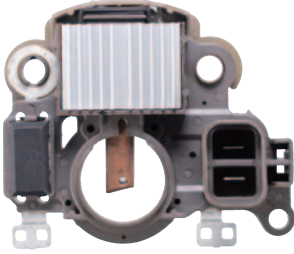


NEW PRODUCTS NP-251

New-Era No.	Ref. No.	Rated Current	Circuit / Terminal
NPR-301  12V 250PCS./CARTON CARTON SIZE: 37×28×32cm(0.03315m ³) G/W:11.0kg	MB141967	30A	
NPR-504  12V 500PCS./CARTON CARTON SIZE: 41×31×33cm(0.04194m ³) G/W:21.0kg	90987-02006 90987-02007 056700-7030	30A	
NPR-601  12V 200PCS./CARTON CARTON SIZE: 57×34×29cm(0.0562m ³) G/W:8.0kg	8-94235-627-0	7A	
NPR-602  12V 200PCS./CARTON CARTON SIZE: 57×34×29cm(0.0562m ³) G/W:8.0kg	8-94218-497-0	7A	
NPR-603  24V 500PCS./CARTON CARTON SIZE: 41×31×33cm(0.04194m ³) G/W:20.0kg	1-82550-176-0	12A	
NPR-604  12V 500PCS./CARTON CARTON SIZE: 41×31×33cm(0.04194m ³) G/W:20.0kg	8-94112-912-0	25A	

<http://www.newera.co.jp/>

NEW PRODUCTS

Illustration	Ref. No.	Application	On Sale
<p>IVR-991 12V</p>  <p>100PCS./CARTON CARTON SIZE: 41×24×51cm(0.0502m³) G/W:12kg</p>	<p>23215-3S416 (A866X39183)</p> <p>ALTERNATOR 12V 50A 23100-FF110 (A007TA3371) 23100-FU410 (A007TA3377) 23100-3S415 (A007T03171B) 23100-VJ615 (A007TA8471)</p>	<p>UNI/NISSAN FORKLIFT F04,F05 (TB45) 1F1,1F2,1F4 (K15,K21,K25,TB45) L01,L02 (K15,K21,K25,TB45)</p>	<p>JUL.'17</p> <p>'01~ '02~ '02~</p>

INTRODUCTION OF OSAKA WELL-KNOWN FOOD “TAKOYAKI”

Takoyaki is wet round pastry made from the mixture of flour, eggs, chopped red pickled ginger, and various ingredients and stuffed with diced octopus. We make it by frying the mixture on a special steel plate with dents, and rolling it until cooked to be ball shaped. After cooked, Takoyaki is served with Takoyaki sauce, mayonnaise, and green seaweed powder. Its crispy, and soft and creamy texture has attracted so many people to date.

Takoyaki was born in 1935 in Osaka. It took over the shape of prior “RADIO-YAKI”, which was the common food to public in those days. At the beginning, Takoyaki was served without sauce, and people enjoyed the flavor of the ingredients. After the war in 1945, due to the shortage of ingredients, Takoyaki was served with sauce to fulfill people’s taste even with little ingredients. Thus, the present Takoyaki was born and spread in Osaka, and in Japan, and even in overseas nowadays.

When you have a chance to visit Osaka, please try Takoyaki, and it will fulfill your taste for sure.

