

Class Celsius

MENU SYSTEM innovation

*Cooking suite innovation
from MENU SYSTEM*

The Celsius Class – the next step towards perfection. Induction technology at its best. The Celsius Class features are installed as standard into every new MENU SYSTEM induction cooking suite.



THE FINE ART OF COOKING

MENU SYSTEM

Multi-mode controller

Thanks to the new Turn & Push operation in all MENU SYSTEM induction cookers, keeping food warm and controlling the temperature has reached a new level of perfection and convenience.



“The new multi-mode controller from MENU SYSTEM gives you unimagined freedom and helps you to spoil countless guests with consistently perfect quality.”

DOUCE STEINER

HIRSCHEN, SULZBURG, GERMANY



+ Three independent operating modes

+ Turn & Push operation

+ Hall-effect sensor technology



Power mode

The further improved power mode allows you to control the energy supply infinitely and precisely. Two power levels which are switched on automatically ensure maximum power density and that boiling temperature is reached very quickly.

- + Precise control of the cooking power
- + Complete control over the cooking process
- + *SLIDECONTROL* for intuitive cooking

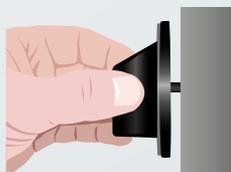


Temperature-control mode

In temperature-control mode, your food is kept warm extremely efficiently at a temperature set by you. You can select the required temperature to the exact degree between 30° and 95° Celsius.

- + Intelligent temperature control
- + Persistently high level of food quality
- + The best in energy efficiency

Push-hold function



Using the push-hold function, the current pan temperature can be set at any time directly from the power mode. The push-hold function covers temperatures from 30° to 180° Celsius.

- + Temperature can be set at the ideal level
- + Consistent cooking and frying results
- + Easy to handle thanks to quick switching between functions

Technology highlight: Hall-effect sensor

The multi-mode controller detects the position of the pushing movements and rotations without making any contact. This technology does not show signs of wear which therefore guarantees the maximum service life. Signal processing is digitalised.

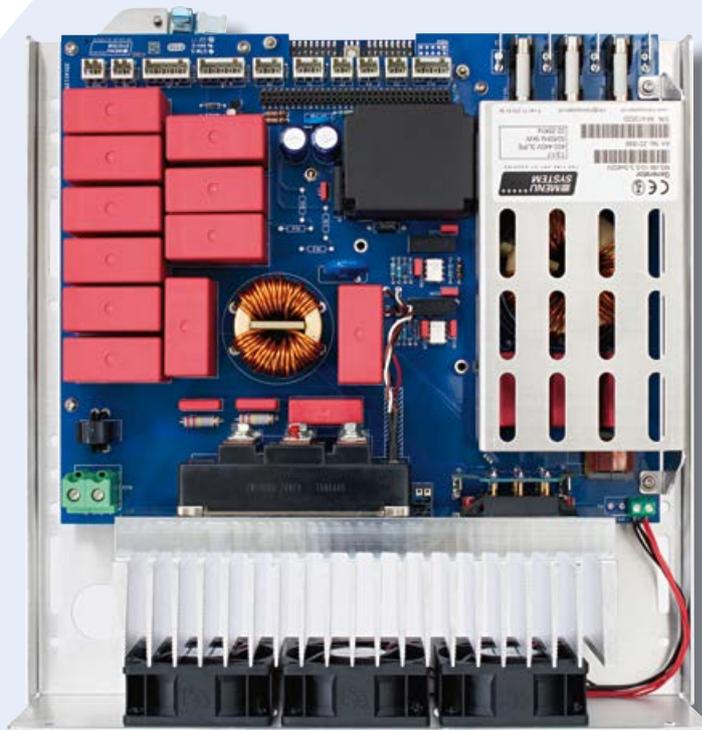


MENU SYSTEM

Blueline induction

Blueline induction represents the latest in energy management. The induction generator has a sharp new look with a blue printed circuit board as a symbol of the further available options.

- + Standardised to DIN 18875
- + DeltaT real-time measurement
- + CB-certified technology



“Celsius Class from MENU SYSTEM enables you to always cook to the best of your abilities as well as to use energy in the most efficient way possible.”

THOMAS DORFER
LANDHAUS BACHER, MAUTERN, AUSTRIA

Standardised to DIN 18875

Standard Blueline induction meets the preconditions for establishing a connection to an energy optimisation system according to current standards. DIN 18875 describes the performance optimisation connection for large kitchen appliances.

+ **Optimise energy efficiency**

+ **Avoid power surges**

+ **Reduce energy costs**

DeltaT real-time measurement

Blueline induction has the capacity to monitor up to five temperature sensors in real time. It detects temperature changes from just a tenth of one degree Celsius and processes this digitally for the different operating modes.

+ **Extremely accurate temperature monitoring**

+ **Even better pan protection**

+ **Multi-level residual heat indicator**

CB-certified technology

Blueline induction has passed the relevant safety tests in accordance with the EN/IEC international standards. The international CB certificate is supplemented by the Swiss S+ safety mark. These seals of approval prove compliance with the legal regulations for electrical safety and electromagnetic compatibility.

+ **The highest level of operational safety**

+ **Compliant with international safety regulations**

+ **Ensures occupational health and safety**

Technology highlight: VFT quality assurance

Each blue induction unit is subjected to a rigorous test by an in-house, automated test system. Over 160 parameters are tested under different operating conditions and the results are recorded in a way that makes them easy to track. This provides you with guaranteed quality at the highest level.



MENU SYSTEM

Star induction base

The star induction base ensures that the inductions can perform to their highest capacity without limitations, even when subjected to high loads or high ambient temperatures. This is at the same time as an increased operational life and ease of service.

MENU SYSTEM never installs induction generators into the upper part of the cooker as this impairs the operational life of the electronics due to the heat produced. The ideal installation situation is a controlled, perfectly cooled environment. And this is exactly what the star induction base provides.

- + Independent cooling system
- + Designed with water protection
- + Quick-fix inserts



“The new star induction foot from MENU SYSTEM results in a better cooking performance at high temperatures, offers protection from water during cleaning as well as an improved ease of service for quick repair and maintenance.”

JOHAN BREEDIJK

ART DECO HOTEL MONTANA, LUZERN, SWITZERLAND



Independent cooling system

The star induction base guarantees an unrivalled cooling capacity. Air is sucked in and extracted at the front without causing a thermal short circuit. The induction base is therefore an independent system which functions reliably in any cooker configuration.

+ Induction with an even longer service life

+ Consistently high performance

+ Maintenance-free

Designed with water protection

The star-shaped appearance is not only good to look at; the internal elements also guarantee a higher level of water protection. The all-round splash protection makes it easier to clean the kitchen including the cooker.

+ All-round splash protection

+ Extremely easy to remove the air filter

+ Star-shaped

Quick-fix inserts

The inductions are inserted horizontally into the star induction foot. A captive screw, which can also be tightened with a coin, is used to fix the quick-fix inserts. Fuses and sockets can easily be accessed from the front.

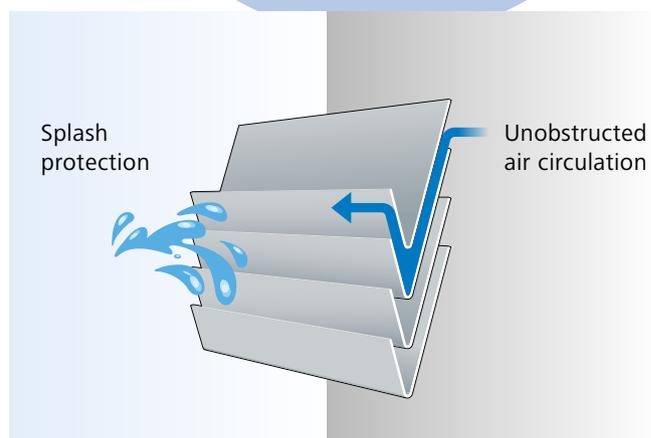
+ Maximum ease of service

+ Simple maintenance

+ Minimal downtimes

Technology highlight: V-fins

A number of layered, v-shaped fins are hidden behind the star of the induction foot. The special shape of the interlocking fins ensures that air can escape and prevents water from entering. An innovation from MENU SYSTEM.



Celsius Class – it speaks for itself

Celsius Class enables MENU SYSTEM to perfect its appliances, their cooking power and user convenience in crucial areas.



Multi-mode controller

Control with freedom for cooks.

The MENU SYSTEM multi-mode controller consists of two completely new innovations: the push-hold function and the temperature-control mode. This significantly increases flexibility when cooking and contributes to maintaining consistently high quality.



Blueline induction

Energy and temperature management consistent every time.

MENU SYSTEM Blueline induction offers an energy optimisation connection in accordance with DIN 18875 as standard. This enables you to reduce energy costs and provides perfect protection for your pans – not forgetting that this is all certified to operational safety standards.



Star induction base

The best cooking performance thanks to superior technology.

The MENU SYSTEM star induction base offers an intelligent solution for improving cooling capacity, splash protection as well as ease of service. More power, even at high temperatures – guaranteed.