

**The fine art of cooking**

*Worker*



THE FINE ART OF COOKING

## **Worker** – straight to the point

Worker – the new cooking suite line for cooks and chefs that want to get straight to the point. Sets the tone in the kitchen. Excellent cost-benefit ratio. With the very latest fifth generation MENU SYSTEM induction technology. With **SLIDECONTROL** – the world's one and only. Control the heat by moving the pan.

**Worker** – straightforward, powerful and precise.





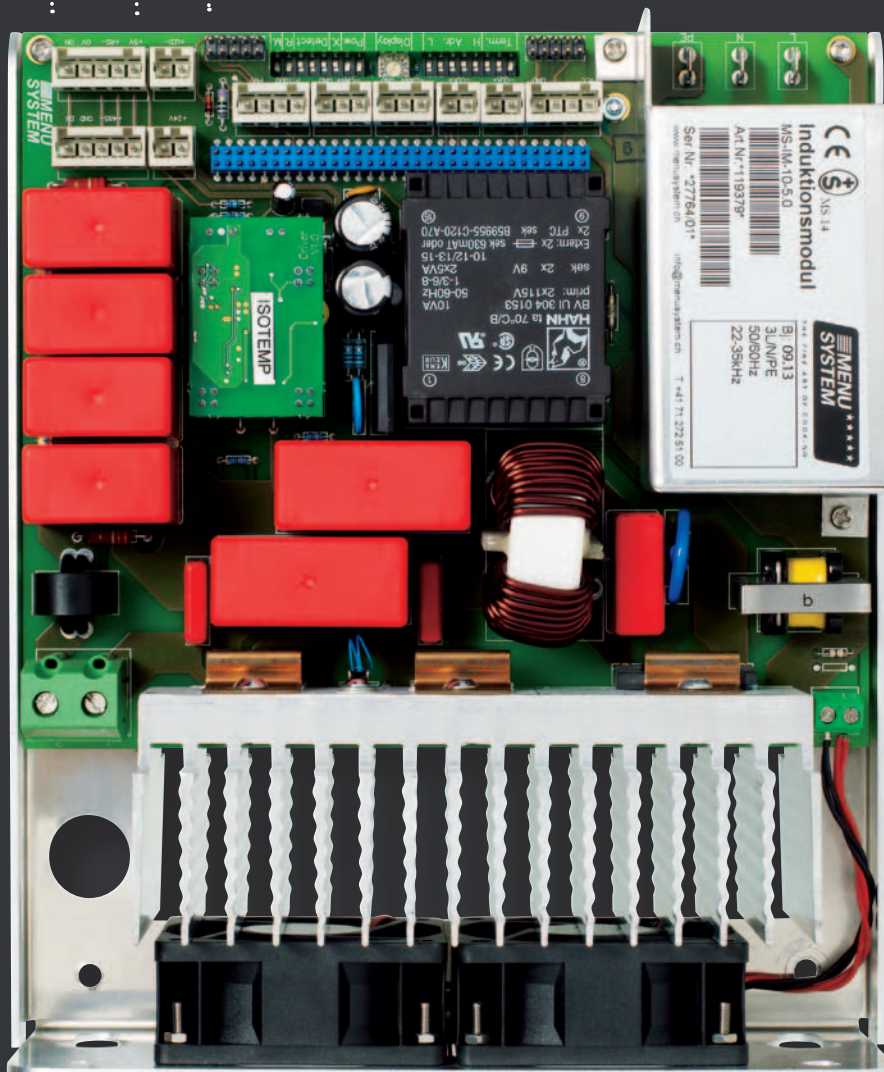
# Impressive benefits

## MENU SYSTEM induction technology

Maximum power density per cm<sup>2</sup> at pan base  
(up to 36 watts)

Patented **SLIDECONTROL** technology

Pan type detection  
(material, size, power consumption properties)



- ..... Integrated cookware protection system using dynamic pan temperature control, among other methods
- ..... Full-coverage temperature monitoring
- ..... Control electronics with the latest processor technology
- ..... Control software that can be updated at any time
- ..... Self-diagnosis system for error detection and signalling
- ..... Automatic fan monitoring
- ..... Integrated BUS system for data communication
- ..... Digital, luminous multi-segment information display
- ..... Satisfies EMC requirements for domestic appliances
- ..... Control and power electronics resistant to power supply fluctuations

## **Worker** – flexible within standards

Worker – not only straight to the point, but also extremely flexible when it is most necessary. You have the choice. You plan your cooking suite individually within standard specifications. Joint-free cover of durable MENU SYSTEM sandwich construction. Flexible configuration of appliances and substructures of proven high quality.

**Worker** – ready whenever you need it. Ready wherever you need it.

**Image on left:**

Ease of operation for top cooking results. Folding control panel for maximum protection and easy access.

**Image on right:**

Worktop made of 40 mm stainless steel, finely polished for optimum working conditions.



**Image on left:**

Induction technology of the latest generation. Cooking without compromises.

**Image on right:**

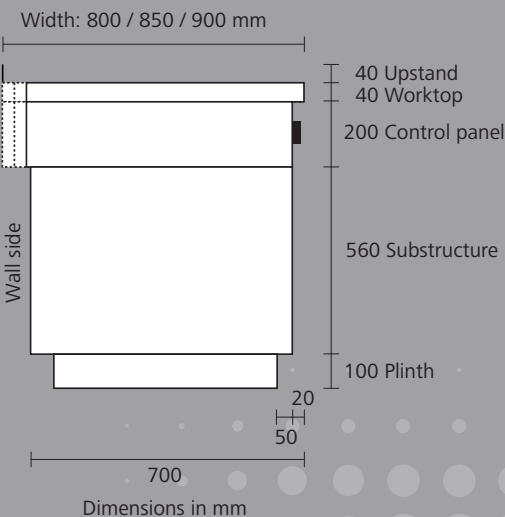
Excellent workmanship through to the last detail. Guaranteed reliability and longevity.



# Worker – the facts

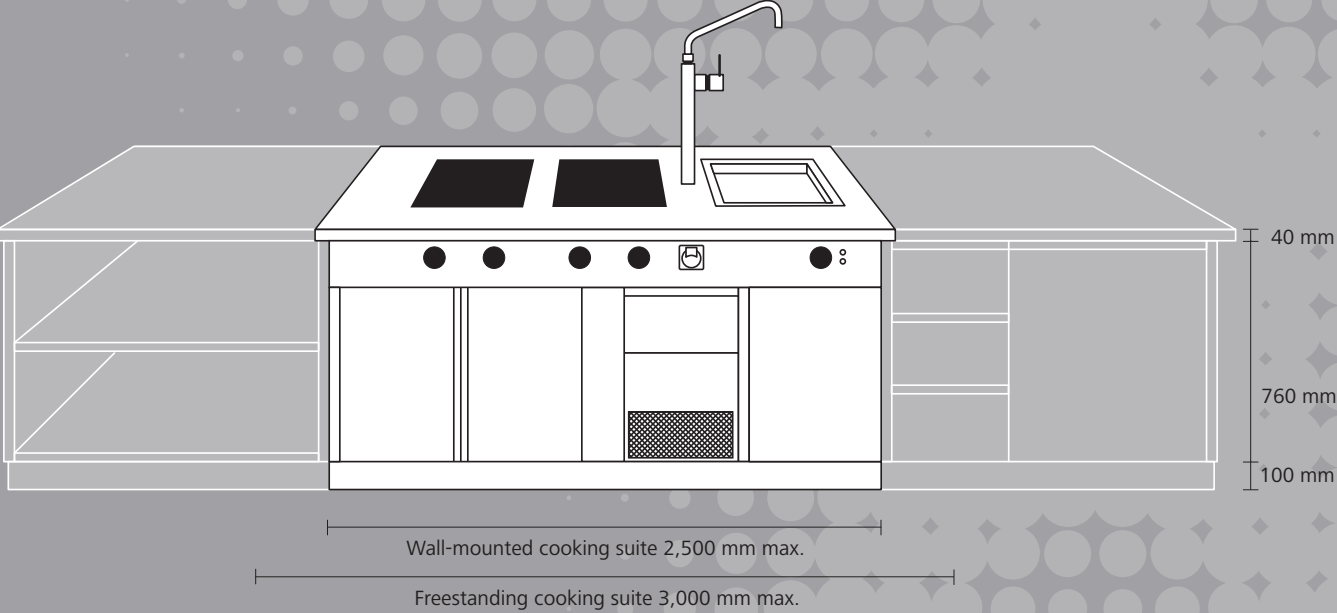
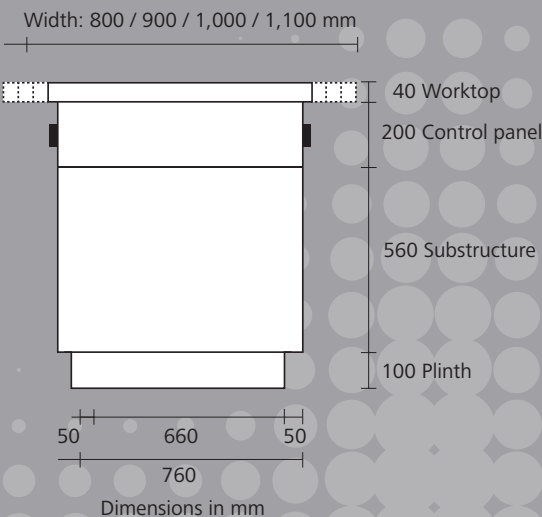
## Worker wall-mounted cooking suite

Length: 800–2,500 mm



## Worker freestanding cooking suite

Length: 800–3,000 mm



Both cooking suite versions can be mounted at the side with a welded edge.

# Worker – the advantages

✓	Inductive power for decisive cooks & chefs	✓	Unbelievably flexible, fits in all kitchens
✓	Original MENU SYSTEM induction technology	✓	Excellent cost-benefit ratio
✓	The world's first – with <b>SLIDECONTROL</b>		

# Easy and convenient planning

## The MENU SYSTEM app: Easy and convenient Worker planning

For more information visit [www.menusystem.ch/worker](http://www.menusystem.ch/worker).



Search term: menuseystem



Simple to use planning tool.



Select the **Worker** length and width.



Equip your cooking suite surfaces and substructures.



Simple, straightforward handling.



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