

# Compact Worker with 4 power hobs MS-I-Worker P, 4 × 6 kW

Item no. 203897



## Top quality professional range

A top quality powerful professional range. Compact, powerful, designed for intensive use on a daily basis. Four induction hobs controlled independently for cooking in prep kitchens. Also ideal for service kitchens thanks to **SLIDECONTROL** technology.

## Benefits that are spot on

- Energy saving increased by 50 to 85 % as compared to conventional cooking technology
- Minimum heat emission levels allow for an optimum kitchen working environment
- Extremely quick boiling times. Maximum heat output is achieved within just a few seconds
- Freely adjustable, highly precise energy metering for perfectly cooked food
- Control that's a smooth ride with patented **SLIDECONTROL** technology
- Maximum power density per cm<sup>2</sup> at pan base
- Pan type detection (material, size, power consumption properties)
- Central pot detection and temperature monitoring
- Automatic fan monitoring
- Self-diagnosis system for error detection and signalling

### Equipment

°CelsiusClass multi-mode controller  
**SLIDECONTROL** technology  
Multi-segment digital displays  
Ultra-strong ceramic glass  
Rear upstand CU100  
Main switch with indicator light

### Substructure

Hygiene substructure with pan tray table  
Star induction base  
CNS plinth 100 mm

## Technology that is globally unique

The MENU SYSTEM  
induction technology

**Celsius** Class  
Innovation MENU SYSTEM



## Multi-mode controller

Control with freedom  
for cooks.



## Blueline induction

Energy and temperature  
management consistent  
every time.



## Star induction base

The best cooking perfor-  
mance thanks to superior  
technology.

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**Top quality professional range**

**4 Power induction hobs 6 kW each with patented SLIDECONTROL technology**

The induction power hob is designed for cooking with just one pan. It's an ideal choice wherever high power levels are required: by producing heat quickly for a short period, it's perfect for flash frying and cooking large quantities.

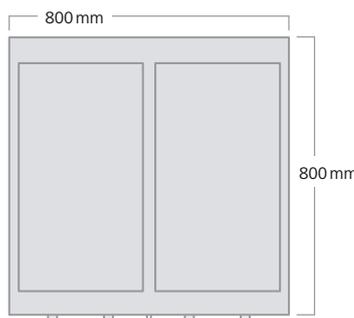
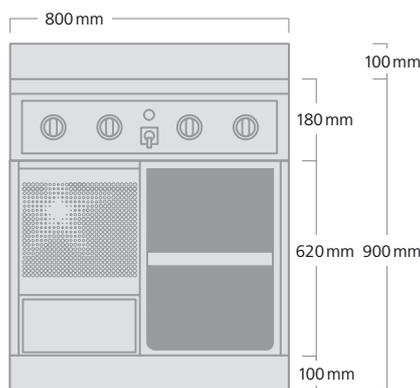
- Suitable for pans up to 32 cm
- Effective field ø 300 mm
- Central pot detection and temperature monitoring

**Design**

- Hob made from high-quality glass-ceramic material
- Complete housing made from solid stainless steel (Chromium nickel steel 1.4301)
- Removable, easy to clean grease filter
- Massive CNS plinth
- Continuously variable, electronic power control for highly precise energy metering
- One-handed operation using 4 multi-mode controllers
- Control and power electronics resistant to power supply fluctuations

**Technical data**

|                 |   |
|-----------------|---|
| Dimension       | 800 × 800 × 900 mm                      |
| Glass dimension | 2 × 360 × 360 mm                        |
| Connected load  | 4 × 6 kW<br>3 × 400–440 VAC<br>50/60 Hz |
| Heat emission   | latent 1680 W<br>sensible 1920 W        |
| Plug            | CEE 32                                  |
| Cable length    | 2.5 m                                   |
| Weight          | 135 kg                                  |



**Safety instructions**

The exhaust air must be allowed to escape unobstructed. The grease filter must be cleaned regularly.

The experience MENU SYSTEM has gained as the leader of the induction cooking suite market flows directly into the design and development of our standalone appliances. Accordingly, our standalone appliances provide the ideal response to the needs of professionals.



**Quality guaranteed**

Our manufacturer's warranty vouches for the quality of our products. Depending on country and region, service and warranties are looked after either by MENU SYSTEM directly or by our authorised partners.



**Made in Switzerland**

With MENU SYSTEM, induction technology, electrical technology and metal-worked components all come from a single source. The high degree of vertical integration guarantees full control based on quality and expertise. For MENU SYSTEM, «Made in Switzerland» isn't just a label – it's a philosophy and a living reality.