

The fine art of cooking

Induction cooking appliances and griddle plates



THE FINE ART OF COOKING

Our passion makes cooking an art form...

...so you can keep your creative juices in full flow.

MENU SYSTEM is the undisputed market leader in customised induction cooking suites. Our products represent the state of the art.

- We construct induction cooking suites exclusively, and we want to be the best in our field.
- We are pioneers of induction technology and we are further developing it constantly.
- We design and produce each cooking suite individually to suit the requirements of our customers.
- We produce our cooking suites in-house from scratch – we embody «Made in Switzerland».

**Induction cooking suites – individual and tailor-made
Standalone devices of cooking suite quality**

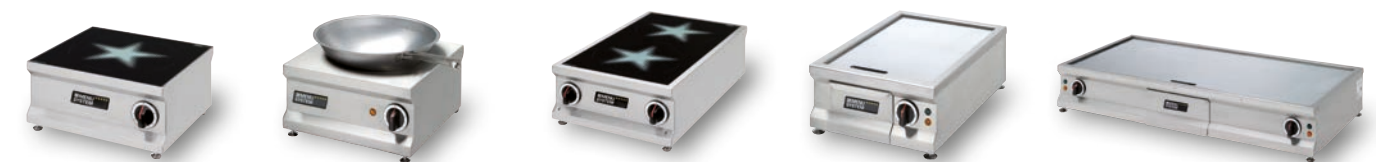
For over 35 years now, the recipe for our success has been:
Developed from practical experience, built for cooking professionals.

Standalone devices of cooking suite quality

Menu System is the undisputed market leader in customised induction cooking suites. Our products represent state of the art technology. The performance and reliability of our standalone devices are equal to those of our cooking suites. There's simply no compromise!

A choice you can rely on

Our in-house production facilities have been delivering induction technology, electrical technology and metal-worked components «Made in Switzerland» for more than 30 years. Standalone appliances from MENU SYSTEM – developed from practical experience, built for professionals.



Proven a thousand times over

Menu System's standalone appliances have been proving their worth in day-to-day applications for many years. The high level of reliability of our appliances gives our customers the security and peace of mind that comes with knowing they have selected a product that is at the top of its class.

Induction technology at the highest level

The °CelsiusClass features are included as standard in every MENU SYSTEM induction cooking suite.



Multi-mode controller

Control with freedom for cooks.

Increased cooking convenience with consistent quality
Innovations: PushHold function and temperature control mode



Blueline induction

Energy and temperature management consistent every time.

Energy-optimisation connection in accordance with
DIN standard 18876

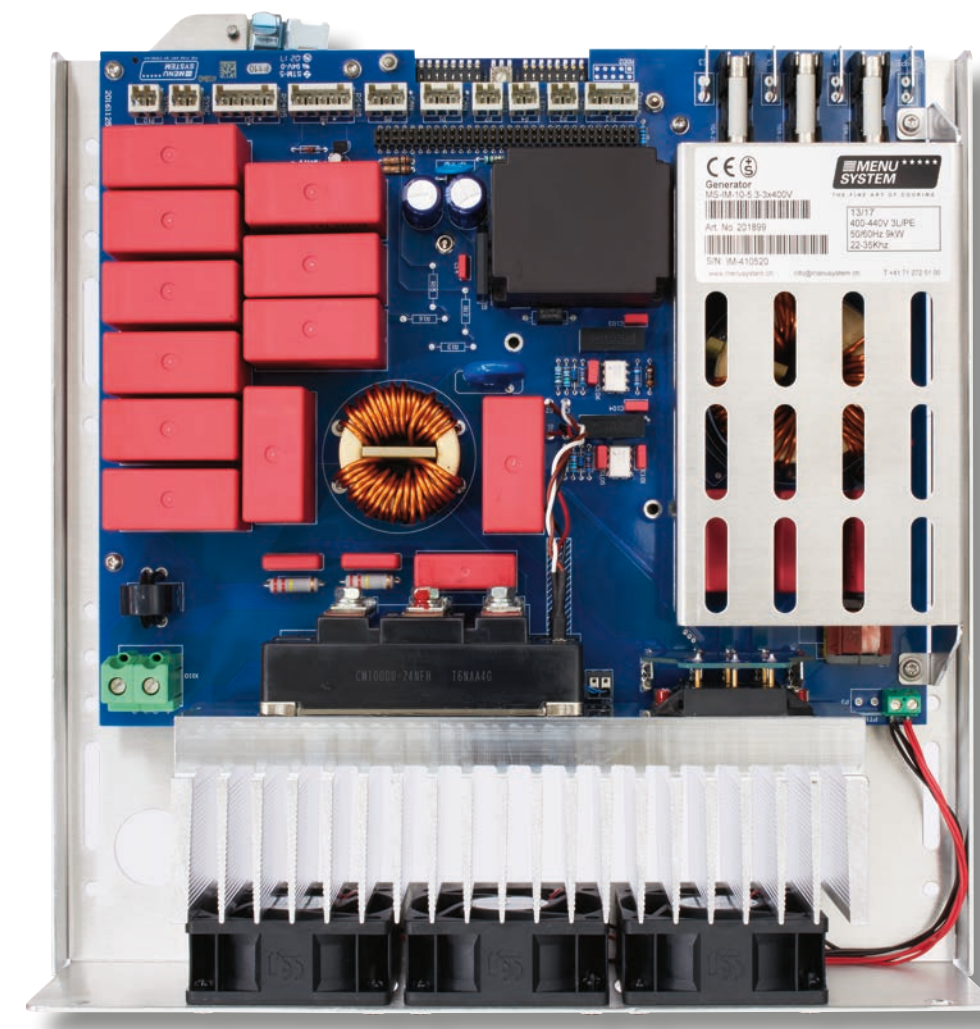


Star induction base

The best cooking performance thanks to superior technology.

Improved: Cooling performance, spray water protection,
easy servicing

Technology that is globally unique



MENU SYSTEM is the only cooking suite manufacturer in the world to develop and produce all of the components in its induction technology in-house, and focuses fully on this future-oriented technology.

No other company has more experience in the application of induction for professional chefs.

You should benefit directly from this: We are the only company in the world offering this quality.

Multi-mode controller

Keeping food warm and controlling the temperature has reached an entirely new level – thanks to the new Turn & Push operation. A whole new cooking experience.



Power mode

- Precise control of the cooking power
- Complete control over the cooking process
- Maximum power density
- Stepless, precise power supply
- Ultra-fast boiling
- **SLIDECONTROL** for intuitive cooking

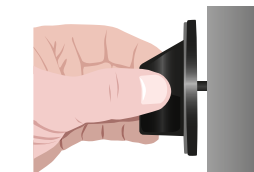


Temperature-control mode

- Intelligent temperature control
- Persistently high level of food quality
- The best in energy efficiency
- Keeping food warm is particularly efficient
- Temperatures between 30° and 95° Celsius



PushHold function



- Temperature can be set at the ideal level
- Consistent cooking and frying results
- Easy to handle thanks to quick switching between functions
- Direct fixing of the pan temperature
- Temperatures between 30° and 180° Celsius

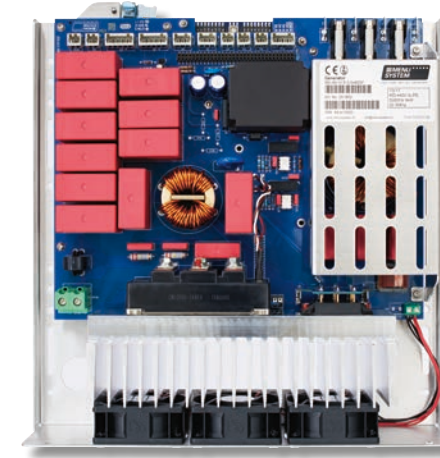


Technology highlight: Hall-effect sensor

Detection of the turn & push actions is contactless. This technology does not show signs of wear. Signal processing is digitalised.

Blueline induction

Blueline induction represents the latest in energy management. When cooking, you also use energy in the most efficient way possible.



Standardised to DIN 18875

- Optimise energy efficiency
- Avoid power surges
- Reduce energy costs
- With standard connection to an energy optimisation system included

DeltaT real-time measurement

- Extremely accurate temperature monitoring by up to five sensors in real-time
- Even better pan protection
- Multi-level residual heat indicator
- Detects changes from 1/10 °C
- Digital processing

CB-certified technology

- The highest level of operational safety
- Compliant with international safety regulations
- Ensures occupational health and safety
- Inspection certificate: CB certificate, safety mark S+



Technology highlight: VFT quality assurance

Every Blueline induction system has passed an automated full test. Over 160 parameters are tested in different operating statuses and reproducibly logged.

Star induction base

The induction systems perform to their highest capacity without limitations, even when subjected to high loads and high external temperatures. This is at the same time as an increased operational life and ease of service.

Independent cooling system

- Induction with an even longer service life
- Consistently high performance
- Maintenance-free
- Previously unachievable cooling performance
- Without a thermal short circuit via the front
- Reliable, autonomous system

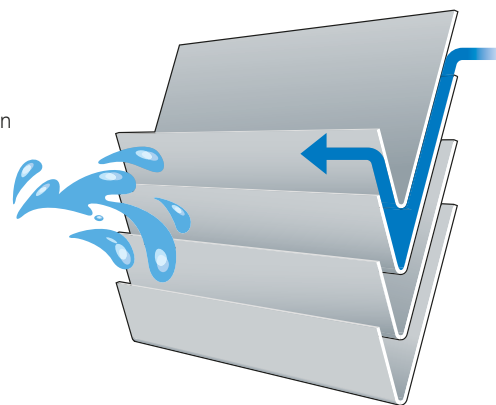
Designed with water protection

- All-round splash protection
- Extremely easy to remove the air filter
- Star-shaped
- Eases cleaning

Quick-fix inserts

- Maximum ease of service
- Simple maintenance
- Minimal downtimes
- Horizontal slide-in modules
- Secured by a captive screw

Splash protection



Unobstructed
air circulation

Technology highlight: V-fins

The special shape of the interlocking v-shaped fins ensures that air can escape and prevents water from entering. A MENU SYSTEM innovation.

A world first *SLIDECONTROL*



As if by magic. *SLIDECONTROL* stands for intuitive cooking – slide rather than regulate.

Patented control technology from MENU SYSTEM

Full power is emitted when the pan is placed in the centre of the hob. Sliding the pan just a few centimetres from the centre, in any direction, causes a rapid and continuous reduction in cooking power. With the power controlled entirely on the basis of how the pan is moved, just a single hand movement is enough to get exactly the result you want – whenever you want it.

Impressive benefits

The induction technology developed and patented by MENU SYSTEM is globally unique and represents a quantum leap when it comes to quality and functionality.

Our technology is your convenience

- Maximum power density per cm² 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
- Digital, luminous multi-segment information display



Technological highlight: by a distance when it comes to longevity

Our generators are logically installed at a distance from the top section of the cooking suite or the heat source. Because all electronics work longer and better without the effects of heat.

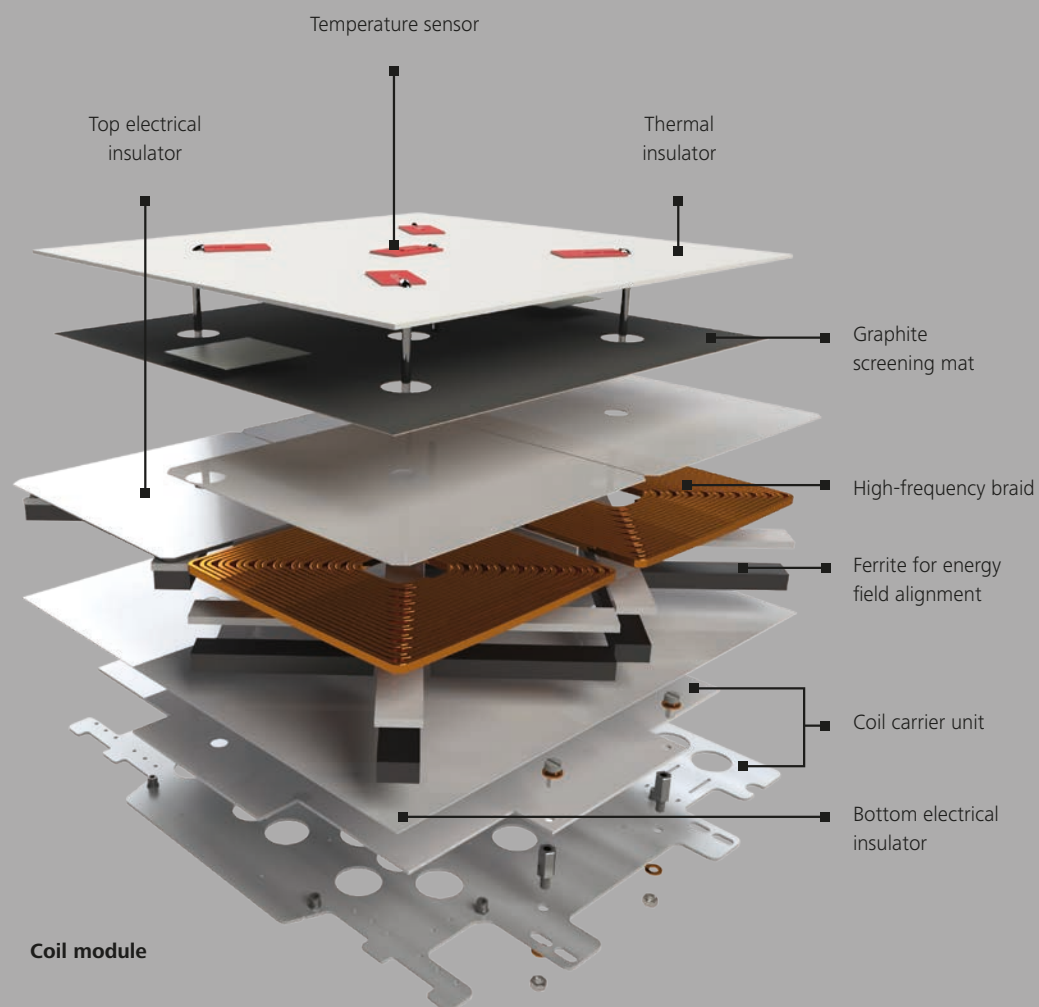
Full competence in coil production

The coil and induction generator are the two central elements of every induction cooking appliance. When manufacturing the induction coils, we never leave anything to chance. The aim is to apply the energy as efficiently as possible to the pan.

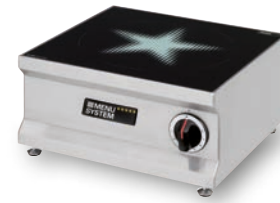
Induction hobs generate heat exactly where you need it – directly in the pan. An electromagnetic field enables heat to be generated directly in the base of the pan at maximum speed. No power is consumed and no heat emitted if the hob is switched on but no pan is on it.

The induction technology developed and patented by MENU SYSTEM impresses with a particularly long service life, because the design delivers optimum air cooling and the generator is located an adequate distance from the hob.

It has been safety-tested in accordance with international EN/IEC standards, CB-certified and manufactured precisely, so that all the hobs of a cooking suite behave in exactly the same way.

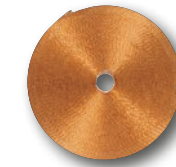


Induction appliances with a single hob



Induction appliance with power hob

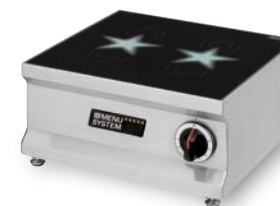
Type	MS-I-10P, Item no. 120815
Dimension	400 × 400 × 200 mm
Connected load	6 kW, 3×400–440 VAC, 50/60 Hz
Plug	CEE 16 or type 15
Equipment	°CelsiusClass multi-mode controller SLIDECONTROL technology Multi-segment digital display Extra-strong ceramic glass Removable grease filter Height-adjustable feet



Power induction hob 6 kW With patented *SLIDECONTROL* technology Power brought straight to the point

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



Induction appliance with multifunction hob

Type	MS-I-10M, Item no. 120817
Dimension	400 × 400 × 200 mm
Connected load	7 kW, 3×400–440 VAC, 50/60 Hz
Plug	CEE 16 or type 15
Equipment	°CelsiusClass multi-mode controller Multi-segment digital display Extra-strong ceramic glass Removable grease filter Height-adjustable feet



Multifunction induction hob 7 kW Versatility and flexibility

The multifunction induction hob is ideal for cooking with two to four pans. Thanks to the capacity and high power density of the coil, it's a perfect choice for both production and finishing.

- For 4 saucepans measuring 16 cm or a cooking pot up to 38 cm
- Effective field 340 × 360 mm
- 2-zone pot detection and temperature monitoring



Induction appliance with full-coverage large hob

Type	MS-I-10G, Item no. 120819
Dimension	400 × 400 × 200 mm
Connected load	9 kW, 3×400–440 VAC, 50/60 Hz
Plug	CEE 16 or type 15
Equipment	°CelsiusClass multi-mode controller Multi-segment digital display Extra-strong ceramic glass Removable grease filter Height-adjustable feet



Full-coverage large induction hob 9 kW Maximum pan capacity with optimum power distribution

The full-coverage large hob is ideal for cooking with several small pans. It's also the perfect choice wherever even heat distribution in a large pan is required. Highly precise energy metering for perfectly cooked food.

- For 4 saucepans measuring 20 cm or a cooking pot up to 40 cm
- Effective field 380 × 380 mm
- Full-coverage pot detection and temperature monitoring

Induction appliances with 2 hobs



Power at the double

Solutions for prep kitchens don't get more compact than this. Also ideal for service kitchens thanks to **SLIDECONTROL** technology. Two induction hobs controlled independently in the most compact of dimensions.

Induction appliance with 2 power hobs

Type	MS-I-20P, Item no. 120821
Dimension	700 × 400 × 200 mm
Connected load	2x6 kW 3×400–440 VAC, 50/60 Hz
Plug	CEE 16 or type 25
Equipment	°CelsiusClass multi-mode controller SLIDECONTROL technology Multi-segment digital displays Extra-strong ceramic glass Removable grease filter Height-adjustable feet



Multifunction at the double

The most flexible solution for prep and service kitchens. Can be used for large or even several small pans. Two induction hobs controlled independently in the most compact of dimensions.

Induction appliance with 2 multifunction hobs

Type	MS-I-20M, Item no. 120822
Dimension	700 × 400 × 200 mm
Connected load	2x7 kW 3×400–440 VAC, 50/60 Hz
Plug	CEE 16 or type 25
Equipment	°CelsiusClass multi-mode controller Multi-segment digital displays Extra-strong ceramic glass Removable grease filter Height-adjustable feet

Induction appliances with 4 hobs

High power in the smallest of spaces

A full-featured, high-performance prep cooking suite. Space-saving, high power, for daily and intensive use. Four independently controllable hobs for the prep-oriented kitchen. Thanks to the **SLIDECONTROL** technology, also optimally suited for open service.

Induction appliance with 4 power hobs

Type	MS-I-40P, Item no. 120823
Dimension	800 × 800 × 200 mm
Connected load	4x6 kW 3×400–440 VAC, 50/60 Hz
Plug	CEE 32
Equipment	°CelsiusClass multi-mode controller SLIDECONTROL technology Multi-segment digital displays Extra-strong ceramic glass Removable grease filter Height-adjustable feet 100 mm threaded wall shroud

Multifunction, full-featured flexibility

A full-featured cooking suite for small catering companies. Extremely flexible in application. Ideal for à la Carte kitchens, as well as prep work. Four independently controllable, versatile hobs, designed for everyday use.

Induction appliance with 4 multifunction hobs

Type	MS-I-40M, Item no. 120825
Dimension	800 × 800 × 200 mm
Connected load	4x7 kW 3×400–440 VAC, 50/60 Hz
Plug	CEE 32
Equipment	°CelsiusClass multi-mode controller Multi-segment digital displays Extra-strong ceramic glass Removable grease filter Height-adjustable feet 100 mm threaded wall shroud

Compact cooking suite



Full-featured prep cooking suite

The most compact prep kitchen with substructure. Four independently controllable hobs, thanks to **SLIDECONTROL** technology also for open service.

Equipment	°CelsiusClass multi-mode controller SLIDECONTROL technology Multi-segment digital displays Ultra-strong ceramic glass Rear upstand CU100 Main switch with indicator light
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Compactworker with 4 multifunctional hobs

Type	MS-I-Compactworker P, Art. no. 203897
Dimensions	800 × 800 × 900 mm
Power	4x6 kW 3×400–440 VAC, 50/60 Hz
Plug	CEE 32
Substructure	Hygiene substructure with pan tray table Star induction base CNS plinth 100 mm



Multifunction in the smallest of spaces

The most flexible prep and open service kitchen complete with substructure. Suitable for large or multiple small pans. Four independently controllable hobs in the tightest of space.

Equipment	°CelsiusClass multi-mode controller Multi-segment digital displays Ultra-strong ceramic glass Rear upstand CU100 Main switch with indicator light
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Compactworker with 4 power hobs

Type	MS-I-Compactworker M, Art. no. 203896
Dimensions	800 × 800 × 900 mm
Power	4x7 kW 3×400–440 VAC, 50/60 Hz
Plug	CEE 32
Substructure	Hygiene substructure with pan tray table Star induction base CNS plinth 100 mm

Induction wok

Extremely rapid power with highly precise metering

Lightning-quick cooking with maximum productivity; a versatile option for Asian and contemporary European cuisine. Also extremely well suited to prep kitchens thanks to the maximum depth of the WOK pan.

Versatility from Asia

Powerful wok, suitable for a wide variety of uses, responds quickly and precisely when the controls are adjusted.



Accessories	wok pan 300 with handle
Item no.	110466
Content	6 litres

Induction wok 300

Type	MS-I-Wok300, Item no. 120829
Dimension	400 × 400 × 200 mm
Connected load	5 kW, 3×400–440 VAC, 50/60 Hz
Plug	CEE 16 or type 15
Equipment	Electronic temperature monitoring Wok shell offering impact resistance Removable grease filter Height-adjustable feet

Super-size from Asia

Produce large quantities in next to no time



Accessories	wok pan 540 with 2 handles
Item no.	105889
Content	25 litres

Induktion wok 540

Type	MS-I-Wok540, Item no. 120831
Dimension	600 × 600 × 265 mm
Connected load	8 kW, 3×400–440 VAC, 50/60 Hz
Plug	CEE 16 or type 15
Equipment	Electronic temperature monitoring Huge ceramic wok shell Removable grease filter Height-adjustable feet

Griddle Plates

Guaranteed culinary delights

MENU SYSTEM griddle plates guarantee superior grilling results, lighten workloads, are efficient, save money thanks to high energy savings, and are unbeatable in terms of both their ecological and economical credentials.



Compact cooking

Space-saving, powerful griddle for small kitchens or snack bars. Its compact design belies its ability for uninterrupted service.

Accessories included	Removable splash guard Angled spatula Stainless steel sponge
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MS-G-40 hard chrome griddle plate 40 x 60 cm with 1 heating zone

Item no.	111441
Dimension	400 x 600 x 200 mm
Griddle area	340 x 540 mm
Connected load	3 kW, 3x400 VAC, 50/60 Hz
Temperature	50 to 250 °C
Plug	CEE 16 or type 15
Equipment	Anti-stick hard chrome surface Continuously variable temperature control Efficient 2-plate heating technology Status indicators Removable grease tray Height-adjustable feet



Slim and practical

Griddle with two heating zones positioned one behind the other which can be controlled independently. Boasts a large griddle plate despite its narrow front.

Accessories included	Removable splash guard Angled spatula Stainless steel sponge
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MS-G-50 hard chrome griddle plate 50 x 70 cm with 2 heating zones

Item no.	111443
Dimension	500 x 700 x 200 mm
Griddle area	440 x 640 mm
Connected load	6 kW, 3x400 VAC, 50/60 Hz
Temperature	50 to 250 °C
Plug	CEE 16 or type 15
Equipment	Anti-stick hard chrome surface Continuously variable temperature control Efficient 2-plate heating technology Status indicators Removable grease tray Height-adjustable feet



Strong and traditional

Flexible powerful griddle for intensive everyday use. Square and very practical griddle area. Features two heating zones positioned one next to the other which can be controlled independently.

Accessories included	Removable splash guard Angled spatula Stainless steel sponge
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MS-G-60 hard chrome griddle plate 60 x 60 cm with 2 heating zones

Item no.	111440
Dimension	600 x 600 x 200 mm
Griddle area	540 x 540 mm
Connected load	6 kW, 3x400 VAC, 50/60 Hz
Temperature	50 to 250 °C
Plug	CEE 16 or type 15
Equipment	Anti-stick hard chrome surface Continuously variable temperature control Efficient 2-plate heating technology Status indicators Removable grease tray Height-adjustable feet



Wide and powerful

Wide griddle for maximum productivity and managing large volumes. Ideal for steakhouses, barbeque restaurants and catering on a large scale. Features two heating zones positioned one next to the other which can be controlled independently.

Accessories included	Removable splash guard Angled spatula Stainless steel sponge
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MS-G-90 hard chrome griddle plate 90 x 60 cm with 2 heating zones

Item no.	111370
Dimension	900 x 600 x 200 mm
Griddle area	840 x 540 mm
Connected load	9 kW, 3x400 VAC, 50/60 Hz
Temperature	50 to 250 °C
Plug	CEE 16 or Type 25
Equipment	Anti-stick hard chrome surface Continuously variable temperature control Efficient 2-plate heating technology Status indicators Removable grease tray Height-adjustable feet



The XXL griddle

Super-size griddle – unique in terms of size and performance. Ideal for busy steakhouses and barbeque restaurants. Features two heating zones positioned one next to the other which can be controlled independently. Room for two chefs to work.

Accessories included	Removable splash guard Angled spatula Stainless steel sponge
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MS-G-120 hard chrome griddle plate 120 x 60 cm with 2 heating zones

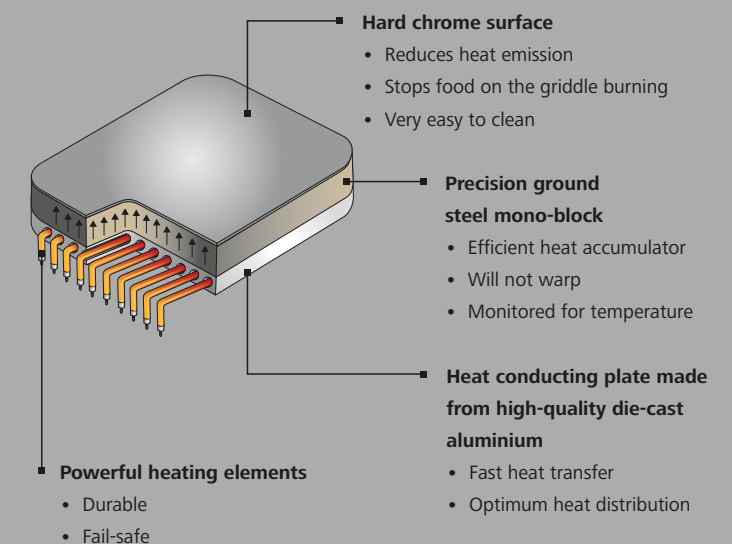
Item no.	111442
Dimension	1200 x 600 x 200 mm
Griddle area	1140 x 540 mm
Connected load	12 kW, 3x400 VAC, 50/60 Hz
Temperature	50 to 250 °C
Plug	CEE 32
Equipment	Anti-stick hard chrome surface Continuously variable temperature control Efficient 2-plate heating technology Status indicators Removable grease tray Height-adjustable feet

Hard chrome griddle plates from MENU SYSTEM

MENU SYSTEM griddle plates guarantee superior cooking results, lighten workloads, are efficient, save money thanks to high energy savings, and are unbeatable in terms of their environmental and economical credentials. Hard chrome griddle plates from MENU SYSTEM are developed from practical experience and built for professionals.

Exclusive technology

The 2-plate heating technology with cast-in heating elements guarantees the maximum in efficiency with the lowest energy consumption.



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