

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 our customers' requirements.
- 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 40 years, 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.

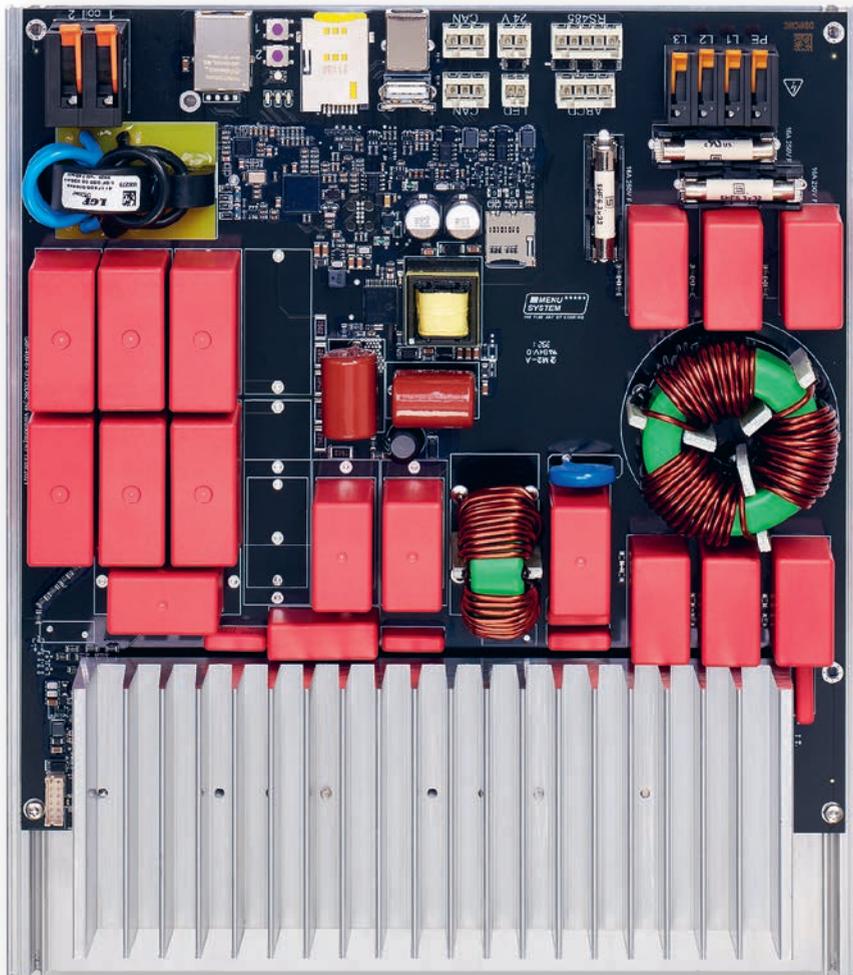
Celsius **Black**

Leading Induction Technology



Celsius Black.
Technology for superior cooking suites.

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.

Superior cooking functions



Pan type recognition

Blackline induction recognises pan types and thus a pan's power absorption behaviour. This capability makes all the difference: maximum pan performance, cookware protection and pan adaptive, precise power control are your exclusive advantages.

Temperature control mode

In temperature control mode, your food is kept warm, extremely efficiently, at a temperature set by you. You are able to select the temperature you want to the exact degree between 30° and 95° Celsius. Perfect for long-lasting, superior food quality.

SlideControl

SlideControl stands for intuitive cooking. Control that is a smooth ride. You control the cooking power by sliding the pan on the hob. This patented technology gives you full control over the cooking process – without distractions and without having to make any compromises.

Superior cooking functions thanks to

- + Stepless power mode
 - + SlideControl for intuitive cooking
 - + Temperature control mode
 - + Tempering function (e.g. for chocolate)
 - + PushHold function
- + Pan type recognition
 - + Pan adaptive power regulation
 - + Maximum power density per cm²
 - + Digital information display

Superior energy management



Maximum energy efficiency

Celsius Black represents the latest in energy management. State-of-the-art electronic components ensure maximum energy efficiency and minimum standby consumption. When cooking, you are using energy in the most efficient way possible.

Cool-to-Power-System

An efficient – and so far unrivalled – cooling capacity ensures that Blackline induction units can perform to the highest capacity without limitations, even when subjected to high loads or high ambient temperatures. The cooling works continuously, is very quiet and fail-safe.

DIN 18875 on Board

Celsius Black offers an energy optimisation connection in accordance with DIN 18875 as standard. This allows you to avoid power peaks and reduce your energy costs. The maximum power in the case of optimisation can be configured by cooking zone.

Superior energy management thanks to

- ⊕ Maximum energy efficiency
 - ⊕ Active efficiency optimisation
 - ⊕ MultiVolt technology
 - ⊕ DIN 18875 on board (configurable)
- ⊕ Minimal standby consumption
 - ⊕ «Best of» coil control
 - ⊕ Cool-to-power system

A leading technology for the restaurant sector

Menu System inspires with its state-of-the-art technology. With Swiss precision and perfectionism, we guarantee the best foundations for your culinary establishment's success. Be an operator with body and soul. We deliver the technology to do so – with the world's best cooking suite. Find out in this interview with our owner Dr Paul Schneider what attitudes and values are behind Menu System's **Celsius Black** technology revolution.



Dr Paul Schneider
Managing Director and owner Menu System

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Dr Schneider, what does a cooking suite need to be able to do nowadays in a professional kitchen?

Everything! It needs to inspire the chef as a tool, as a workplace and as an investment. The cooking suite is the key to high productivity and low operating costs in the professional kitchen.

To attract the best chefs, an employer's appeal can be enhanced with a great cooking suite. Ecology and Kitchen 4.0 have also become relevant as selection criteria.

How does Celsius Black help achieve top results in the restaurant sector?

Thanks to a simultaneous focus on the kitchen and profitability, Celsius Black offers chefs a superior choice of cooking functions. This freedom encourages creativity and allows them to indulge their guests with perfect quality. At the same time, Celsius Black maximises energy efficiency and ensures minimal costs for operation and maintenance. Thanks to smart key figures from the Data Lounge, operating costs can be actively reduced, making the kitchen a fundamental part of a restaurant's cost control.

Menu System has expanded its production site in St.Gallen (Switzerland) in 2020/2021. What was the focus of its design, and what benefits will this bring for its production processes?

With the conversion and redesign project, we succeeded in combining batch size 1 and the principles of industrial production. A third more capacity and achieving faster delivery times as an outcome. We live «Made in Switzerland» today and in the future. At Menu System, induction technology, electrical technology and fabricated components all come from a single source. The company's defining principle is one of full control based on quality and expertise.



An in-house development team programs all Celsius Black processes. What are the advantages of that?

The advantage lies in the uniqueness of the technical solutions we can offer our customers. Innovation never ends. That is why we have always developed and produced all the components for our induction technology in-house. We combine the latest technologies with 40 years of experience, which is a direct and unique benefit to our customers.

How does the cooking suite fit into the overall environment of a professional kitchen?

Our philosophy is clear. The cooking suite is and always will be the soul of all professional kitchens. With Celsius Black and Data Lounge, the heart of the kitchen becomes intelligent and networked. That is the future. These are the perfect foundations for excellence in a professional kitchen.

Why is Menu System the right choice? What do culinary professionals particularly value, today and in the future?

We are the specialist manufacturer for cooking suites. No other company has more experience in the manufacture of customised induction cooking suites and, because we specialise in this one thing, it can be assumed that we fully understand our profession. Our enthusiastic customers and our success prove it.

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	Celsius Black 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 \varnothing 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	Celsius Black 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	Celsius Black 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	Celsius Black 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	Celsius Black 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	Celsius Black 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	Celsius Black 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	Celsius Black 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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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 for the tightest of spaces.

Equipment	Celsius Black 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 multifunctional hobs

Type	MS-I-Compactworker P, Art. no. 203897
Dimensions	800 × 800 × 900 mm
Power	4×6 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

Compactworker with 4 power hobs

Type	MS-I-Compactworker M, Art. no. 203896
Dimensions	800 × 800 × 900 mm
Power	4×7 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

Extreme, 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

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.

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

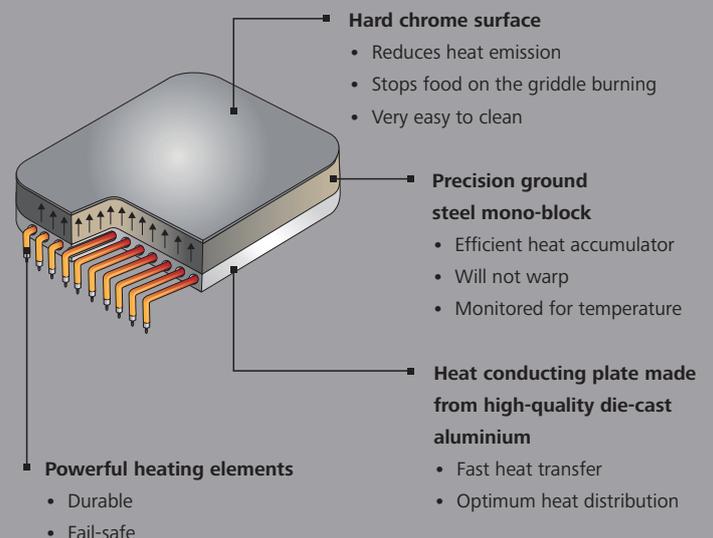
Item no.	111442
Dimension	1200 x 600 x 200 mm
Griddle area	1140 x 540 mm
Connected load	12 kW, 3x400 VAC, 50/60 Hz
Temperature	50 to 250 °C
Plug	CEE 32
Equipment	Anti-stick hard chrome surface Continuously variable temperature control Efficient 2-plate heating technology Status indicators Removable grease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



MENU SYSTEM AG

Oberstrasse 222
CH-9014 St.Gallen
T +41 71 272 51 00
F +41 71 272 51 10
info@menusystem.ch
www.menusystem.ch

MENU SYSTEM AUSTRIA GMBH

Steinebach 18
A-6850 Dornbirn
T +43 5572 39 48 00
F +43 5572 39 48 00-55
info@menusystem.at
www.menusystem.at

MENU SYSTEM GERMANY GMBH

Turmstrasse 4
D-78467 Konstanz
T +49 1805 880 558-10
F +49 1805 880 558-88
info@menusystem.de
www.menusystem.de

