

The fine art of cooking

Induction Cooking Suites



THE FINE ART OF COOKING

” The right partner
for the highest demands
Fabrizio Zanetti



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

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



A comfortable kitchen temperature

Extremely quick boiling times

Huge energy savings

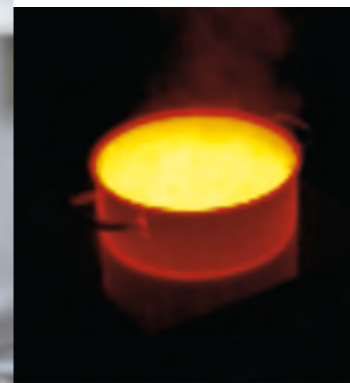
Induction technology – only advantageous for cooking professionals

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.

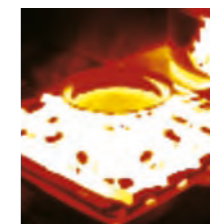
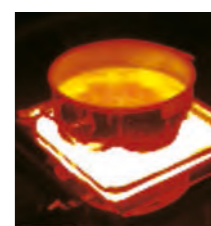
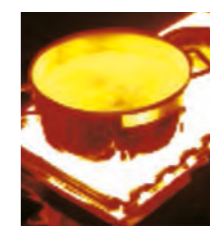
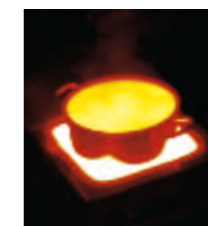
If the hob is switched on but no pan is on it, no power is consumed and no heat emitted.

High energy savings – just one of a number of benefits

- Energy savings increased by 50 to 85% as compared to conventional cooking technology.
- The reduction in energy costs alone means the induction technology pays for itself in no time at all – making it a high-yield investment.
- Minimum heat emission levels allow for an optimum kitchen working environment.
- Greasy vapours kept to a minimum with reduced spillage from pans onto hobs.
- Extremely quick boiling times. Maximum heat output is achieved within just a few seconds.
- Freely adjustable, highly precise energy metering for perfectly cooked food.



**MENU SYSTEM
Induction hob**
Unsurpassed efficiency of 95%, regardless of the size and number of pans in use



Infrared hob
Efficiency below 75%
High heat emission levels; delayed control

Gas hob
Efficiency below 60%
High heat emission levels; becomes very dirty

Electric hob
Efficiency below 40%
Heat emission levels always extremely high; difficult to control



The cooking suite is the heart of every kitchen

Induction cooking suites from MENU SYSTEM are the best example of how well thought-out investments drastically increase productivity and effectively lower operating costs. As your partner in contemporary catering technology, MENU SYSTEM supplies professional kitchens with the products and ingredients they need for success.

Tailored to your ideas and operational requirements

Our philosophy is clear: the cooking suite is and always will be at the heart of all professional kitchens. That's why we tailor our cooking suites specifically to the needs of you, the customer, and construct them using our state-of-the-art technical infrastructure. We accommodate all your operational requirements when designing your cooking suite – ensuring that, with MENU SYSTEM induction cooking suites, all your wishes come true.



Cooking suite for high-volume, large-scale businesses:

Extremely high-capacity, separate production and finishing areas for maximum output with up to ten members of staff. Superstructure and substructure both fully equipped.



Cooking suite for medium-sized businesses:

High-capacity, for high levels of productivity with conventional workstation divisions; designed for up to five members of staff; versatile and flexible. Superstructure fully equipped.



Cooking suite for smaller businesses:

Multifunctional production and finishing areas with integrated preparation areas and work surfaces; compact design with maximum storage space.

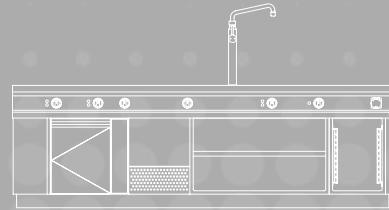
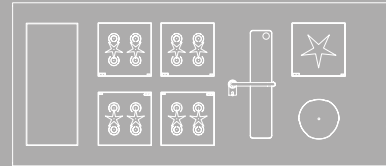
We design what you need – exactly how you need it

The effect which the design of a cooking suite has on the productivity of your business and its kitchen team is considerable, and one which endures for years. Professionalism begins with planning and selecting a partner who can give you the right advice. MENU SYSTEM is the world's only company with 30 years of experience in designing tailor-made induction cooking suites. But for us, the most important input comes from you and your working environment. We know exactly how to cater to your individual needs in this respect.

- What is involved in your working procedures?
- What kind of guests do you cater for?
- What do you consider the most important aspects in your day-to-day work with cooking suites?
- How much space is available for a tailor-made cooking suite?
- How many members of staff work at the cooking suite?
- How many guests do you cater for?
- What is your budget?

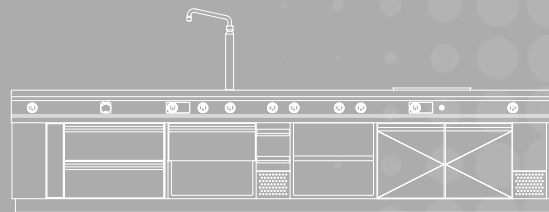
Cooking suite for smaller businesses:

- 1 hot plate
- 4 multifunction induction hobs
- 1 bain marie, 4 x GN1/6
- 1 induction power hob
- 1 induction wok 300



Cooking suite for medium-sized businesses:

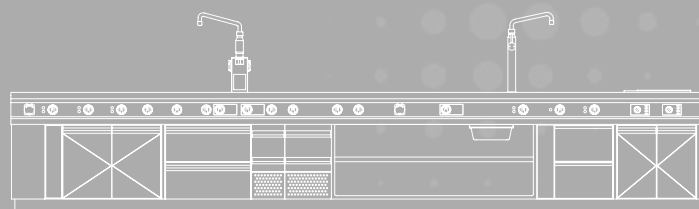
- 1 hot plate
- 1 bain marie, 5 x GN1/1
- 2 double **SLIDECONTROL** hobs
- 6 induction hobs
- 1 hard chrome grill plate
- 1 induction multi-purpose appliance, GN1/1



- 1 dish warming cabinet with 2 drawers
- 1 Cook & Hold drawer with hygienic substructure
- 1 pan compartment with shelving

Cooking suite for high-volume, large-scale businesses:

- 1 hot plate
- 2 bain maries (4 x GN1/1, 5 x GN1/6)
- 2 triple **SLIDECONTROL** hobs
- 7 induction hobs (2 reversible)
- 1 hard chrome grill plate
- 1 induction wok 300
- 1 induction multi-purpose appliance, GN1/1
- 1 chip pan with two basins



- 2 dish warming cabinets
- 4 Cook & Hold drawers
- 1 pan compartment with shelving



Quality without compromise

Highly innovative

Optimum operation

Maximum hygiene

Precise cooking

Low system costs



MENU SYSTEM combines an eye for aesthetics and design with technical expertise and the highest quality workmanship.

Aesthetics and functionality in harmony

At MENU SYSTEM, sophisticated design is combined with technical expertise and top quality execution. The stainless steel body (CNS) of a MENU SYSTEM induction cooking suite is produced from a single piece. The structure developed by MENU SYSTEM guarantees absolute stability. The top section of the cooking suite is warp-free, the appliances are installed flush. Thanks to the most solid design available on the market, the substructures also enjoy a lengthy service life.

Elegant and hygienic

The elegant contour offers optimum protection to all controls, together with maximum hygiene and minimum cleaning requirements. The cooking suite substructures are produced in H2 hygiene design with radii that are easy to clean.

The benefits:

- Pans can be slid along the entire cooking suite worktop
- Hobs can be used as an alternative to work surfaces
- Extremely easy to clean in no time at all
- Ergonomic operation
- Maximum hygiene
- Low cleaning costs
- Low maintenance costs
- Low system costs thanks to maximum service life



Cooking professionals accentuate their skill with colour

An increasing number of hosts are working with show kitchens or front cooking, and are also offering their clientele an experience during food preparation. A range of possibilities provide exciting insights: Chef's table, kitchen parties, cookery courses or simply a personal guided tour of the kitchen for frequent guests.

Coating technology developed in-house

Aesthetics and design are therefore playing an increasingly major role in cooking suites. MENU SYSTEM is catering for this with technical expertise and top class execution. Our coating technology developed in-house stands out due to the high wear and scratch resistance, so that your cooking suite will continue to gleam in your chosen colour for years.

Special coating in a large choice of colours

The possibilities are almost limitless: Put your show kitchen together with countless colours.





**This induction cooking
suite delights all:
Proprietors, professional
chefs and guests.**

As the proprietor, you are delighted with the rapid amortisation of an energy-efficient, practical and technically sophisticated cooking suite.

As a chef, you experience pleasure in your work and are therefore even more productive, creative and successful. Using this cooking suite, your proficiency is credible and your bright, eager eyes inspire the entire team.

The guests value the high and consistent quality of the dishes, and are indulged with culinary delights anew every time.

**We don't just want satisfied customers,
we want delighted customers.**

Your delight is our goal. We are proud of the numerous kitchen teams that we delight on a daily basis.

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

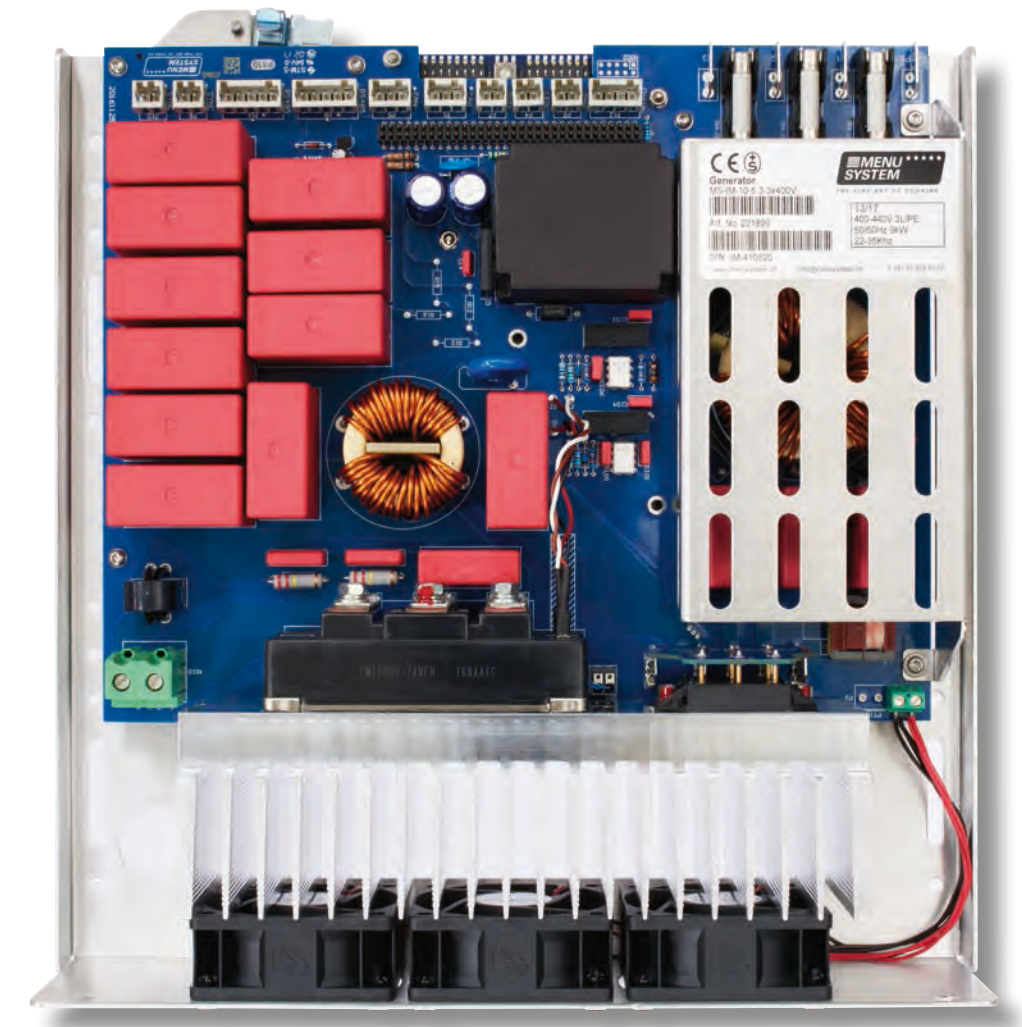


Star induction base

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

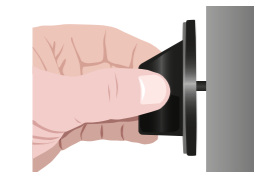
- Precise control of the cooking power
- Complete control over the cooking process
- Maximum power density
- Stepless, precise power supply
- Ultra-fast boiling
- **SLIDECONTROL** for intuitive cooking



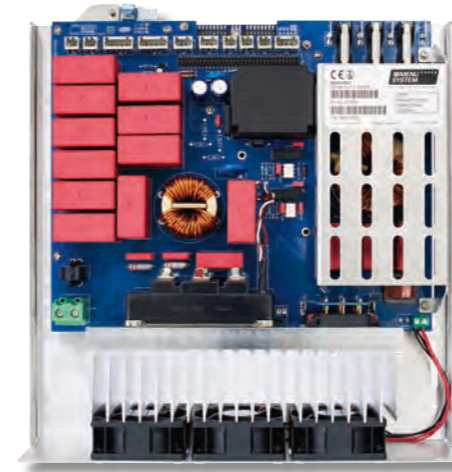
Temperature-control mode

- 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

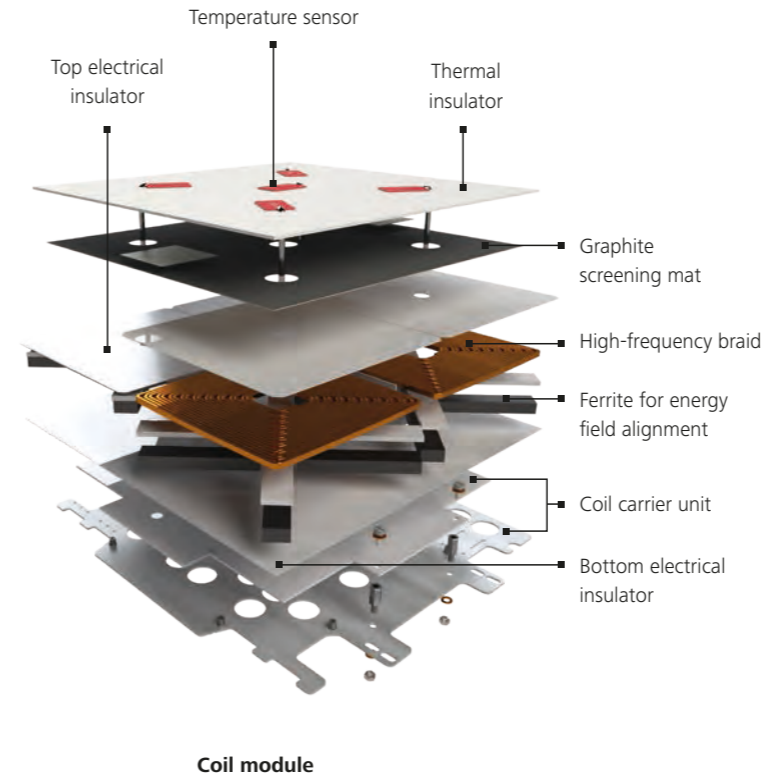
- All-round splash protection
- Extremely easy to remove the air filter
- Star-shaped
- Eases cleaning

Quick-fix inserts

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

Full competence in coil production

When manufacturing the induction coils we leave nothing to chance. MENU SYSTEM is the only manufacturer in the world to develop and produce all of the components in its induction technology in-house – for completely reliable quality.

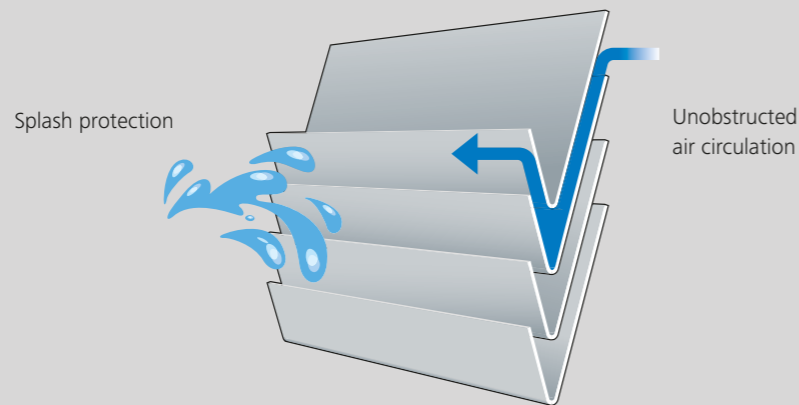


Impressive benefits

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



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.



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.



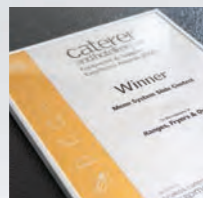
Automatic pan type recognition

Efficiency optimisation

Cooking power can be controlled by sliding pans

Integrated cookware protection system

Maximum power density



MENU SYSTEM's *SLIDECONTROL* control technology was awarded the Catering Equipment & Supplies Excellence Award for innovation at Hotelympia in London.



SLIDECONTROL

Control for intuitive cooking

As if by magic – that's how MENU SYSTEM's innovative control technology works. Its method is based on sliding the pan across the hob to control the cooking power, putting full control of the cooking process firmly back into the hands of the chef.

The patented control technology from MENU SYSTEM

SLIDECONTROL stands for intuitive cooking that focuses solely on preparing the food – with no distractions and no compromises. It's a revolutionary step in working with small pans and saucepans.

Globally unique: slide rather than regulate

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. However, the pan remains fully on the coil during this, and a digital information display shows the effective power consumption at all times. 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.

SLIDECONTROL

Innovation that is globally unique: Control that's a smooth ride

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. Regulation takes place exclusively by moving the pan. Working with small pans and saucepans has been revolutionised.

À la Carte hobs

Speed with small pans

A fully autonomous hob is located beneath every star. Every pan can be individually controlled. Maximum power density for small pans, combined with ultra-fine regulation right from minimum power.

- With patented SLIDECONTROL technology
- Central pot identification and temperature monitoring
- Digital information display
- °CelsiusClass features

Induction power hob

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.

- With patented SLIDECONTROL technology
- Central pot detection and temperature monitoring
- Digital information display
- °CelsiusClass features

Multifunction induction hob

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.

- 2-zone pot detection and temperature monitoring
- Digital information display
- °CelsiusClass features

Full-coverage large induction hob

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.

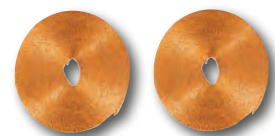
- Full-coverage pot detection and temperature monitoring
- Digital information display
- °CelsiusClass features

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.

- Impact-resistant wok with electronic temperature monitoring
- Unique shell depth
- Lightweight WOK pan made from special stainless steel for maximum power consumption



Power 2 x 3.5 kW, Range 2 x 220 mm, suitable for 2 pans up to 20 cm



Power 3 x 3.5 kW, Range 3 x 220 mm, suitable for 3 pans up to 20 cm



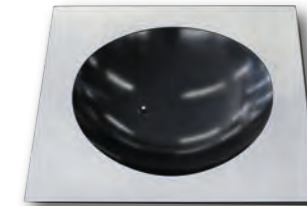
6 kW coil power, with 300 mm effective field; suitable for pans of up to 32 cm



7 kW coil power, with 340 x 360 mm effective field; for 4 saucepans of 16 cm each or cooking pots of up to 38 cm



9 kW coil power, with 380 x 380 mm effective field; for 4 saucepans of 20 cm each or cooking pots of up to 44 cm



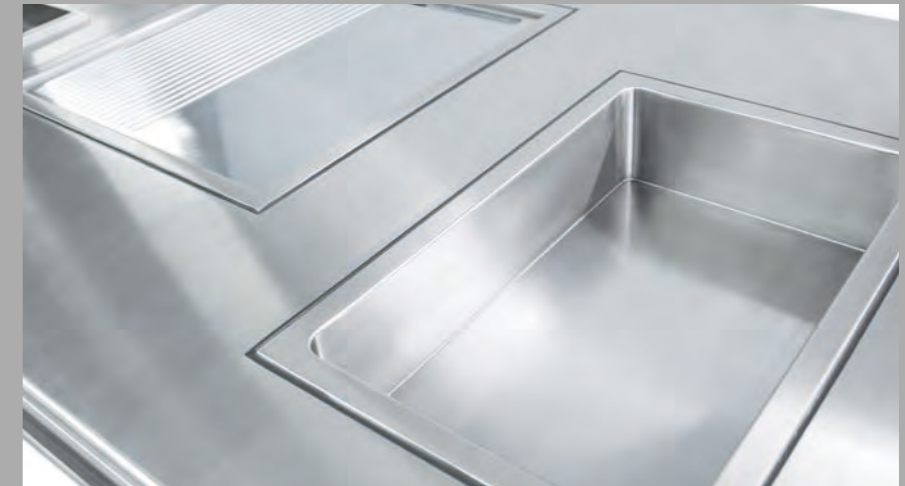
5 kW coil power, Diameter: 300 mm for MENU SYSTEM wok pan

Griddle Plates and Deep Pan Griddles

Guaranteed culinary delights

MENU SYSTEM griddle plates and deep pan griddles 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.

They are available in various sizes and depths, with smooth or ribbed surfaces, in versions operated from one end or both ends, and with either one or two heating zones.



Exclusive technology

2-plate heating technology with cast-in heating elements combining maximum efficiency with minimum energy consumption

Hard chrome surface

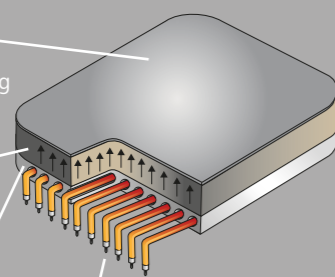
- Reduces heat emission
- Stops food on the griddle burning
- Very easy to clean

Precision ground steel mono-block

- Efficient heat accumulator
- Will not warp
- Monitored for temperature

Heat conducting plate made from high-quality die-cast aluminium

- Fast heat transfer
- Optimum heat distribution



Powerful heating elements

- Durable
- Fail-safe

Superior technology

Precise temperature control without fluctuations, thanks to the combination of a quick-response electronic control system and full-coverage temperature monitoring

Superior grilling results How?

- Temperature precision to within 1 degree; can be controlled quickly and without fluctuations
- Food is grilled evenly and remains tender.
- No crossover between tastes of different grilled foods
- No sticking, scorching or burning – even with delicate products
- Health-conscious grilling that removes excess fat
- Temperature barely drops even at full capacity – optimum grilling results, even with large quantities
- Integrated zone for keeping cooked food warm

The perfect working partner How?

- Can be cleaned quickly and easily (even in between jobs) using just water
- Comfortable working and room temperature thanks to reduced heat emission levels
- No fume or smoke development
- Constant control thanks to simultaneous display of actual and target temperatures
- One-handed operation using a rotary switch
- Ideal working conditions thanks to flush integration into cooking suite

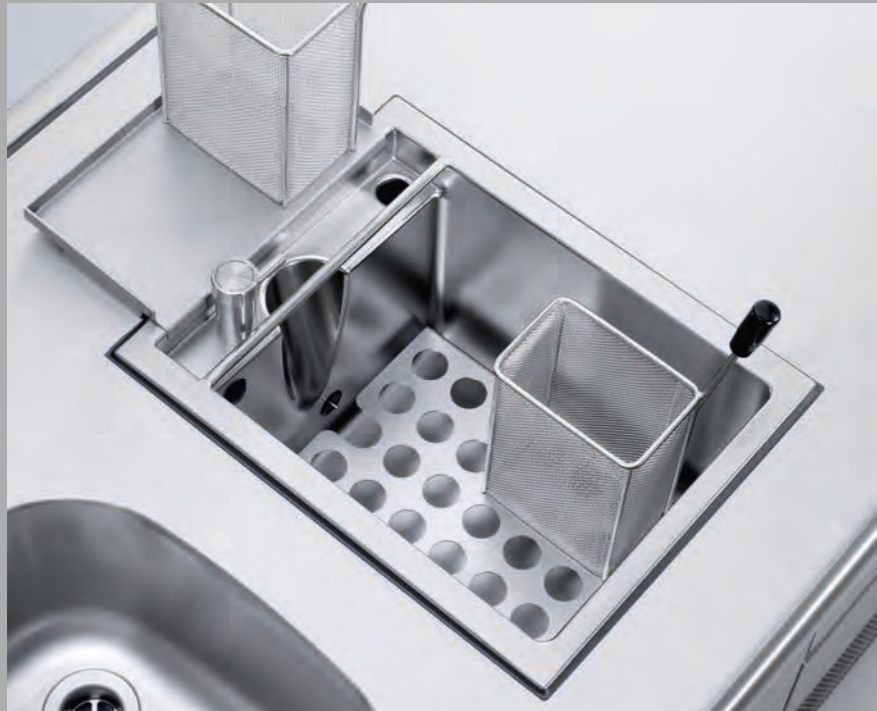
Save money and energy How?

- Reduced heat emission levels thanks to hard chrome coating
- Maximum efficiency thanks to two-plate heating technology with cast-in heating bars
- Extremely quick cleaning reduces working time
- Little shrinkage during grilling

Multi-purpose appliances

Versatile induction-driven equipment

Nowhere is precise temperature control to within one degree more important than in a multi-purpose appliance. In this multi-purpose appliance, the accuracy and quick reactions of an electronic temperature control system have joined forces with the energy efficiency and productivity boasted by state-of-the-art induction technology. Available as a GN1/1 or GN1/2 appliance.



Multi-purpose appliances – a world of versatility

- Hugely versatile appliance – for boiling, poaching, simmering, refreshing and keeping warm. Ideal for noodles, pasta, filled pastries, dumplings, fish and shellfish, vegetables, meat and sausages, stock and much, much more.
- Quick boiling time
- Precise temperature control to within 1 degree (30 – 100°)
- Freely adjustable power control
- Cooked food at peak quality
- Each product can be prepared at the perfect temperature
- High water and heat storage capacity
- Can cope with even large quantities of frozen products
- Quick, efficient cooking
- Exceedingly easy to clean and maintenance-free

Superior technology

- State-of-the-art induction heating technology
- 9 kW effective heating power
- Heating technology outside the cooking basin
- Three independent operating modes
- Power mode (booster)
- Precise temperature control to within a degree
- Useful volume of 40 litres
- Automatic filling
- Automatic waterlevel control (can be switched off)
- Integrated zone for washing away debris
- Protection against empty running
- Salt water-resistant V4A stainless steel basin
- Updateable control software

Cook & Hold

For gentle cooking and much more

A top-of-the-range cooking appliance for precise cooking and retention of heat exactly where you need it. Ideal for the health-conscious attitude and passion for quality that marks out today's cookery culture. Full control over the cooking area and food; extremely easy to access and operate. Available as a GN1/1 appliance with a drawer design.



Cook & Hold – for gentle cooking

- Meat and other cooked food stays succulent
- Little weight lost from meat and fish
- Optimum product quality, even throughout long services
- Time-delayed production and finishing
- Extremely easy to operate
- Extremely easy to clean

Superior technology

- Precise temperature control of the cooking area to within a degree thanks to the electronic control system
- Complete control over food being cooked using core temperature sensor
- Function for automatic delta-T cooking
- Constant, even distribution of heat
- Low power consumption with low connected load
- One-handed operation using a rotary switch

- Actual and target temperatures displayed simultaneously
- No stooping over thanks to pull-out drawer compartment
- Compartment can be pulled out fully for maximum accessibility
- Entire appliance in H3 hygiene version
- Pull-out drawer compartment outside cooking area
- Fully integrated into cooking suite

Thermal appliances

Built for professionals

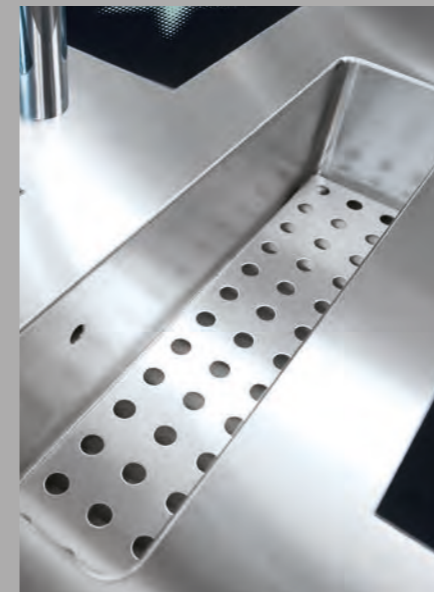
To ensure your cooking suite is perfectly equipped to handle any task, we provide a variety of practical appliances featuring intelligent solutions.

Warming cabinet

A warming cabinet featuring a double fan system for evenly heated, clearly arranged, easily accessible dishes – whenever you need them. The heavy-duty plate drawers eliminate the need to stoop down to reach dishes, as well as having an extremely high loading capacity and enabling you to arrange dishes in different ways.

Hot plate

Integrated flush with the cooking suite surface and resistant to warping, the hot plate can be used for preparation, keeping food warm or even as a work surface.



Bain marie

MENU SYSTEM bain maries feature an automatic water filling system and level control. They are seamless and integrated flush with the cooking suite surface.



Chip pans

Chip pans from leading manufacturers are integrated into the cooking suite concept to suit your professional needs.



Oven

Stainless steel oven with top and bottom heating, and featuring a large cavity for classic dishes.

Accessories

Small indispensable aids

Correctly selected and cleverly positioned kitchen accessories make an important contribution to easing working processes. So that dishes are also a success in tight spatial conditions or during intense activity.

Low temperature cooking and simmering grate for griddle plates

Gentle efficiency for meat and fish

MENU SYSTEM Profiline double swivel arm mixer tap

Water just where you need it

Pan and tableware tray table with railing and detachable grates

Everything in its place and within reach

Swivelling and rotating salamander stand

Salamander usable on three sides of the cooking suite

Heated heavy-duty folding tray table

Additional preparation area for peak times



Refrigeration and freezer unit with 2 or 3 GN pull-outs

Chilling on the spot for optimum processes

Scoop water bath with tap and overflow protection

Clean utensils at all times

Operating and appliance sockets with IP44 protection

Electricity right where it is needed

Isolator with white indicator light

Safety through power shutdown directly at the cooking suite



For MENU SYSTEM, every detail counts

For the love of detail

In the long run, many small differences in the details breed a large difference in quality. Constructing a cooking suite is just one example of where the love of detail isn't simply a means to an end; it's an end in itself.

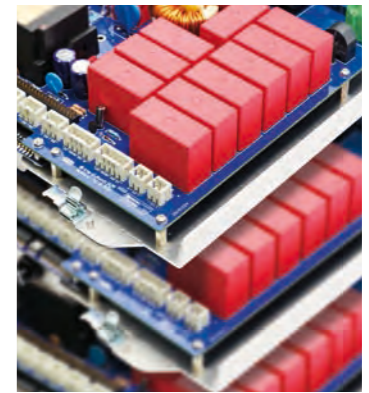
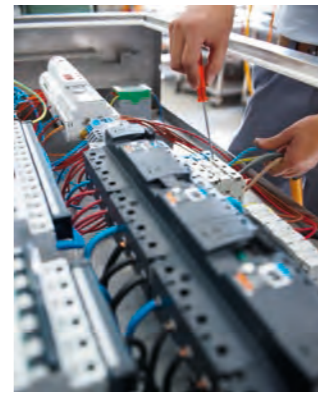




Made in Switzerland

Made in St. Gallen

Made by MENU SYSTEM



Everything made by us: Induction technology, electrical technology and metal-worked components



We are proud of our expertise and we take full responsibility. All components of our customised and tailored induction cooking suites are developed and manufactured in St. Gallen, our head office and our only production site. With this high vertical range of manufacture, we have full control over quality.

Take a tour

For MENU SYSTEM, «Made in Switzerland» isn't just a label – it's a philosophy and a reality that is truly embodied by the company. As a customer or sales partner, you are warmly invited to visit our premises in person. We hope you'll take us at our word.



Unsurpassed: 5-year manufacturer's warranty



We vouch for the quality of our products. Our 5-year manufacturer's warranty for our induction technology gives our customers the security and peace of mind that comes with knowing they've selected a product that's at the top of its class.

Service included



Our quality philosophy covers the entire service life of our cooking suites. So not only will you know you've made a sound investment, but also that this includes a competent service facility for your MENU SYSTEM cooking suite – no matter its age or location. Depending on the country and region, this service is performed either by MENU SYSTEM personnel themselves or by partners who are trained and authorised on a regular basis.

The fine art of cooking

Only delighted customers can secure market success in the long term. This is our belief, and one that we've been acting on for over 35 years with innovation and competence. You'll discover that we're no faceless conglomerate, but a team of people who are within easy reach. What's more, this quality is what gives our products their strong identity. MENU SYSTEM – THE FINE ART OF COOKING – for today and for the future!

Dr. Paul Schneider



Reach for the stars with
MENU SYSTEM.

Martin Berasategui

