

# The fine Art of cooking

Induction cooking appliances and griddle plates



THE FINE ART OF COOKING



**MENU SYSTEM provides the ideal response to my very exacting requirements.**  
Georges Knecht



## 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.

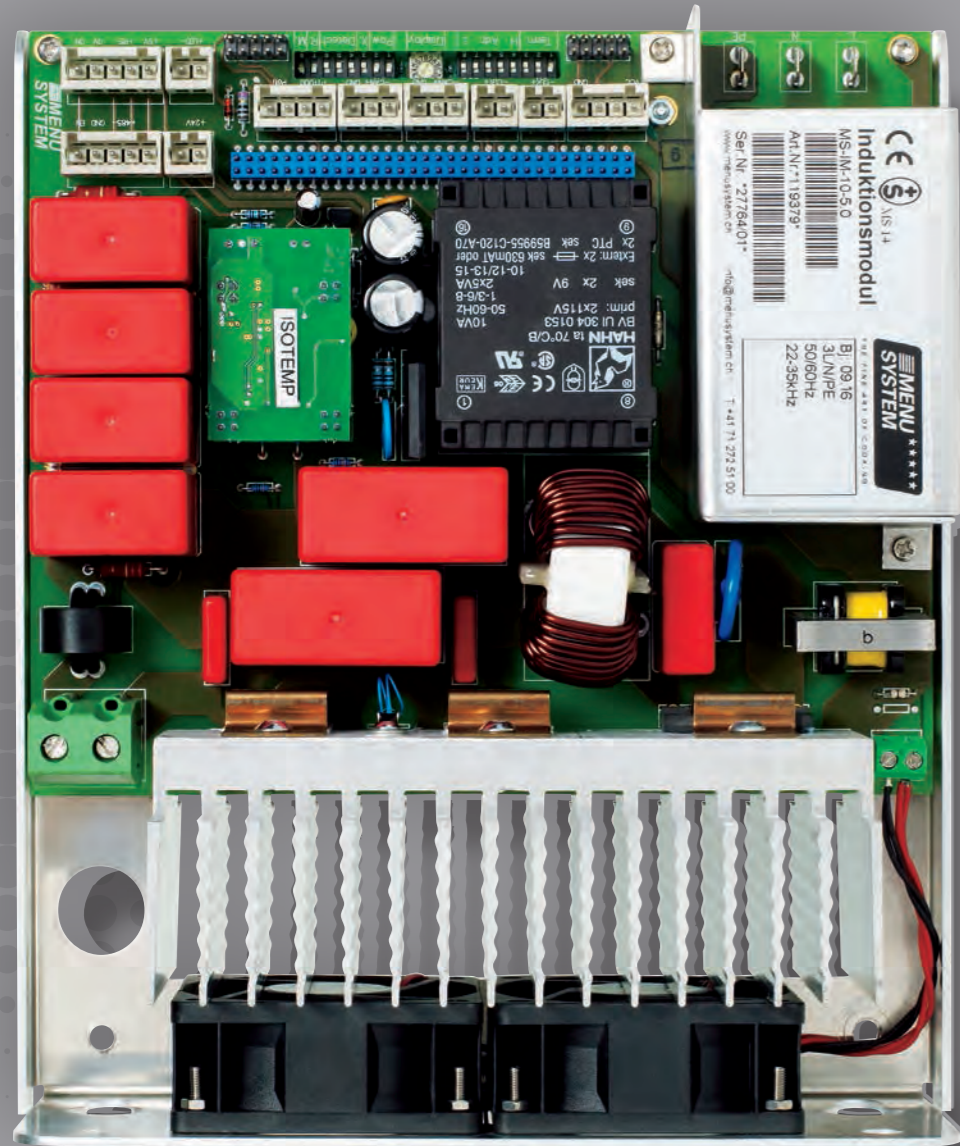


### Proven a thousand times over

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.

# MENU SYSTEM induction technology

## Reliability without compromise



### At the cutting edge of technology

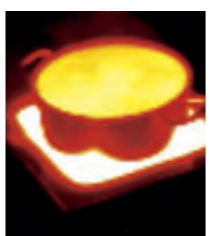
- MENU SYSTEM induction technology is the most up-to-date, highest performing and most advanced induction technology in the world.
- MENU SYSTEM leads the market, developing and producing all the components of its induction technology in-house.
- Its unique position in the field of cooking equipment construction enables the company to concentrate all its efforts on this forward-looking technology.
- MENU SYSTEM induction technology stands for proven quality without compromise combined with a strong sense of innovation.

# Unsurpassed – induction appliances by MENU SYSTEM

A pioneer in induction technology, MENU SYSTEM launched the first induction cooking appliances onto the market as early as the first half of the 1980s. No other company has more experience in the development and application of induction technology in professional kitchens.



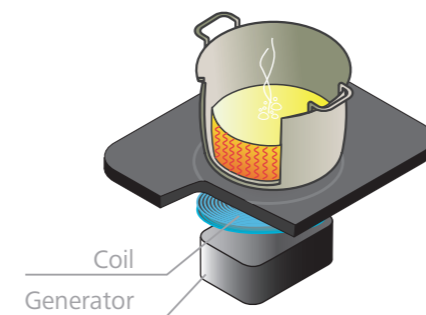
**Induction hob**  
Unsurpassed efficiency of 95%, regardless of the size and number of pans in use



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



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



### Induction technology: Huge energy savings, minimum boiling times, pleasant environment due to the cooking temperature

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.

- 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.

# Market leader in customised induction cooking suites

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.



## 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
- Digital, luminous multi-segment information display
- Satisfies requirements of EMC standards for household appliances (EN 55014-1:2006, stricter than industry standard)
- Control and power electronics resistant to power supply fluctuations

A world first

## SLIDECONTROL

### Control that's a smooth ride Patented control technology from MENU SYSTEM



As if by magic. **SLIDECONTROL** stands for intuitive cooking. It's a revolutionary step in working with small pans and saucepans. 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.



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

## Induction appliances with a single hob



Induction appliance with power hob	
Type	MS-I-10P, Item no. 120815
Dimension	400 x 400 x 200 mm
Connected load	6 kW, 3x400–440 VAC, 50/60 Hz
Plug	CEE 16 or type 15
Equipment	<b>SLIDECONTROL</b> 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 x 400 x 200 mm
Connected load	7 kW, 3x400–440 VAC, 50/60 Hz
Plug	CEE 16 or type 15
Equipment	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 x 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 x 400 x 200 mm
Connected load	9 kW, 3x400–440 VAC, 50/60 Hz
Plug	CEE 16 or type 15
Equipment	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 x 380 mm
- Full-coverage pot detection and temperature monitoring

## 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 x 400 x 200 mm
Connected load	5 kW, 3x400–440 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 x 600 x 265 mm
Connected load	8 kW, 3x400–440 VAC, 50/60 Hz
Plug	CEE 16 or type 15
Equipment	Electronic temperature monitoring Huge ceramic wok shell Removable grease filter Height-adjustable feet

## 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 x 400 x 200 mm
Connected load	2x6 kW 3x400–440 VAC, 50/60 Hz
Plug	CEE 16 or type 25
Equipment	<b>SLIDECONTROL</b> 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 x 400 x 200 mm
Connected load	2x7 kW 3x400–440 VAC, 50/60 Hz
Plug	CEE 16 or type 25
Equipment	Multi-segment digital displays Extra-strong ceramic glass Removable grease filter Height-adjustable feet



Reliability without compromise

Standalone device of cooking suite quality

Huge energy savings

Extremely quick boiling times

## Induction appliances with 4 hobs



### 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 **SLIDE-CONTROL** technology.

#### Compact range with 4 power hobs

Type	MS-I-Compact P, Item no. 120826
Dimension	800 x 800 x 900 mm
Connected load	4x6 kW 3x400-440 VAC, 50/60 Hz
Plug	CEE 32
Equipment	<b>SLIDECONTROL</b> technology Multi-segment digital displays Extra-strong ceramic glass Removable grease filter Height-adjustable feet 100 mm threaded wall shroud
Substructure	Hygienic substructure with pan shelf front side access



#### Induction appliance with 4 power hobs

Type	MS-I-40P, Item no. 120823
Dimension	800 x 800 x 200 mm
Equipment	Same as MS-I-Compact P compact range without substructure Wall shroud optional



### Top quality "à la carte" range

A top quality cooker for small restaurants. Maximum flexibility in application. Ideal for "à la carte" cooking as well as for set menu dishes. Four induction hobs controlled independently, designed for everyday use.

#### Compact range with 4 multifunction hobs

Type	MS-I-Compact M, Item no. 120827
Dimension	800 x 800 x 900 mm
Connected load	4x7 kW 3x400-440 VAC, 50/60 Hz
Plug	CEE 32
Equipment	Multi-segment digital displays Extra-strong ceramic glass Removable grease filter Height-adjustable feet 100 mm threaded wall shroud
Substructure	Hygienic substructure with pan shelf front side access



#### Induction appliance with 4 multifunction hobs

Type	MS-I-40M, Item no. 120825
Dimension	800 x 800 x 200 mm
Equipment	Same as MS-I-Compact M compact range without substructure Wall shroud optional

## 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

#### 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

#### 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

#### 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

#### 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

#### 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

### Exclusive technology

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

#### Hard chrome surface

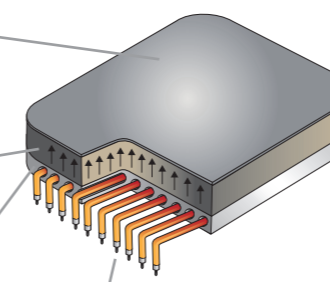
- Reduces heat emission
- Stops food on the griddle burning
- Very easy to clean

#### 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

## MENU SYSTEM hard chrome griddle plates Benefits brought straight to the point

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. MENU SYSTEM hard chrome griddle plates have been developed from practical experience and built for professionals.



### Superior grilling results How?

- Temperature range of between 50 – 250 degrees C
- 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

### 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
- One-handed operation using a rotary switch
- Integrated zone for keeping cooked food warm

### 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
- Heating technology warranty, provides protection against maintenance and repair costs



**MENU SYSTEM – good enough  
even for the world’s best chefs.**  
Ivo Adam



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