

Induction appliance with full-coverage large hob MS-I-10G, 9 kW

Item no. 120819



Standalone devices of cooking suite quality: 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 or perfectly cooked food.

Benefits that are spot on

- Energy saving increased by 50 to 85 % as compared to conventional cooking technology
- Minimum heat emission levels allow for an optimum kitchen working environment
- Extremely quick boiling times. Maximum heat output is achieved within just a few seconds.
- Freely adjustable, highly precise energy metering for perfectly cooked food
- Maximum power density per cm² at pan base
- Pan type detection (material, size, power consumption properties)
- Full-coverage pot detection and temperature monitoring
- Automatic fan monitoring
- Self-diagnosis system for error detection and signalling

Equipment

Multi-segment digital display
Extra-strong ceramic glass
Removable grease filter
Height-adjustable feet

5th-generation technology

MENU SYSTEM
Induction 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 this 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.
- No other company has more experience in the development and application of induction technology in professional kitchens.

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**Maximum pan capacity
with optimum power distribution**

Full-coverage large induction hob 9 kW

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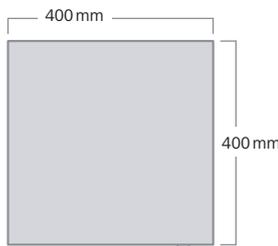
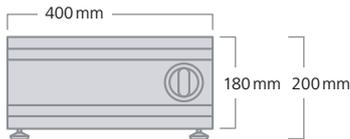
- For 4 saucepans measuring 20 cm or a cooking pot up to 40 cm
- Effective field \varnothing 380 x 380 mm
- Full-coverage pot detection and temperature monitoring

Design

- Hob made from high-quality glass-ceramic material
- Complete housing made from solid stainless steel (Chromium nickel steel 1.4301)
- Removable, easy to clean grease filter
- Height-adjustable feet
- Continuously variable, electronic power control for highly precise energy metering
- One-handed operation using a rotary switch
- Control and power electronics resistant to power supply fluctuations

Technical data

Dimension	400 x 400 x 200 mm
Glass dimension	388 x 388 mm
Connected load	9 kW
	3x400-440 VAC
	50/60 Hz
Heat emission	latent 630 W
	sensible 720 W
Plug	CEE 16 or type 15
Cable length	2.2 m
Weight	18 kg



Safety instructions

The exhaust air must be allowed to escape unobstructed. The mains plug must not be removed. The grease filters must be cleaned regularly.

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



Quality guaranteed

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



Made in Switzerland

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