

**NetComfort or Premium**  
*The choice is yours*



# *Make a sound and profitable investment with MENU SYSTEM*

MENU SYSTEM is the brand preferred by Europe's top chefs. Chefs and restaurateurs aspire to serve up the very best while also looking for reliability and a return on their investments. A well-designed system like the one offered by MENU SYSTEM with advanced induction technology provides them with an ideal platform for achieving this aspiration.

**Give your business the very best chance of success with the NetComfort and Premium product options.**



# Tap into potential for innovation – or take advantage of traditional benefits.

**Our product portfolio offers you two exclusive types of customised cooking suite. This choice gives you the option of tapping into the innovative potential of remote diagnostics, network-based control and full transparency. Our products are labelled accordingly.**



**NetComfort:** the intelligent and innovative cooking suite concept. Central user and production data acquisition, network connection, computerised remote and local diagnostics, connection to the MENU SYSTEM competence centre as well as data access from your own computer.

Achieve transparency and control. After-sales service and support with a level of quality previously considered impossible. You can be sure that your induction cooking suite will maintain its value, remain reliable and cost relatively little to run throughout its service life.



**Premium** epitomises the proven quality of the advanced systems which have made us the market leader for customised induction cooking suites in Europe. Fifth-generation induction technology with pan type detection and **SLIDECONTROL**, cooking appliances designed to give optimum performance and the very best cooking results. A customised induction cooking suite tailored to meet the needs of your business, optimising workflows and maximising productivity.



## NetComfort

*The intelligent, networked cooking suite*

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As a company at the cutting edge of technology, we have found a way to provide you with all the benefits of an intelligent, networked induction cooking suite. Your **NetComfort** induction cooking suite is connected to your network. It is capable of transmitting data to the **MENU SYSTEM** competence centre. Intelligent cooking appliances make this innovation possible by capturing your user and production data and relaying it to a central memory. The benefits are plentiful. **NetComfort** is a trendsetter and offers increased levels of convenience.



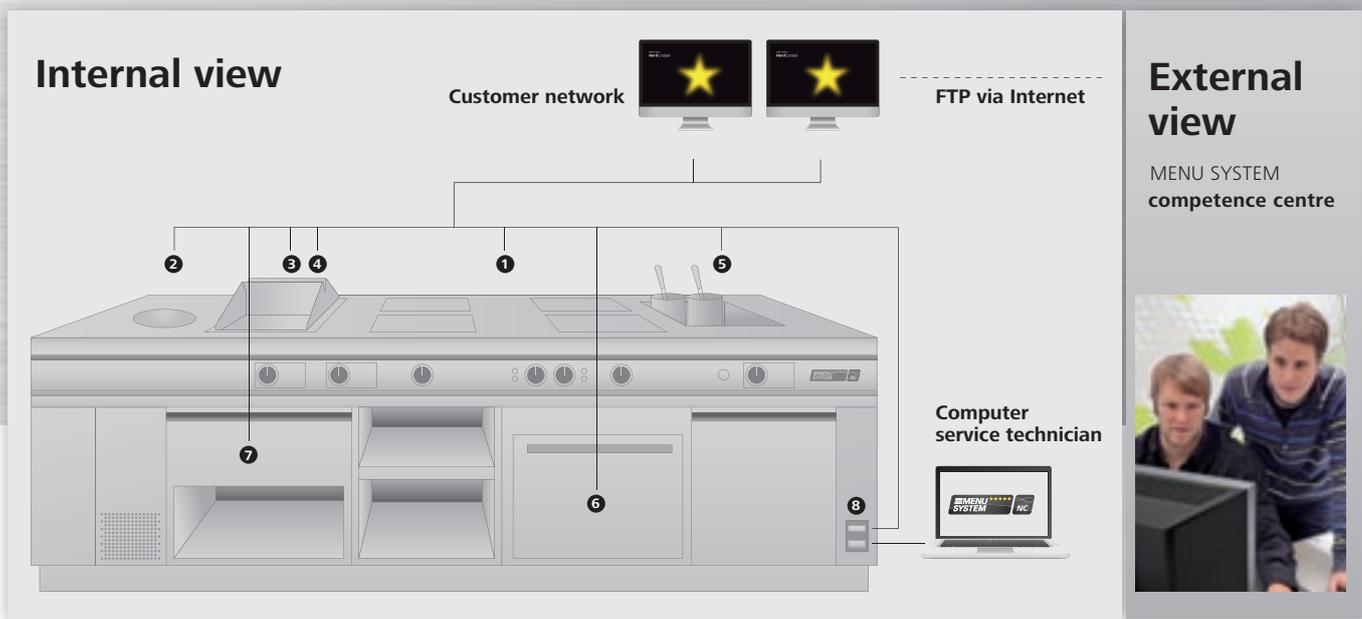
### Remote diagnostics for your induction cooking suite

Each individual cooking appliance is intelligent and capable of capturing a multitude of data. The data is saved by the cooking suite and can be transmitted – either automatically or on demand – to **MENU SYSTEM**. Your cooking suite supports remote diagnostics. It remains connected to us, the manufacturer. You benefit from the advantages of remote diagnostics.



### Cockpit – Control over your induction cooking suite

Cockpit, the software for your **NetComfort** cooking suite, gives you complete control. Go online with your cooking suite, call up analyses or display important information about your cooking suite. How often is a particular cooking appliance used? How high is the power consumption? Are you working with the correct temperatures? Thanks to a direct connection between the induction cooking suite and your network, you can evaluate all this and more from the comfort of your office. You are kept fully in the picture – at all times.



#### Intelligent cooking appliances

- 1 Induction hobs
- 2 Induction wok
- 3 Griddle plate
- 4 Deep pan griddle
- 5 Multi-purpose appliances
- 6 Oven
- 7 Cook & Hold
- 8 Central data memory

#### Minimising service costs

Where is the cause of a problem located? Is it really necessary to call out a service technician? Which spare parts are necessary to ensure that a repair can be completed during the first service visit? Thanks to remote diagnostics, these questions can be answered. This avoids unnecessary costs by actively pre-empting the need for servicing and making effective preparations for service work. Similarly, the service technician, once on site, is able to perform computerised diagnostics in order to ascertain exactly what action needs to be taken. This significantly reduces service costs.

#### Maximising service life

Careful maintenance is worthwhile because it avoids the need for repairs. If left unnoticed, the malfunction of a small, inexpensive fan can lead to an expensive appliance failure months later. If detected, it can be replaced in good time – NetComfort makes this possible. Appropriate maintenance tasks can be identified, grouped together and scheduled at will. Minimum effort for maximum effect, maximising the service life of your cooking suite.

#### Take advantage of VIP services

The connection between your induction cooking suite and our competence centre means that you have access to our manufacturer service expertise. You have at your disposal real personal advice in response to technical questions and about specific working practices and possible faults.

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Take advantage of NetComfort services:  
Exclusive services for NetComfort customers

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## Premium

*All the benefits enjoyed by top chefs*

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**The customised induction cooking suites from MENU SYSTEM are the solution of choice amongst successful professionals on the international culinary scene. Why? Because the traditional benefits are as plentiful as they are proven.**

### **Customised – as individual as you are**

The cooking suite is and remains at the heart of all professional kitchens. 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. That's why we tailor our induction cooking suites to the needs of you, the customer, and construct them using our state-of-the-art technical infrastructure. Every appliance is in its rightful place. This optimises workflows and maximises cooking results and business success.



### **Increase performance in the kitchen and cooking quality**

You are cooking with top-level technology. Thanks to state-of-the-art cooking appliances, cooking is quick and precise. In an unprecedented step, an induction technology has been developed which employs a pan type detection method. Our systems adjust themselves completely of their own accord to perfectly suit the type of pan being used. This maximises efficiency. Our **SLIDECONTROL** technology is a world first: by moving the pan, you can control the supply of energy and, therefore, the cooking power. Intuitive cooking without compromise – the freedom to simply cook.





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### **Maximum energy efficiency – Save energy and money**

With conventional electric, gas and solid top cookers, up to 60 % of the energy is lost into the air. With our induction technology, 95 % of the energy goes into the cooking pot. Thanks to state-of-the-art induction technology, developed and patented in-house at MENU SYSTEM, you will make huge savings in terms of both energy and costs. Expenditure on ventilation can be reduced. With *Premium* cooking suites, you are in control of the temperature in the kitchen and can make your kitchen workstations a happier place to be.

### **Guaranteed longevity and reliability**

The cooking suites we build are inspired by you and based on 30 years' worth of experience. The constant advancements and improvements resulting from our practical experience ensure the longevity and reliability of your customised induction cooking suite from MENU SYSTEM, resulting in low system costs for years to come. It's a great feeling to enjoy your work while making real savings – and an investment that more than pays for itself.

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Take advantage of *Premium* services:

Services for customers with *Premium* induction cooking suites

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