



The fine art of cooking
Induction Cooking Suites



THE FINE ART OF COOKING

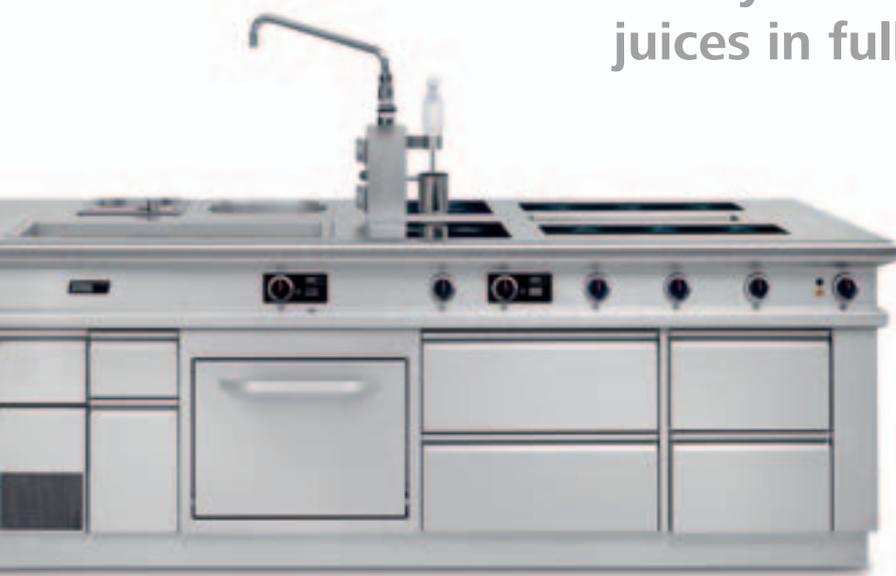


Cooking without compromise

Wolfgang Kuchler

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 only construct cooking suites.
- We concentrate on induction technology.
- We design and produce each cooking suite individually to suit the requirements of our customers.

Induction cooking suites – individual and tailor-made

A fine choice – tailor-made induction cooking suites from MENU SYSTEM.

Developed using practical experience – built for professionals. Our designs are inspired by you and based on 30 years' worth of experience.

That's our recipe for success in a nutshell.



A comfortable kitchen temperature

Extremely quick boiling times

Huge energy savings

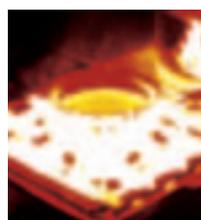
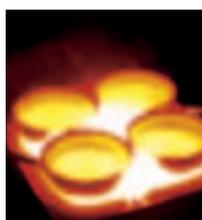
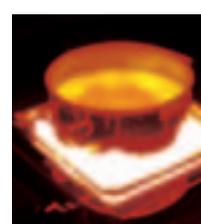
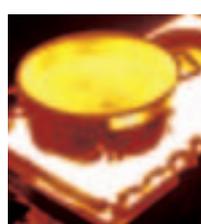
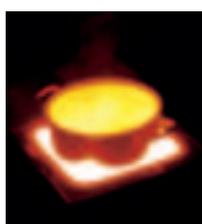
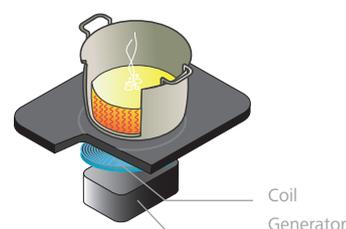
Induction technology

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



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.



Developed using practical experience – built for professionals



Cooking suite for smaller businesses:

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

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.

As individual as you are

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.



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

All appliances are positioned to meet the customer's specific needs, resulting in optimum workflows and maximum productivity.



Form and function in perfect harmony

The stainless steel body (CNS) found on a MENU SYSTEM induction cooking suite is crafted out of a single piece of steel. Developed by MENU SYSTEM, this construction method guarantees utmost stability. The upper part of the cooking suite is torsion-free, ensuring maximum service life. The appliances are integrated flush with the surfaces, the beautiful lines ensuring not only optimum protection of all operating elements, but also maximum hygiene with minimum cleaning requirements. The substructures are H2 hygiene versions featuring easy-to-clean radius corners. With a construction that's bigger than any other available on the market, the substructures are afforded maximum service life.

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

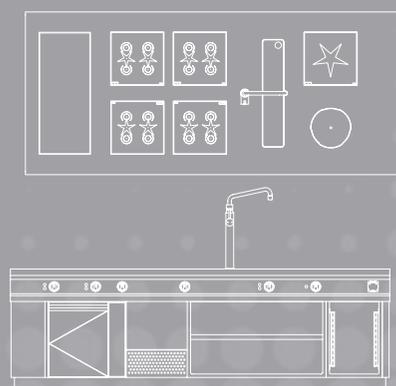
We design what you need – exactly how you need it

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?

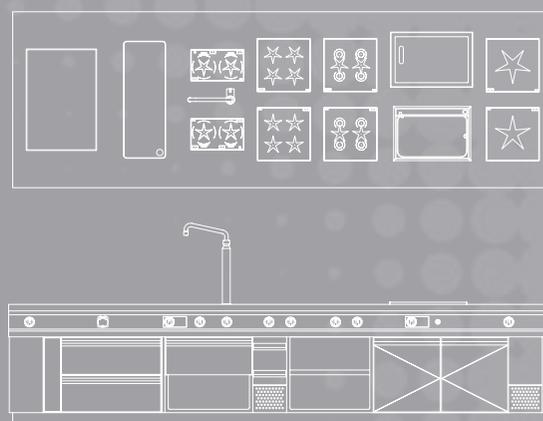
Cooking suite for smaller businesses

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



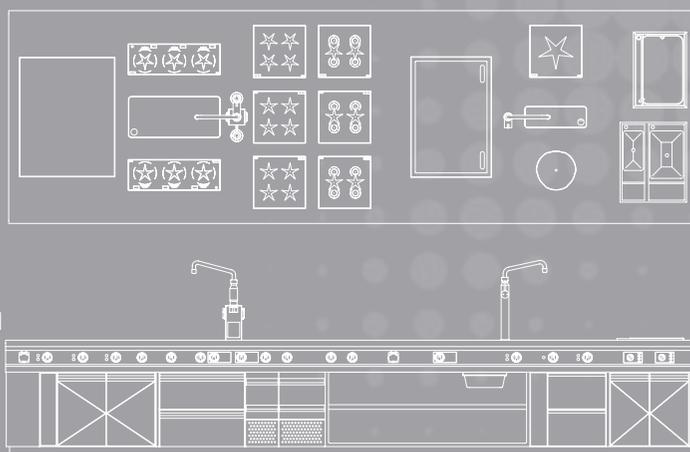
Cooking suite for medium-sized businesses:

- 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



The best in the business cook with MENU SYSTEM



MENU SYSTEM's star symbol stands for proven quality without compromise and a strong sense of innovation. It's the sign of a top kitchen – so why not follow the star and see where it can lead you? **Tailor-made induction cooking suites** from MENU SYSTEM are designed to meet the precise needs of your business. Every appliance is in its right place, ensuring **optimum workflows** and maximum **productivity**. Thanks to the most up-to-date induction technology available on the market – developed and **patented** by MENU SYSTEM itself – you'll make huge **savings** in terms of energy and, as a result, costs. A comfortable **kitchen temperature** creates a **pleasant** working environment and makes your kitchen workstations a **happier place** to be. Your cooking suite can be cleaned quickly and **easily**, with **maximum hygiene** guaranteed. **Cooking is quick and precise**, allowing you to gain complete control over the process at any time. The longevity and **reliability** of your cooking suite ensure 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**.



The cooking suite
that wows the pros



We don't just want our customers to be satisfied – we want them to be wowed. Sparking your enthusiasm for a beautiful and practical cooking suite whose technology is head and shoulders above the rest is our aim and our drive.

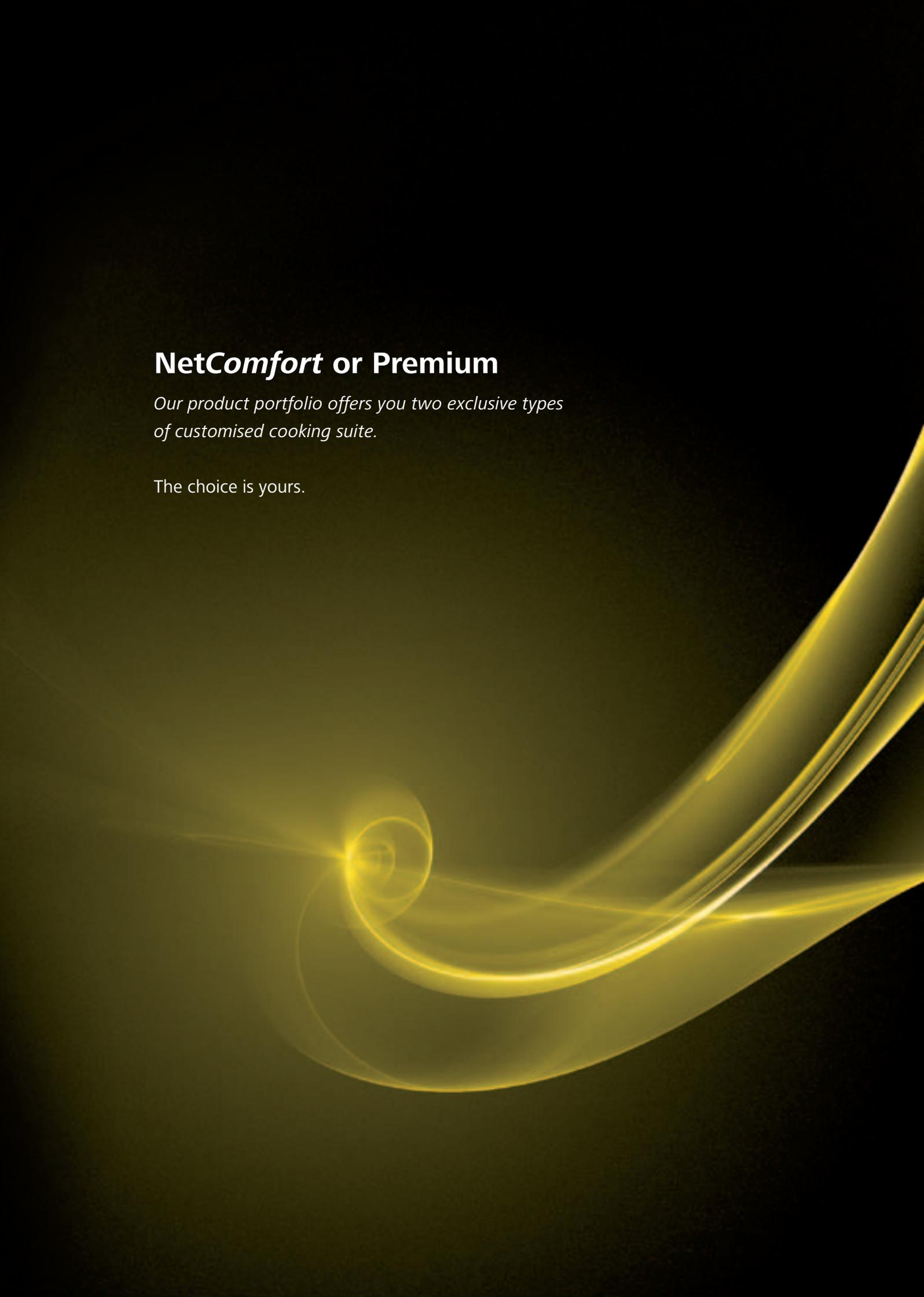
Our customers get a sense of enjoyment from working at their cooking suites, making them more productive, creative and successful. As fellow industry professionals, you can trust in their judgement – but you only have to look at the gleam in their eyes to see that their feelings are infectious. It's a sense of pure emotion.

We are proud of the number of enthusiastic customers we can call our own.

NetComfort or Premium

Our product portfolio offers you two exclusive types of customised cooking suite.

The choice is yours.

The background of the page is a dark, almost black, gradient. Overlaid on this are several glowing, ethereal lines in shades of yellow and light green. These lines flow and curve across the lower half of the page, creating a sense of movement and depth. One prominent line starts from the bottom right and curves upwards and to the left, while another more complex, swirling line is visible in the lower left quadrant.

NetComfort oder Premium

The choice is yours.

NetComfort – tap into potential for innovation

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. The benefits are plentiful.

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.

Premium – take advantage of traditional benefits

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, optimizing workflows and maximising productivity.



NetComfort

The intelligent, networked cooking suite

NetComfort is the intelligent and innovative cooking suite concept. Benefit from central user and production data acquisition, network connectivity, as well as computerised remote and local diagnostics. You are connected to the MENU SYSTEM competence centre and are able to access data from your own computer. Intelligent cooking appliances make this innovation possible by capturing your user and production data and relaying it to a central memory.

Cockpit, the software for your NetComfort cooking suite, gives you complete control. Go online with your cooking suite. How high is the power consumption? How often is a particular cooking appliance used? You are kept fully in the picture – at all times. Is it really necessary to call out a service technician? Thanks to remote diagnostics, these questions can be answered. This actively pre-empts the need for servicing. NetComfort makes it possible. You can be sure that your cooking suite will maintain its value, remain reliable and cost relatively little to run throughout its service life. NetComfort is a trendsetter and offers increased levels of convenience.



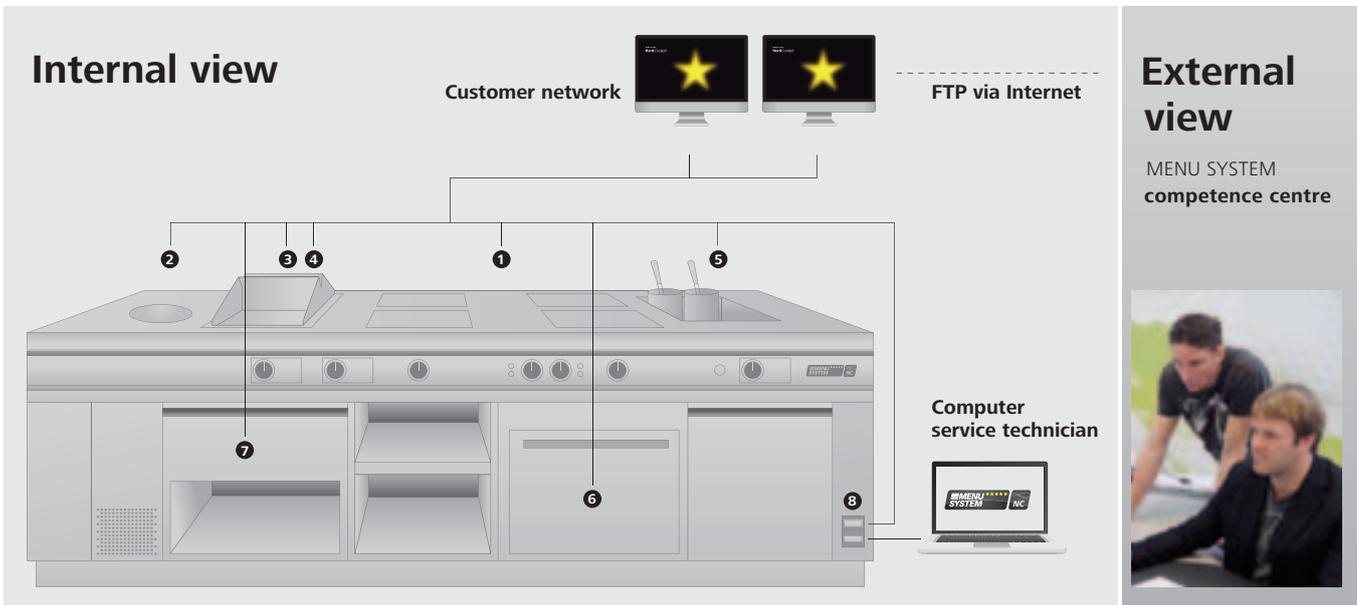
- Remote diagnostics for your induction cooking suite
- Cockpit software
- Minimising service costs
- Maximising service life
- Take advantage of VIP services



Sustainable Catering Equipment Award 2011
awarded to **NetComfort** by **FCSI** (Foodservice Consultants Society International)

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

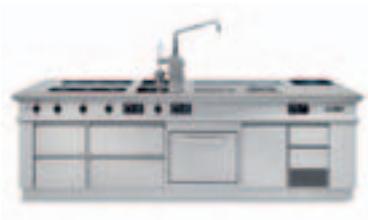


Premium

All of the traditional benefits enjoyed by chefs

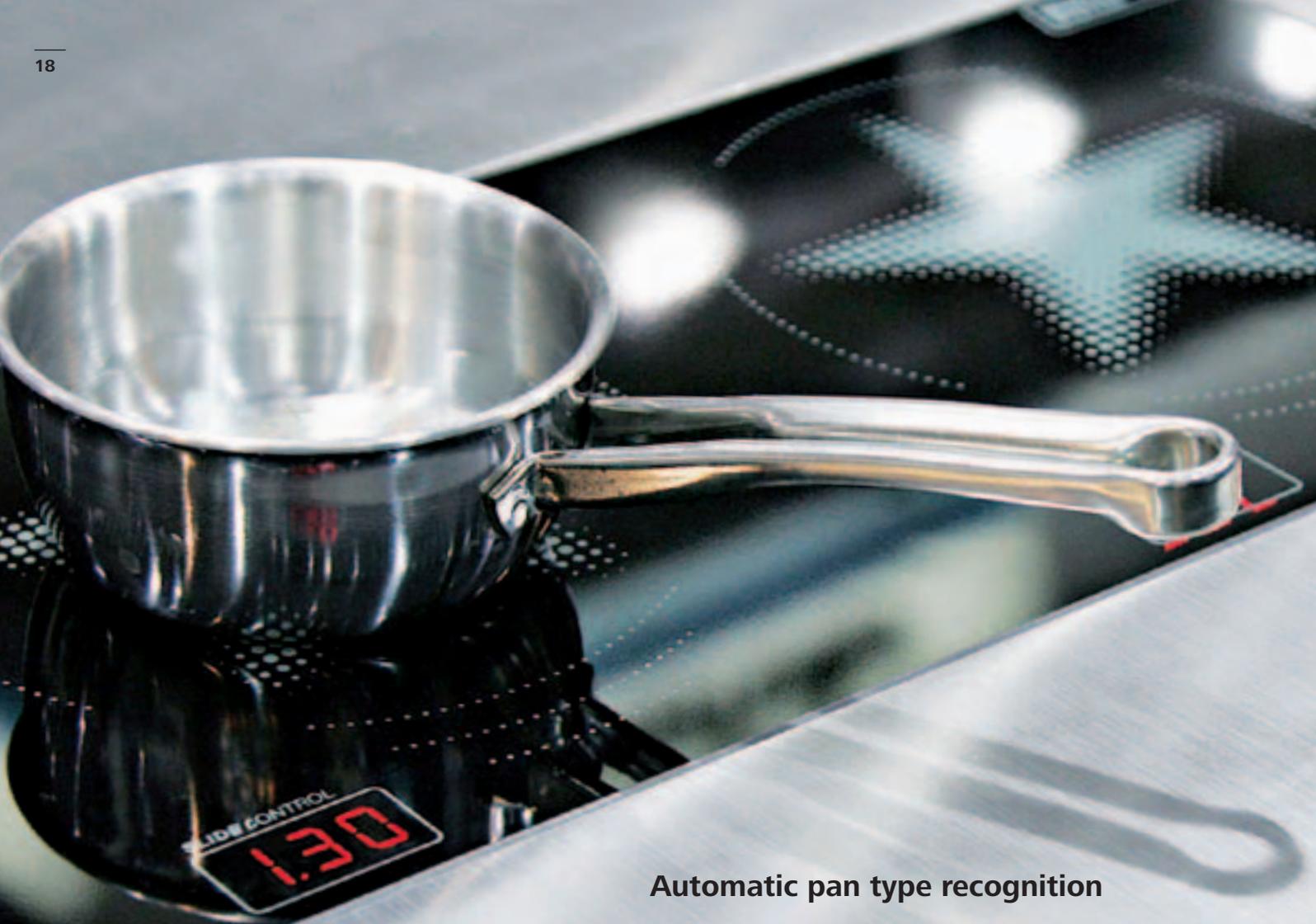
The customised induction cooking suites from MENU SYSTEM are the solution of choice amongst successful professionals on the international culinary scene. Premium epitomises the proven quality of the advanced systems which have made us the market leader for customised induction cooking suites in Europe. Because the traditional benefits are as plentiful as they are proven.

Premium means continuous advancement and improvement based on our practical experience, which ensures the longevity and reliability of your customized induction cooking suite. Every appliance is in its rightful place. Cooking is quick and precise thanks to top of the range, fifth-generation induction technology with pan type detection and **SLIDECONTROL** – a completely unique system. You will make huge savings in terms of both energy and costs. You are in control of the temperature in the kitchen and are able to make your kitchen workstations a happier place to be. This ensures 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.



- Customised – as individual as you are
- Increase performance in the kitchen and cooking quality
- **SLIDECONTROL** technology – a completely unique system
- Maximum energy efficiency – save energy and money
- Guaranteed longevity and reliability





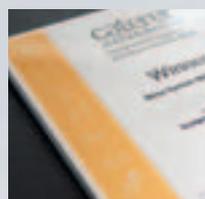
Automatic pan type recognition

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 2008 Catering Equipment & Supplies Excellence Award for innovation at Hotelympia in London.



A world first

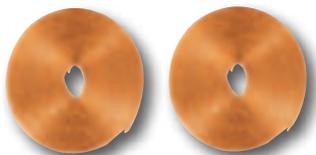
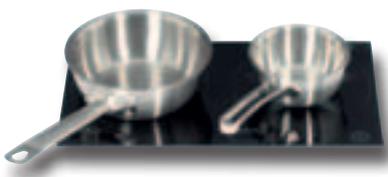
SLIDECONTROL

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

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.

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. 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 (SLC)
 Double induction hob



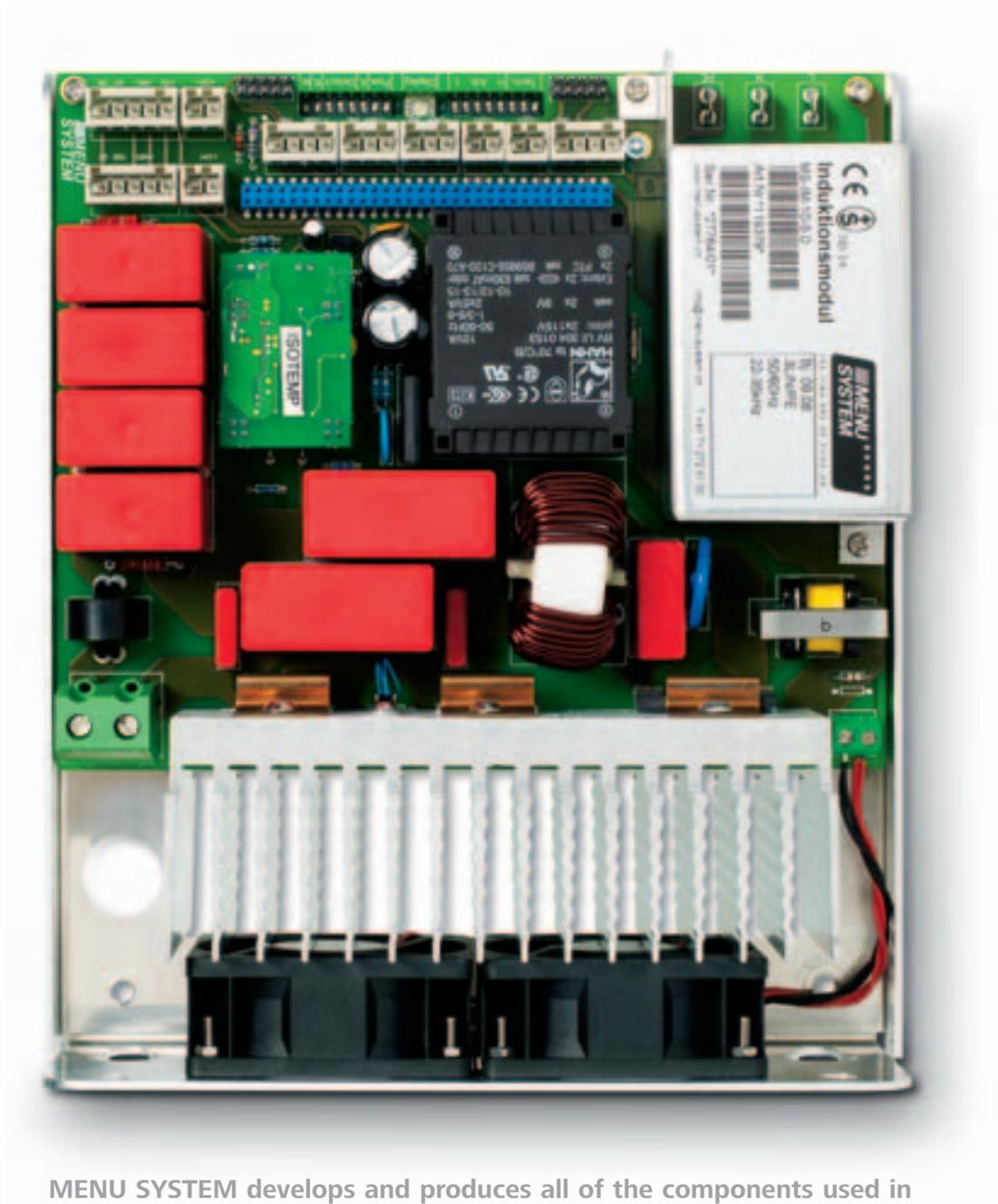
Dimensions: 230 x 392 mm
 With two induction coils and two independent induction generators. Each with 220 mm effective field and 3 kW power rating.

SLIDECONTROL (SLC)
 Triple induction hob



Dimensions: 230 x 692 mm
 With three induction coils and three independent induction generators. Each with 220 mm effective field and 3 kW power rating.

MENU SYSTEM induction technology



MENU SYSTEM develops and produces all of the components used in its induction technology. Its unique position in the field of cooking suite construction enables the company to concentrate all its efforts on this forward-looking technology. 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. MENU SYSTEM's induction technology has now entered its fifth generation and brings together the collective experience and full technology and application expertise of a market leader.

Impressive benefits

MENU SYSTEM induction technology

- 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
- Integrated BUS system for data communication
- 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

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



Diameter: 300 mm
Power: 5 kW

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



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

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



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

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



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

Fifth-generation technology

You won't find anything like the **induction technology** developed and **patented** by MENU SYSTEM anywhere else in the world. The delighted reactions from its users say it all – MENU SYSTEM's new **technology** represents a **giant leap** for **operational quality** and **functionality**. Now you can gain **complete control** over the cooking process at any time. It's intuitive cooking with **no distractions** and no compromises. It's the **freedom** to simply cook. **Moving the pan** allows you to control the supply of energy and, therefore, the **cooking power**. This is evaluated **electronically** at every stage. Each pan can be controlled **independently**, and when it comes to the **effective power** consumption, you're constantly kept in the loop thanks to a **digital** information display. No matter whether you want to **lightly simmer** or get a **rolling boil** going; whether you're **flash frying** or simply **keeping food warm** at a reduced heat – just a single hand movement is enough to get **exactly the result** you want. In an unprecedented step, the induction technology also 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** and makes the **cooking process** particularly **energy-saving**. It's technology for the fifth generation.

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

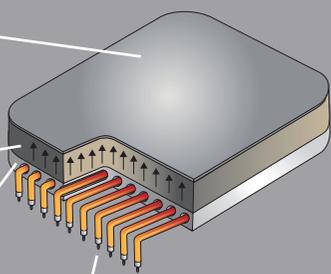
- Reduces heat emission
- Stops food on the griddle burning
- Very easy to clean

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
- 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



**Get more enjoyment
out of cooking**

Dominique Gauthier

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.



Oven

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



Chip pans

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



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.



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.

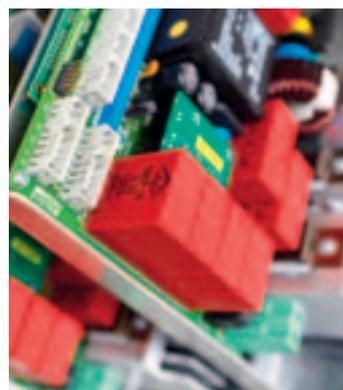




Made in Switzerland

Made in St. Gallen

Made by MENU SYSTEM



Induction technology, electrical technology and metal-worked components – all from a single source

MENU SYSTEM's defining principle is one of full control based on quality and expertise. With MENU SYSTEM, induction technology, electrical technology and metal-worked components all come from a single source. Each individual, tailor-made induction cooking suite is developed and manufactured at the MENU SYSTEM group's headquarters and sole production site in St. Gallen.

For MENU SYSTEM, "Made in Switzerland" isn't just a label – it's a philosophy and a living reality. The high degree of vertical integration guarantees full control based on quality and expertise. Both customers and sales partners are warmly invited to visit our premises in person. We hope you'll take us up on this.



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 30 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



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

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