



Automatic pan type recognition

Efficiency optimisation

Cooking power can be controlled by sliding pans

Integrated cookware protection system

Maximum power density



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.

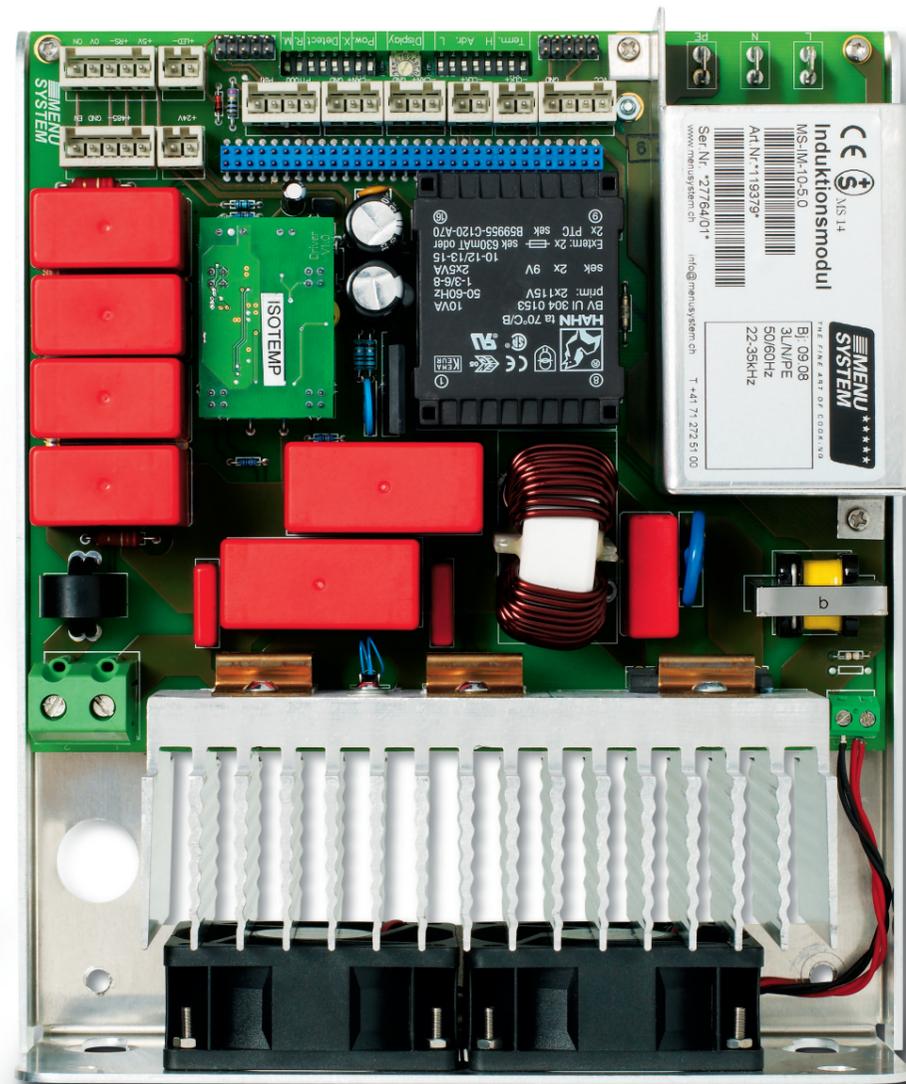
SLIDECONTROL stands for intuitive cooking that focuses solely on preparing the food – with no distractions and no compromises. It's a revolutionary step in working with small pans and saucepans. Full power is emitted when the pan is placed in the centre of the hob. Sliding the pan just a few centimetres 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.



MENU SYSTEM's **SLIDECONTROL** control technology was awarded the 2008 Catering Equipment & Supplies Excellence Award for innovation at Hotelympia in London.

MENU SYSTEM induction technology

Fifth-generation 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.

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.