

Induction appliance with 2 power hobs MS-I-20P, 2x6 kW

Item no. 120821



Standalone devices of cooking suite quality: 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 induction controlled independently in the most compact of dimensions.

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
- Control that's a smooth ride with patented **SLIDECONTROL** technology
- Maximum power density per cm² at pan base
- Pan type detection (material, size, power consumption properties)
- Central pot detection and temperature monitoring
- Automatic fan monitoring
- Self-diagnosis system for error detection and signalling

Equipment

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

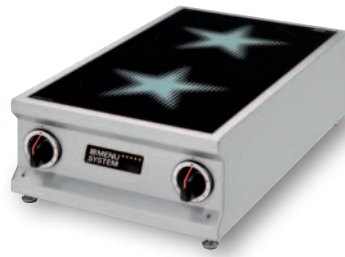
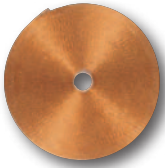
5th-generation technology

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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Power at the double

2 Power induction hobs 6 kW each with patented *SLIDECONTROL* technology

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.

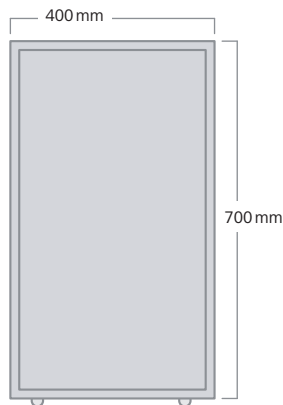
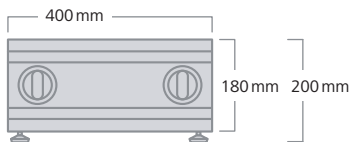
- Suitable for pans up to 32 cm
- Effective field \varnothing 300 mm
- Central pot detection and temperature monitoring

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	700 × 400 × 200 mm
Glass dimension	660 × 360 mm
Connected load	2 × 6 kW 3 × 400–440 VAC 50/60 Hz
Heat emission	latent 840 W sensible 960 W
Plug	CEE 16 or type 25
Cable length	2.2 m
Weight	32 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.