

Celsius **Black**

Leading Induction Technology

*Technology for
superior cooking suites*



Celsius Black with Data Lounge

Induction technology for superior cooking suites

Happy guests and enthusiastic chefs. To ensure your success in the restaurant trade, the latest induction technology from Menu System revolutionises your kitchen's soul – your cooking suite. Combining the advantages of digitalisation and smart networking, we have created a unique technological foundation for superior cooking suites:

Celsius Black – the revolution in professional kitchens.



Induction technology from the market leader

Menu System's Celsius Black takes induction technology to the next level. Benefiting from excellent manufacturing preparation quality, even higher energy efficiency and top operational reliability.

Comprehensive cooking suite expertise

Several thousand cooking suites installed and tens of thousands of induction cooking hobs in use every day in Europe and worldwide form Menu System's unique wealth of experience. Based on this knowledge, we have now developed Celsius Black.

IoT technology enters the professional kitchen

The IoT age has begun. Our newly developed Data Lounge brings the advantages of digitalisation into your kitchen. Already today you can benefit from a future proof infrastructure.

Superior cooking suite expertise

Cooking suites from Menu System offer:

Superior
cooking functions

Superior
connectivity

Superior
energy management

Superior
serviceability

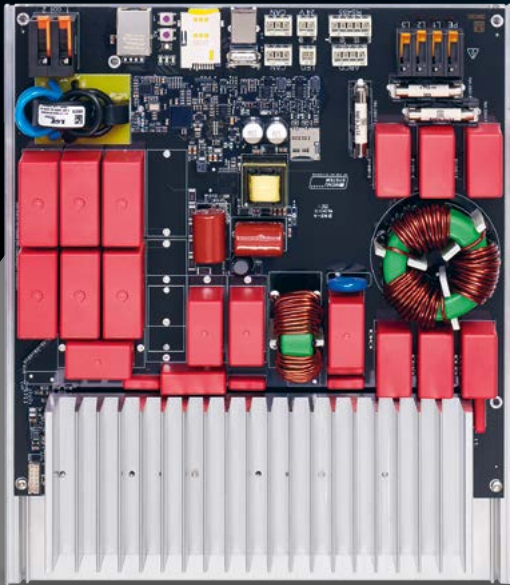
Superior, sustainable
safety

Superior cooking functions

Undreamed freedom. What you want happens in your pan. Our multi-mode controller's unique five cooking functions and its equally simple and exclusive turn and push operation creates complete freedom of control for chefs. Our new pan adaptive power control enables cooking power to be controlled with unprecedented precision. A whole new cooking experience.



*«With Celsius Black, we can achieve
top results for every guest.
This makes cooking a real pleasure.»*



+ Pan type recognition

Blackline induction recognises pan types and thus a pan's power absorption behaviour. This capability makes all the difference: maximum pan performance, cookware protection and pan adaptive, precise power control are your exclusive advantages.

+ Temperature control mode

In temperature control mode, your food is kept warm extremely efficiently at a temperature set by you. You are able to select the temperature you want to the exact degree between 30° and 95° Celsius. Perfect for long-lasting, superior food quality.

+ SlideControl

SlideControl stands for intuitive cooking. Control that is a smooth ride. You control the cooking power by sliding the pan on the hob. This patented technology gives you full control over the cooking process – without distractions and without having to make any compromises.

Superior cooking functions thanks to

- +** Stepless power mode
- +** SlideControl for intuitive cooking
- +** Temperature control mode
- +** Tempering function (e.g. for chocolate)
- +** PushHold function
- +** Pan type recognition
- +** Pan adaptive power regulation
- +** Maximum power density per cm²
- +** Digital information display

Superior connectivity

The IoT age has begun. Using data from your cooking appliances for even better operating results.

Menu System's **Data Lounge** generates smart key figures on usage and energy consumption via every connected appliance. Create a basis of data, gain an overview, optimise processes and reduce operating costs – the perfect prerequisites for excellence in a professional kitchen.

Celsius Black with Data Lounge makes it possible.

IoT = Internet of Things



«Celsius Black's Data Lounge gives me the best overview of every important key figure – anytime, anywhere.»



+ IoT revolution: Data Lounge

Having transparency means gaining control. The Data Lounge gives you access to your cooking suite data at any time and from anywhere. This is key to optimising your processes and reducing your operating costs. No other cooking suite offers you these possibilities.

+ Kitchen 4.0 ready

Future Kitchen 4.0 features are networking, interface management and data security. Celsius Black is already able to offer you all of these things today. You have documented digital data at your fingertips to save resources within your operation.

+ Plug&Play web connection

Plug in your network connector and immediately your cooking suite and all your Blackline induction units are connected to the internet. It couldn't be simpler. The advantages of networking are available to you straightaway. Simply get started and benefit.

Superior connectivity thanks to

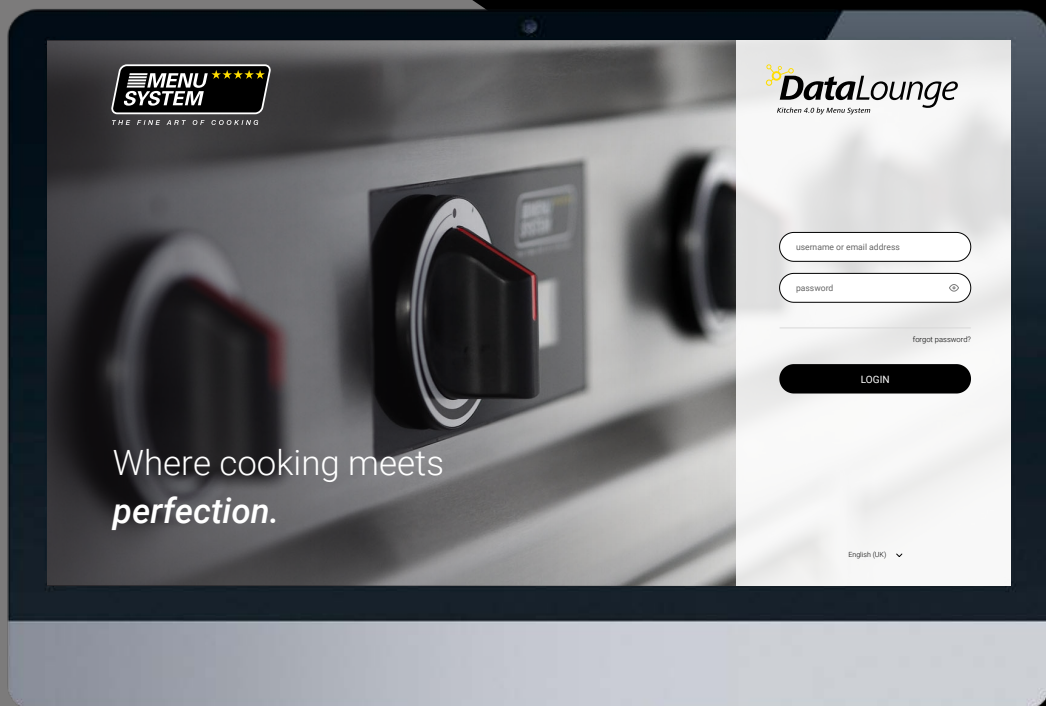
- +** IoT revolution: Data Lounge
- +** Kitchen 4.0 ready
- +** Plug&Play web connection
- +** Remote update capability (RUC)

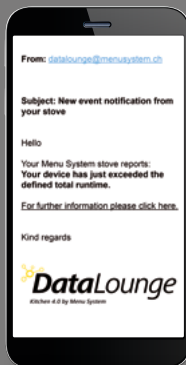
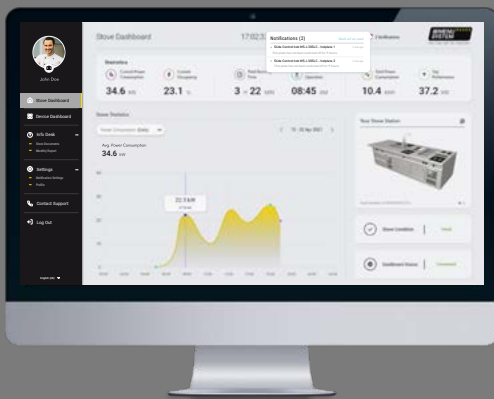
- +** ABCD energy optimisation connection
- +** CAN Open interface
- +** USB service interface
- +** RS485 interface

CELSIUS BLACK

 **DataLounge**
Kitchen 4.0 by Menu System

Kitchen 4.0 becomes a reality with *Celsius Black*. The *Data Lounge* gives you access to your cooking suite data at any time and from anywhere and, what is more, you are actively brought up to date with relevant events.





Full control

In the Data Lounge, you will find all relevant key figures such as energy consumption, appliance status and usage times fully accessible. Electrical diagrams or operating instructions are also securely available at all times. As a result, you can gain an unprecedented overview and the potential for optimisation in terms of increased quality, efficiency and operational safety is clear.

Receive notifications

Let your cooking suite bring you up to date with relevant events via SMS or email. In the Data Lounge control centre, define which notifications you wish to receive and by what means, and you are guaranteed to be always up to date. A level of convenience and security that has never existed before.

Monthly report as PDF

You will receive an automatically generated report as a PDF via email every month. You are not only brought up to date about energy consumption and appliance running times, but also receive this as a document. This information is your key to operational and cost optimisation. An added value that only Celsius Black with Data Lounge can offer you.

A leading technology for the restaurant sector

Menu System inspires with its state-of-the-art technology. With Swiss precision and perfectionism, we guarantee the best foundations for your culinary establishment's success. Be an operator with body and soul. We deliver the technology to do so – with the world's best cooking suite. Find out in this interview with our owner Dr Paul Schneider what attitudes and values are behind Menu System's *Celsius Black* technology revolution.



Dr Paul Schneider

Managing Director and owner Menu System

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Dr Schneider, what does a cooking suite need to be able to do nowadays in a professional kitchen?

Everything! It needs to inspire the chef as a tool, as a workplace and as an investment. The cooking suite is the key to high productivity and low operating costs in the professional kitchen.

For good chefs, an employer’s appeal depends directly on their cooking suites. Ecology and Kitchen 4.0 have also become relevant as selection criteria.

How does Celsius Black help achieve top results in the restaurant sector?

Thanks to a simultaneous focus on the kitchen and profitability, Celsius Black offers chefs a superior choice of cooking functions. This freedom encourages creativity and allows them to indulge their guests with perfect quality. At the same time, Celsius Black maximises energy efficiency and ensures minimal costs for operation and maintenance. Thanks to smart key figures from the Data Lounge, operating costs can be actively reduced, making the kitchen a fundamental part of a restaurant’s cost control.

Menu System has expanded its production site in St.Gallen (Switzerland) in 2020/2021. What was the focus of its design, and what benefits will this bring for its production processes?

With the conversion and redesign project, we succeeded in combining batch size 1 and the principles of industrial production. A third more capacity and achieving faster delivery times as an outcome. We live «Made in Switzerland» today and in the future. At Menu System, induction technology, electrical technology and fabricated components all come from a single source. The company’s defining principle is one of full control based on quality and expertise.



An in-house development team programs all Celsius Black processes. What are the advantages of that?

The advantage lies in the uniqueness of the technical solutions we can offer our customers. Innovation never ends. That is why we have always developed and produced all the components for our induction technology in-house. We combine the latest technologies with 40 years of experience, which is a direct and unique benefit to our customers.

How does the cooking suite fit into the overall environment of a professional kitchen?

Our philosophy is clear. The cooking suite is and always will be the soul of all professional kitchens. With Celsius Black and Data Lounge, the heart of the kitchen becomes intelligent and networked. That is the future. These are the perfect foundations for excellence in a professional kitchen.

Why is Menu System the right choice? What do culinary professionals particularly value, today and in the future?

We are the specialist manufacturer for cooking suites. No other company has more experience in the manufacture of customised induction cooking suites and, because we specialise in this one thing, it can be assumed that we fully understand our profession. Our enthusiastic customers and our success prove it.

Superior energy management

***Celsius Black** offers the most advanced strategies in energy management. Pan type recognition enables active efficiency optimisation. Our new cool-to-power system guarantees maximum cooking performance, even during peak periods. Its standard integrated connection in accordance with DIN 18875 creates the connection to energy optimisation systems.*



«Working in an energy efficient fashion is particularly close to our hearts for cost efficiency and environmental reasons. Celsius Black delivers the perfect solution.»



+ Maximum energy efficiency

Celsius Black represents the latest in energy management. State-of-the-art electronic components ensure maximum energy efficiency and minimum standby consumption. When cooking, you are using energy in the most efficient way possible.

+ Cool-to-power system

An efficient – and so far unrivalled – cooling capacity ensures that Blackline induction units can perform to the highest capacity without limitations, even when subjected to high loads or high ambient temperatures. The cooling works continuously, is very quiet and fail-safe.

+ DIN 18875 on board

Celsius Black offers an energy optimisation connection in accordance with DIN 18875 as standard. This allows you to avoid power peaks and reduce your energy costs. The maximum power in the case of optimisation can be configured per cooking zone.

Superior energy management thanks to

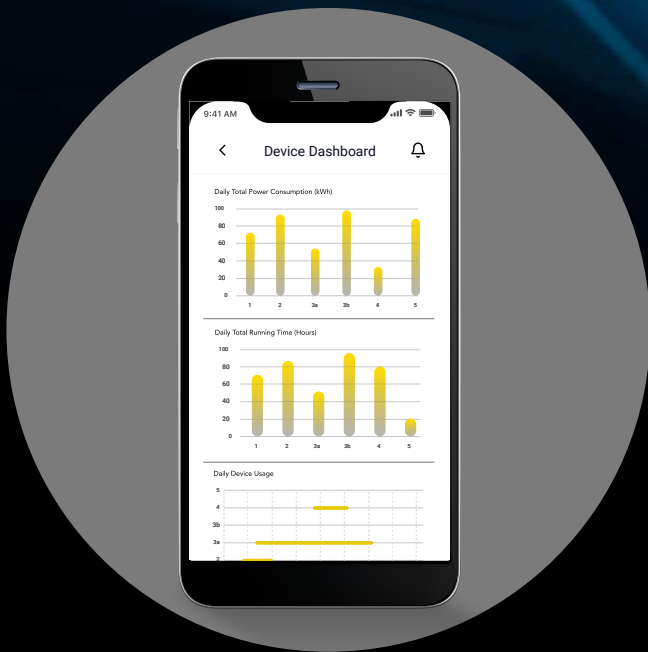
- +** Maximum energy efficiency
- +** Active efficiency optimisation
- +** MultiVolt technology
- +** DIN 18875 on board (configurable)
- +** Minimal standby consumption
- +** «Best of» coil control
- +** Cool-to-power system

Superior serviceability

Targeted, timely information reduces the need to make service calls. *Celsius Black with Data Lounge* notifies you by email or SMS of events that you specify in the control centre. Its Smart Check diagnostic system, the USB service interface and the configuration key for quick installation ensure maximum efficiency during on-site service.



«Celsius Black actively and automatically provides me with all the information I need for maintenance and service. It is simply fantastic.»



+ Control centre for push notifications

You can decide who receives what information from your cooking suite via email or SMS. This is active service prevention and effective service preparation that avoids unnecessary costs. Only Celsius Black with Data Lounge offers you this possibility. Digitalisation with effective benefits.

+ Smart-check diagnostic system

Celsius Black is equipped with intelligence. It enables comprehensive diagnosis and thus a targeted approach. Service costs are effectively minimised. Programmed maintenance work can be identified. The effort required remains small, but the impact is great.

+ Configuration key for quick set-up

Each Blackline induction unit can be configured according to customer and application requirements. In the event of servicing, this configuration can be transferred simply, quickly and securely by means of a SIM data carrier. It could not be simpler or more service friendly.



Superior serviceability thanks to

- +** Control centre for push notifications
- +** Data Lounge appliance cockpit
- +** Smart-check diagnostic system
- +** Configuration key for quick set-up
- +** USB service interface

- +** Exchangeable fan unit
- +** Self-tensioning terminals
- +** Screwless magnetic holder
- +** SD card slot for long-term data storage

Superior, sustainable safety

Celsius Black stands for comprehensive safety: from occupational health and safety to operational and fail safety to future proofing. Its integral cookware protection system, remotely updatable control software and new end-to-end coil architecture are just some of the many unique selling points for 360° safety.



«Celsius Black's high component quality is unique. For our kitchen, we rely on the best.»



+ *Top investment security*

Celsius Black is future proof thanks to software that can be updated remotely. Our technologies, developed in-house, are consistently designed for longevity. With our five year factory guarantee on induction technology, we can assure you of its unsurpassed quality.

+ *Maximum reliability*

The wear free multi-mode controller, the new end-to-end coil architecture and the Star induction base+ with its autonomous cooling system, maximise fail safety. Every Blackline induction unit is autonomous, emergency start capable and phase monitored – representing a strong degree of safety for you.

+ *Comprehensive protection systems*

We guarantee occupational safety and operational reliability at the highest level. Blackline induction protects your cookware as optimally as it protects itself thanks to pan type recognition and Delta T real time measurement with up to five temperature sensors.

Superior safety thanks to

- +** Future-proof, remotely updatable software

+ End-to-end coil architecture

+ Integrated cookware protection system

+ Integrated phase monitoring

+ Delta T real time measurement
- +** Multi-mode controller with Hall sensor (wear-free)

+ Emergency running functionality

+ Autonomous cooling system for the Star induction base+

+ FFT quality assurance

The Celsius Black universe

Menu System is the only manufacturer in the world to develop and produce all its induction technology components in-house – for completely reliable Swiss quality.



+ Durability through distance

Our generators are logically installed at a distance from the cooking suite's top section with its heat sources. In this way, we vastly increase the service life of the induction unit.

+ Star induction base+

The Star induction base+ ensures that the induction units can always perform to their highest capacity without limitations, even when subjected to high loads.





**+ Data Lounge:
Kitchen 4.0 by Menu System**

Your cooking suite actively brings you up to date with relevant events via SMS or email. Important key energy figures are reported to you monthly in PDF format. Kitchen 4.0 made real.



+ End-to-end coil architecture

A technology highlight: all coils with multiple centres are manufactured from a single stranded copper wire without interruption. This means you benefit from maximum operational reliability.



+ Blackline induction

With Blackline induction, Menu System takes induction technology to the next level. Energy management and temperature monitoring at the highest level.



+ Multi-mode controller

The multi-mode controller offers maximum freedom thanks to five unique cooking functions and turn and push operation. Position detection is contactless and wear free by means of a Hall sensor.

A leading technology for stellar gastronomy

**Cooking suites from Menu System
offer superior cooking competence**

-  Superior cooking functions
-  Superior connectivity
-  Superior energy management
-  Superior serviceability
-  Superior, sustainable safety