SALES TRAINING

COMPANY & PRODUCT RANGE

Cooking equipment for the catering industry

Company history

1999

Development of a high-performance electronic board for cooking with induction

2000

First table-top induction appliance for the professional kitchen

2001

First built-in induction appliances

2005

Extension with professional griddles, pasta boilers, deep fat fryers and radiant hobs

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

Cooking equipment for the catering industry

- PRODUCTS
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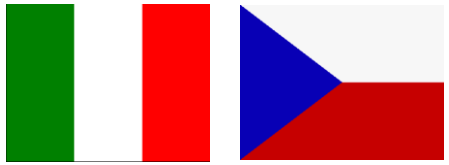
2007

New building at Sudetenstraße 5 in Durach

2009



Opening of sales offices in Italy and the Czech Republic

2014

Expansion of the product range with freestanding and built-in gas ranges

2015

Energy-saving salamanders, Hot-Star warming ovens and Beef-Star high-temperature grill

2019

Multispeed combi bratt pan/boiler, electric boiling pan and tilting combi bratt pan/boiler

Product portfolio

Cooking equipment for the catering industry

- PRODUCTS
- EQUIPMENT
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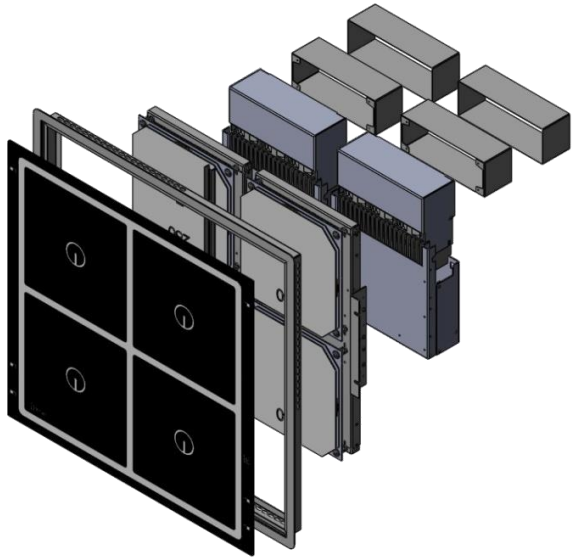
Countertop appliances

Free-standing appliances

Built-in appliances



Cooking equipment for the catering industry

- PRODUCTS
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- DESIGN

Product portfolio

Countertop appliances

Cooking equipment for the catering industry

Product portfolio - Countertop

Mini

Range of compact, space-saving table-top units for professional use

System 45

Range of high-performance table-top units for heavy-duty continuous use

Buffet

Keep-warm induction countertop unit visually and functionally designed for buffet operation

Griddles

Flat or high griddles with durable surface in hard-plated stainless steel

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

Product portfolio - Countertop

Cooking equipment for the catering industry

- PRODUCTS
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System 60/20

Range of appliances with a height of 200mm and depth of 600mm ideal for front cooking

System 70/20

Range of appliances with a height of 200mm and depth of 700mm ideal for use in the kitchen

Product portfolio

Cooking equipment for the catering industry

- PRODUCTS
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- DESIGN

Free standing units

Cooking equipment for the catering industry

Product portfolio – System 70

- Range of compact, floor-standing units with hygienic substructure and a plinth-mounting option
- Flush connection with hairline joint by means of a connecting pull-rail system

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

Product portfolio – System 70

Induction

2,4 or 6 cooking zones with point or surface coil and the option of a roasting/baking oven

Radiant hops

2, 4 or 6 cooking zones with round or square radiant heating elements, the Speedstar option and the possibility of a roasting/baking oven

Gas

2, 4 or 6 cooking zones with deep-drawn hob, pilot burner with pilot flame, stainless steel sliding grate and possible roasting/baking oven

Product portfolio – System 70

Cooking equipment for the catering industry

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
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Cooking equipment for the catering industry

Product portfolio – System 70

https://www.induktion.de/video-verbindungssystem.html

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
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Cooking equipment for the catering industry

Product portfolio – Free standing

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
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- DESIGN

Special edition models

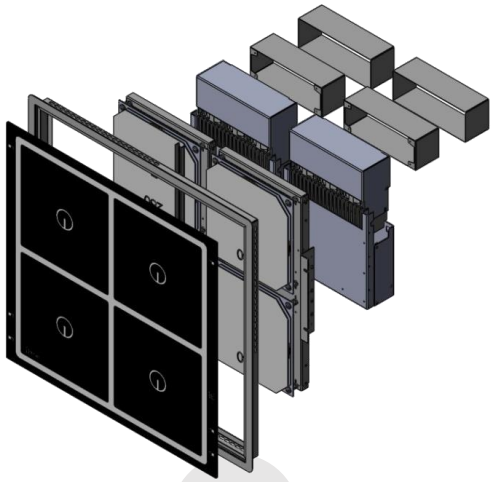
Special models induction, radiant and gas with variable outer dimensions at a constant price

Wide	420-550 mm (2 Cooking zones) 800-950 mm (4 Cooking zones) 1100-1200 mm (6 Cooking zones)	Depth 850-950 mm	Height 700-800 mm + Feet 150-200 mm

Cooking equipment for the catering industry

Product portfolio

Built-in appliances



- PRODUCTS
- EQUIPMENT
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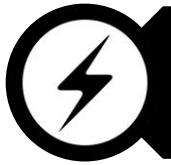
Advantages of induction

Low cost of ownership ➔ High efficiency



Speed ➔ Quick heat-up time

Hygiene ➔ Easy cleaning

Low thermal radiation ➔ Pleasant surrounding temperature

Induction coils

Cooking equipment for the catering industry

- PRODUCTS
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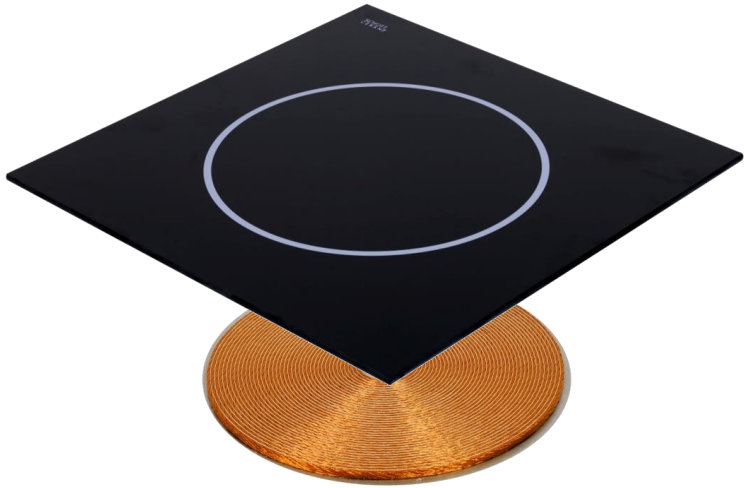
- DESIGN

Punkt Star round/square

punkt star

punkt star

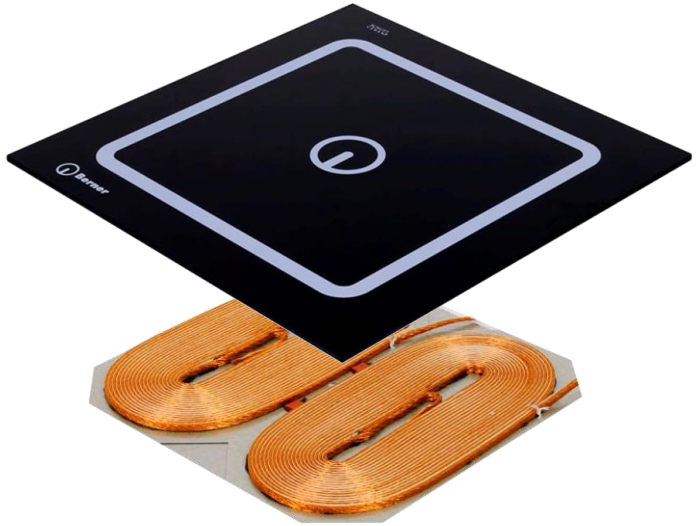
- Dimensions round: Ø 230, Ø 260, Ø 280
- Dimensions square: 250x250, 270x270, 300x300
- Central pan detection
- Suitable for induction cookware and pans



Flächen Star: Surface square coil (2 coils)

flächen star

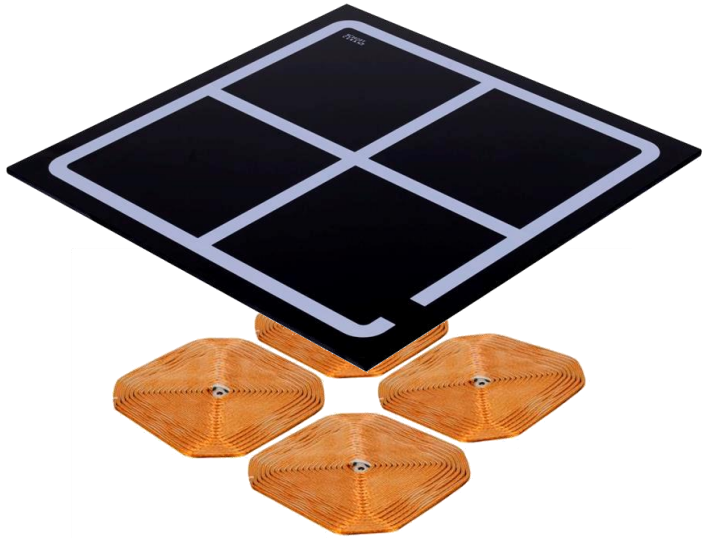
- Dimensions: 280x280, 300x280, 300x300
- Pan detection acss the whole coil area
- Suitable for induction cookware, pans and sauté pans



Induction coils

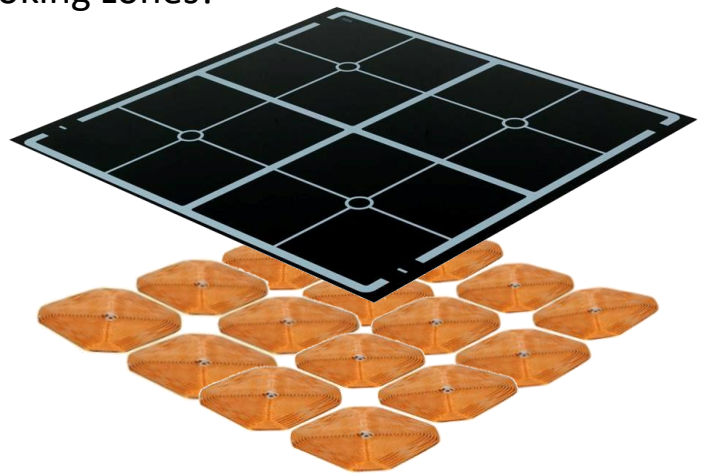
(Mega) Sauteusen Star: Surface square coil (4 coils)

- Dimensions: 300x300, 320x320, 370x370
- Pot detection on the entire coil surface
- Suitable for induction-capable cookware, pans and perfect for sauté pans



Vollflächen Star: (8/16 coils) full-surface covering

- Dimension: 320x640
- Pot detection on the entire coil surface
- Suitable for induction-capable cookware, pans and perfect for sauté pans
- Range without power-free distances between the cooking zones!



Induction coils

Cooking equipment for the catering industry

- PRODUCTS
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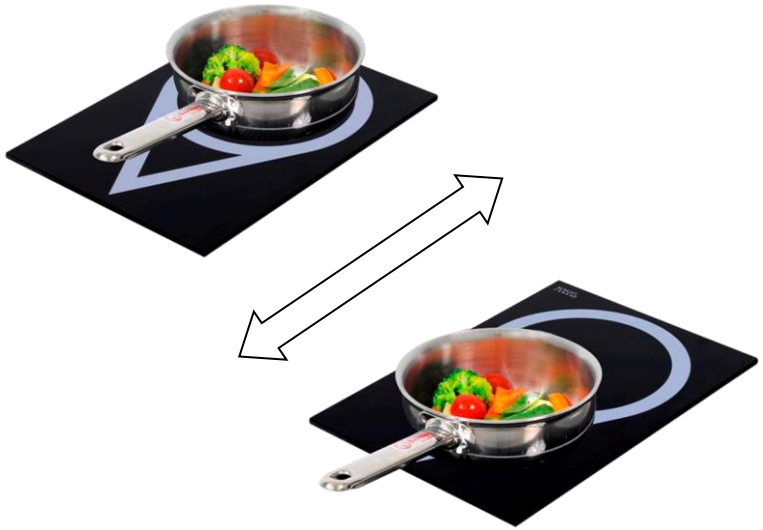
Move Star

- Dimension: 170x240
- Pot detection on the entire coil surface
- Only suitable for sauté pans
- Power control by sliding



GN Star

- Dimension: 260x460
- Pot detection on the entire coil surface
- Only suitable for induction-compatible dishes in GN size
- Cooking and keeping warm with GN dishes

Built-in version (frame)

Version A with stainless steel support frame

- Perfect for:
  - Stone covers
  - Thin covers
  - Existing cut-outs
- Special custom frames possible
- Simple installation

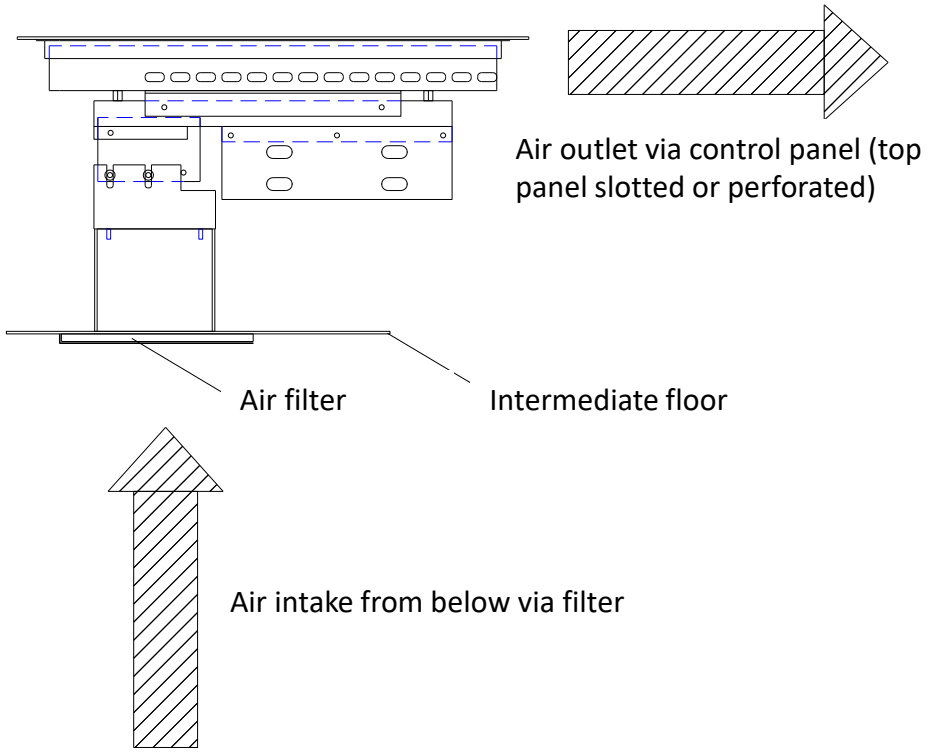
Version B with stainless steel frame for flush installation

- Perfect for stainless steel covers
- No offset to the cover
- Perfect for ranges with continuous covers

Built-in version

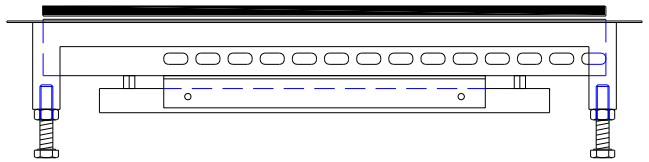
Modular construction

(Generator attached to frame)

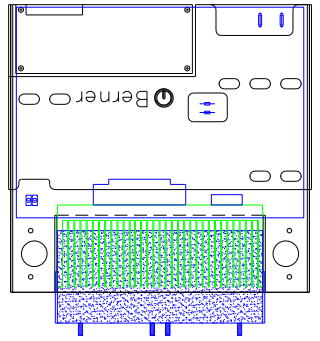


Option GSG (Coil-generator separated)

Side view



generator



Option SGF (Separate generator compartment)

Cooking equipment for the catering industry

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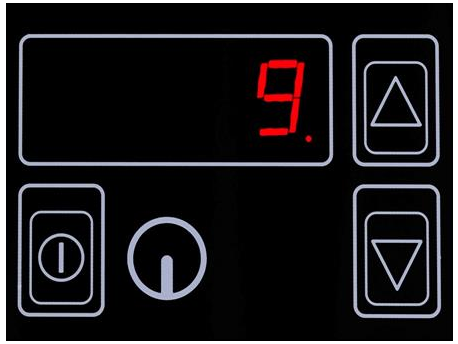
Control of the devices

Power control

… with dial

… with sensor keypad



Power & temperature control

… with dial

… with sensor keypad

Temperature control

Cooking equipment for the catering industry

- PRODUCTS
- EQUIPMENT
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- DESIGN

ITC (**I**nduction **T**emperature **C**ontrol)

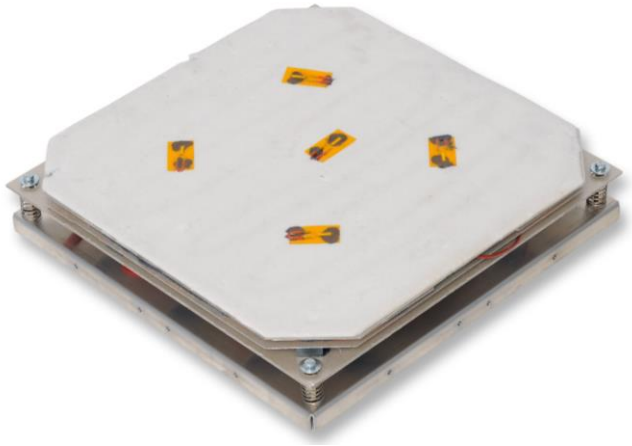
- Control via the power control from 1-9 by turning the knob to the right
- Or control via direct selection of a temperature accurate to the degree from 70-250 degrees Celsius by turning the knob to the left
- Temperature reached in power mode can be transferred to temperature mode at any time by turning the knob to the left
- Option always includes all cooking zones of a hob

Temperature control

flächen star
sauteusen star
mega sauteusenstar
vollflächen star

WHF5F (Temperature-controlled cooking with 5 sensors)

- Fullrange Hold as an enhanced warming and cooking feature with a temperature range up to 250 degrees and a 4-digit temperature display
- 5 integrated sensors are an additional safety feature for full-surface coils ➔ They monitor small pans that are on the side of the zone and prevent cookware from overheating and being damaged
- Option always includes all cooking zones of a hob



5 temperature sensors
Coil centre and coil edges

Cookware as part of the system

Important criteria :

- Good quality
- Material thickness
- Material texture
- Bottoms that do not deform
- Coating shortens life

Problem: How do I test the quality of the pot and its bottom?

➔ Every Berner induction range has PQC (Pan Quality Control) as standard

https://induktion.de/video-pqc-englisch.html

Radiant heater (still up to date?)

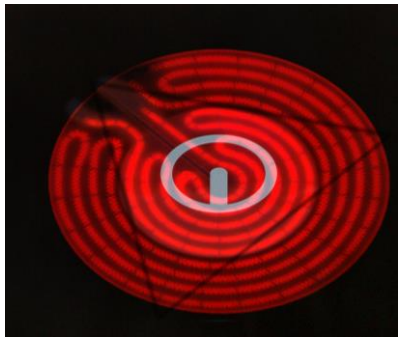
Weaknesses compared to induction:

The principle of operation of the radiant heater causes …

- lower efficiency and therefore higher energy consumption
- longer heat-up times
- higher surrounding temperatures
- higher cleaning effort

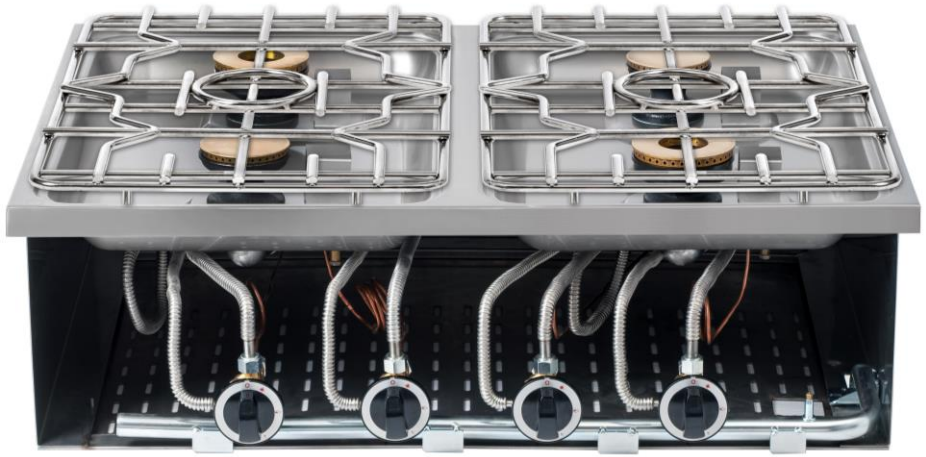
These disadvantages can be reduced as a result of the following:

- Additional pan detection
- Double radiant ring manual or automatic
- Speedstar electronically adjusted via potentiometer (up to 30% faster than normal)



Speed Star Elektronik

Gas

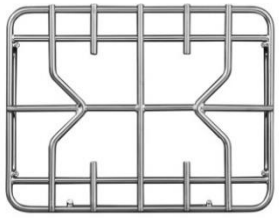


- Sunken hob for easy cleaning
- Ignition burner with pilot light

Single ring C burner: 3,5 kW

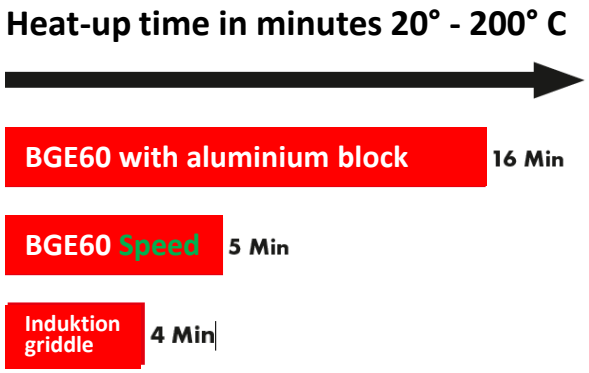
Double ring D burner: 5,5 kW

Double ring E burner: 7,5 kW



- Chrome-plated sliding grate over 1 or 2 burners
- Can be welded in, fitted onto the countertop or flush-fitted

Griddles



Heating systems :

- Aluminium block heat storage technology: Outstanding temperature storage, even temperature distribution and fast heat release
- Speed models: Thermostatically controlled high-performance heating element, higher connected loads und ultra-fast heat-up
- Induction griddle: Highest energy efficiency, energy-saving potential in stand-by mode & electronically controlled with temperature control accurate to the degree

Frying surface:

- Stainless steel hard plated or hard chrome plated
- Smooth, ridged, 1/2 or 1/3 ridged

Deep fat fryer

- Wide range of 1 or 2 basin fryers
- Thermostat controlled or electronic temperature control
- Swing-out heating elements turnable in the tank or tank features swing-out heating elements
- Optionally with filter system, automatic basket lift and much more

Pasta and all-purpose boiler

Pasta boiler:

- GN 2/3, GN 1/1 and GN 1/1 sideways thermostat-controlled or with electronic temperature control
- **Heating systems:** Heating element in the tank (turnable in the tank), without interior heating element, replaceable **Speed** heating elements outside the tank or as induction pasta cooker
- Options: Basket lift automatic, automatic water inlet or water outlet (if not standard)

All-purpose boiler:

- GN 1/1 for boiling various food products

Ovens & Warming devices

Cooking equipment for the catering industry

- PRODUCTS
- EQUIPMENT
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Roasting / baking ovens

- Models with top and bottom heat or with additional convection function
- Light version or heavy version
- GN1/1+, GN 1 ½ or GN 2/1

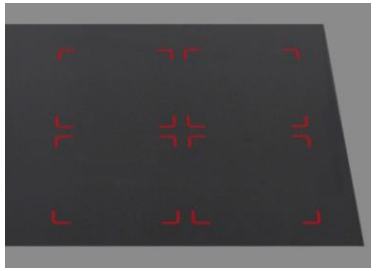
Warming drawers

- For keeping GN containers warm
- With electronic control and dial or sensor keypad on the appliance or separately
- 1,2 or 3 drawers

Warming cabinets

- With swing door
- With electronic control with dial or sensor keypad
- 3 or 5 GN containers sideways

Product portfolio built-in



Cooking equipment for the catering industry

- PRODUCTS
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Product portfolio

Cooking equipment for the catering industry

- PRODUCTS
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Salamander Energy-saving salamander with Hi-Light technology

Beef-Star 800 degree high-temperature grill in 4 different sizes

Hot-Star Innovative and high-quality warming ovens and low-temperature ovens in 2nd generation

Stockpot stove Compact induction stockpot stove with feet or mobile

Cooking equipment for the catering industry

- PRODUCTS
- EQUIPMENT
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Thank you for your attention!

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