

SiNA

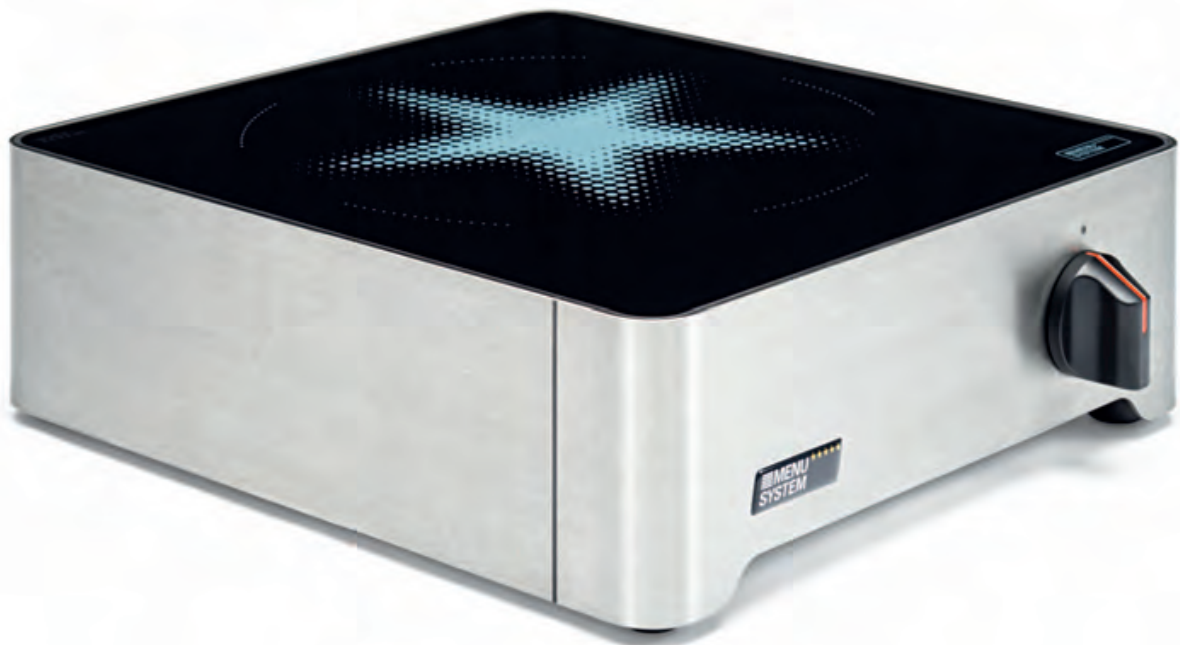
Standalone Induction Appliance

BEDIENUNGSANLEITUNG

USER GUIDE

MODE D'EMPLOI

MANUALE D'USO



MENU SYSTEM ★★★★★

THE FINE ART OF COOKING

STANDALONE INDUCTION APPLIANCE



SiNA one

The compact hob – with small dimensions but plenty of power that looks fantastic.



SiNA twin

Twice the power with two hobs – elegance, energy efficiency and functionality come together in perfect harmony.



SiNA wok

The beautifully shaped induction wok – attractive and effective to bring out the best in your Asian cuisine.

INHALT | CONTENTS | SOMMAIRE | SOMMARIO

→	BEDIENUNGSANLEITUNG	
	1. Einleitung	4
	2. Inbetriebnahme	5
	3. Betrieb und Bedienung	6
	4. Reinigung und Pflege	9
	5. Störungsbehebung	11
	6. Sicherheitsbestimmungen	12
	7. Allgemeine Informationen	14
→	USER GUIDE	
	1. Introduction	18
	2. Initial start-up	19
	3. Function and operation	20
	4. Cleaning and care	23
	5. Troubleshooting	25
	6. Safety regulations	26
	7. General information	28
→	MODE D'EMPLOI	
	1. Préambule	32
	2. Mise en service	33
	3. Fonctionnement et utilisation	34
	4. Nettoyage et entretien	37
	5. Dépistage des pannes	39
	6. Consignes de sécurité	40
	7. Informations générales	42
→	MANUALE D'USO	
	1. Introduzione	46
	2. Messa in funzione	47
	3. Funzionamento e uso	48
	4. Pulizia e manutenzione	51
	5. Risoluzione dei problemi	53
	6. Disposizioni di sicurezza	54
	7. Informazioni generali	56

1. EINLEITUNG

SEHR GEEHRTE KUNDIN, SEHR GEEHRTER KUNDE

SINA
Standalone Induction Appliance

Wir gratulieren Ihnen zum Erwerb Ihres SINA Induktionsgeräts!

Sie erhalten auf den folgenden Seiten wichtige Informationen und Hinweise zu Ihrem **SINA** Induktionsgerät. Erfahren Sie, wie Sie **SINA** in Betrieb nehmen, bedienen und pflegen. Auf modellspezifische Unterschiede wird bei Bedarf hingewiesen.

Bitte lesen Sie die Bedienungsanleitung sorgfältig durch, bevor Sie **SINA** in Betrieb nehmen. Bewahren Sie diese anschliessend auf, um bei Bedarf schnell darauf zurückgreifen zu können.

Für Schäden, die durch Nichtbeachtung dieser Angaben oder durch unsachgemässes Vorgehen entstehen, übernehmen wir keine Haftung.

Sollte ein Problem in der vorliegenden Bedienungsanleitung nicht beschrieben sein, Unklarheiten vorliegen oder Störungen auftreten, die Sie nicht selbst beheben können, wenden Sie sich bitte an Ihren Servicepartner oder kontaktieren Sie uns direkt.

Ihre MENU SYSTEM AG



MENU SYSTEM AG
Oberstrasse 222
CH-9014 St.Gallen
info@menusystem.ch
www.menusystem.ch

Technische Änderungen jederzeit und ohne Vorankündigungen vorbehalten.

Art. Nr.: 200574 | V 1.0

Copyright®. Diese Bedienungsanleitung ist urheberrechtlich geschützt. Das Kopieren oder Übersetzen ist nur mit schriftlicher Genehmigung des Herstellers MENU SYSTEM AG gestattet.

2. INBETRIEBNAHME



SINA darf nur unter Berücksichtigung der geltenden Sicherheitsbestimmungen Ihres Landes installiert und in Betrieb genommen werden.

Entfernen Sie sämtliche Verpackungsreste und überprüfen Sie **SINA** auf äussere Beschädigungen. Nehmen Sie das Gerät nicht in Betrieb, falls es Beschädigungen aufweist. Bitte bewahren Sie die Originalverpackung für den späteren Transport von **SINA** auf.

SINA muss auf einer ebenen Fläche platziert werden. Die Abstellfläche muss mindestens 50 kg Gewicht tragen können. Der Drehschalter muss gut zugänglich sein. Der Luftzufuhrbereich auf der Gerätevorderseite darf nicht verdeckt werden. Die Luftansaugtemperatur muss unter 40 °C liegen. Die Geräterückseite (Luftauslassbereich) muss einen Abstand von mindestens 5 cm zur Wand oder zum nächsten Objekt aufweisen.

Prüfen Sie und stellen Sie sicher, dass die Spannung des Netzstroms mit derjenigen auf dem Typenschild Ihres **SINA** Induktionsgeräts übereinstimmt. Stellen Sie sicher, dass **SINA** richtig steht, nicht wackelt und alle Drehschalter in der Abschaltposition (roter Strich zeigt auf die Statusanzeige) eingerastet sind. Verbinden Sie **SINA** über den Stecker mit dem Stromnetz.

Verfügt Ihr **SINA**-Modell über keinen vormontierten Stecker, wollen Sie den Stecker wechseln oder **SINA** direkt mit dem Stromnetz verbinden, so muss die elektrische Installation unter Einhaltung der spezifischen nationalen und lokalen Vorschriften durch ein zugelassenes Elektroinstallationsunternehmen vorgenommen werden. Die Angaben auf dem Typenschild, die Warnsymbole sowie die Sicherheitsbestimmungen sind zwingend zu beachten.

Entfernen Sie sämtliche Gegenstände von der Kochfläche, bevor Sie **SINA** das erste Mal benützen.

Geniessen Sie nun Induktionstechnologie in ihrer schönsten Form mit Ihrem SINA Induktionsgerät.

1. INTRODUCTION

DEAR CUSTOMER

SINA
Standalone Induction Appliance

Congratulations on your purchase of a SINA induction appliance!

The following pages contain important information and advice about your **SINA** induction appliance. They explain how to start it up, operate it and care for it properly. Where necessary, attention is drawn to the differences between specific models.

Please read these operating instructions carefully before using your **SINA** appliance for the first time. Then store them in a secure place so that you can refer to them quickly if required.

We accept no liability for damage caused by failure to comply with these instructions or incorrect actions being taken.

If you encounter a problem which is not described in these operating instructions, you are unsure about anything, or faults occur that you cannot remedy yourself, please contact your service partner, or alternatively please contact us directly.

MENU SYSTEM AG



MENU SYSTEM AG
Oberstrasse 222
CH-9014 St.Gallen
info@menusystem.ch
www.menusystem.ch

Subject to technical modifications at any time and without prior notice.

Item no.: 200574 | V 1.0

Copyright©. These operating instructions are copyright-protected. Copying and translation are only permitted with the written permission of the manufacturer, MENU SYSTEM AG.

2. INITIAL START-UP



Your **SINA** appliance may only be installed and started up in accordance with the applicable safety regulations in your country.

Remove all remaining packaging and check your **SINA** appliance for external damage. Do not start up the appliance if there are any signs of damage. To make it easier to transport your **SINA** appliance in the future, please keep hold of the original packaging.

Your **SINA** appliance must be placed on a flat surface. This surface must be capable of supporting a weight of at least 50 kg. The rotary switch must be readily accessible. Do not cover the air inlet area on the front of the appliance. The air inlet temperature must be lower than 40 °C. There must be a gap of at least 5 cm between the rear of the appliance (air outlet area) and the wall or the closest object.

Check the mains voltage and make sure that it matches the voltage specified on the rating plate of your **SINA** induction appliance. Please ensure that your **SINA** appliance is positioned correctly and that it does not wobble, and make sure that all rotary switches are in the off position (red line aligned with status indicator). Connect your **SINA** appliance to the mains supply by plugging it in.

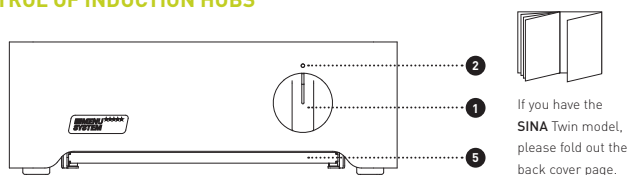
If your **SINA** model does not have a pre-fitted plug, if you intend to change the plug or if you want to connect the **SINA** appliance directly to the mains supply, the electrical installation work must be carried out in accordance with the specific national and local regulations by an approved electrical installation firm. It is absolutely essential to heed the information on the rating plate, the warning symbols and the safety regulations.

Remove all objects from the cooking surface of the **SINA** appliance before using it for the first time.

Now you are free to enjoy stunning induction technology in the form of your SINA induction appliance.

3. FUNCTION AND OPERATION

CONTROL OF INDUCTION HOBS



Your SINA induction appliance is operated via the rotary switch 1. The SINA Twin features two rotary switches. The one on the left controls the front hob. The one on the right controls the rear hob.

You can control the power of your SINA induction appliance in two different ways:

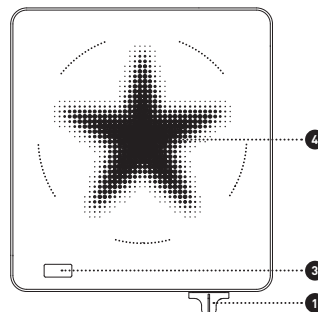
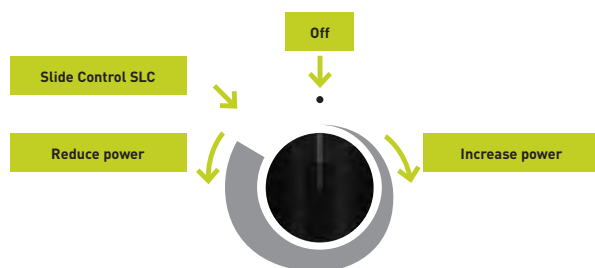
1. Power mode

Use the rotary switch 1 to set the required power level. Turn the switch to the right to increase the power – to reduce it, turn the switch to the left.

2. SLIDECONTROL mode (SLC)

Patented and award-winning control technology from MENU SYSTEM.

SLIDECONTROL – for smooth control. You can control the cooking power just by moving the pan. **SLIDECONTROL** mode is not available with the SINA Wok.



Switch-on and stand-by

Move the rotary switch away from the off position (red line aligned with status indicator) to switch on your SINA appliance. The status indicator 2 and the display 3 below the cooking surface both start to light up.

If there is no pan on the cooking surface or if the appliance is unable to detect the pan, the status display 2 flashes. The display 3 shows «0» when the appliance is in Power mode and «SLC» when it is in SLIDE CONTROL mode. No power is transmitted because the SINA appliance is on stand-by.

In Power mode, the position of the switch does not affect what is shown on the display if the appliance is on stand-by.

Stand-by	Status indicator flashes
	Rotary switch in SLC position: Display shows SLC
	Rotary switch in any other position: Display shows 0

Controlling the appliance in Power mode

If there is already a pan on the hob when you switch the appliance on or if you place a pan on the cooking surface 4 while the appliance is on stand-by, power is immediately output to the pan. The power output level depends on the position of the rotary switch 1. The status indicator 2 lights up continuously. The display 3 uses 10 levels to indicate the power output. It can display the numbers 1–8 as well as P9 and P10 for the highest power range (power levels). Turn the switch to the right to increase the power – to reduce it, turn the switch to the left. The SINA appliance features continuously variable power control. This means you can control the power very precisely via the rotary switch. The 10-level display is merely there as a guide to help you.

Important: You should always place the pan in the centre of the hob ④. This is the only way to ensure even heating of the pan.

Power mode active	Status indicator lights up continuously
	Display shows 1-8, P9, P10

■ **Controlling the appliance in SLIDECONTROL mode**

If there is already a pan on the hob when you switch the appliance on or if you place a pan on the cooking surface while the appliance is on stand-by, automatic pan type recognition is activated and the display briefly indicates the selected pan type. Power is immediately output to the pan. The display then shows the effective power consumption in kilowatts (kW). Example: If the display shows 2.30, it means the pan is consuming 2.3 kW of power. The status indicator lights up continuously.

Important: You should always place the pan in the centre of the hob ④. Only then will the pan type recognition function be able to select the optimum setting for the pan being used.

In SLC mode, the power is controlled solely by moving the pan. Full power is emitted when the pan is placed in the centre of the hob. If you move the pan away from the middle, the power is reduced. If you move the pan back to the centre of the hob, the power increases again. The display shows the effective power consumption at all times.

SLIDECONTROL-mode active	Status indicator lights up continuously
	Display shows: Power consumption in kW

■ **Switch-off**

To switch off the SINA appliance, move the rotary switch to the off position (red line aligned with status indicator). The status indicator is not lit. If the hob is still hot, a line appears on the display. This residual heat indicator disappears automatically as soon as the hob has cooled down. Please note that the residual heat indicator stops working as soon as the SINA appliance is disconnected from the mains supply.

4. CLEANING AND CARE

Glass ceramic

We recommend using pots and pans with completely flat bases to avoid any potential surface damage such as scratches. If you use a cold cooking surface as a work surface, remember to wipe it down afterwards. Remaining crumbs or grains underneath cookware may cause scratches. However, if signs of use like this do appear on your cooking surface, do not worry. Scratches will not impair the cooking process in any way.

Cleaning tips:

- First, use a scraper to remove all large pieces of dirt and food leftovers from the cooking surface.
- Then squeeze a few drops of a suitable cleaning product on to the cold surface and rub it in with kitchen paper or a clean cloth.
- Then wipe down the cooking surface with water and rub it dry with a clean cloth.
- Clean your cooking surface regularly, preferably after each use.

Important: If any plastic objects, aluminium foil, sugar or food containing sugar accidentally melt on to the hot cooking surface, wipe them off the hot cooking zone immediately with a cleaning scraper to prevent surface damage.

Never use scouring sponges or scouring products. Chemically aggressive cleaners such as oven spray and stain remover are also unsuitable.

DAILY CLEANING

- For cleaning: Switch off the SINA appliance. Wait until the SINA appliance has cooled to hand temperature before starting to clean.

Please note:

- Do not use steel wool or sharp objects.
- Your induction cooking appliance is not splash-water resistant. Therefore, do not use running water or steam to clean it.
- To remove dirt and deposits on side walls, you can use standard pH-neutral cleaning products based on non-ionic and anionic tensides and mild organic solvents such as alcohol and glycols.
- Finally, remove all cleaning product residue, wipe down the cleaned surfaces with water, and rub dry with a dry cloth.

WEEKLY CLEANING

In addition to daily cleaning, the air filter **5** must be cleaned once a week, firstly to ensure a sufficient supply of cooling air and secondly to prevent the filters' effectiveness for grease and other vapours from being impaired.

To do this:

- Remove the filter from below the air inlet.
- Clean the filter in a dishwasher or with hot water and soap.
- Refit the filter correctly before using your SINA appliance again.

Important: A dirty filter may cause overheating, resulting in a drop in performance and damage to the SINA appliance! A missing filter may allow dirt to accumulate, resulting in a drop in performance and damage to the SINA appliance!

5. TROUBLESHOOTING

The SINA appliance may only be opened by trained and approved service specialists. Do not touch any parts inside the appliance. If you notice that the cooking surface is damaged, you must switch the SINA appliance off and disconnect it from the mains supply.

INDUCTION HOBS & WOK

The most common problems

Fault	Cause	Remedy
No heat, LED does not flash	No power supply	Plug the appliance in, check the plug connection
	Power line fuse tripped	Check and reset the fuse
	Appliance not switched on	Switch on appliance
	Appliance defect	Contact customer service
No heat, LED flashing	Pan is not detected	Pan too small or not induction-friendly

List of possible display codes

Fault	Cause	Remedy
E01	Overvoltage	Replace pan, otherwise Contact customer service
E02		
E03		
E10	System temperature too high	Reduce power
E11	Pan temperature too high	Remove pan Reduce power
E12	Appliance fault	Contact customer service
E13		
E14		
E15		
-	Residual heat indicator Glass ceramic hotter than 50 °C	Not a fault – serves to warn user

6. SAFETY REGULATIONS

The **SINA** appliance reflects the state of the art and has been built in accordance with the valid CE guidelines. Safe operation is assured. The **SINA** appliance is not intended to be operated by children or persons with physical or mental limitations, unless they are instructed and monitored while using the appliance by a person responsible for their safety.

The **SINA** appliance may represent a source of danger if

- the information in these operating instructions is not heeded,
- setup, maintenance or repair work is undertaken by non-authorized persons, or
- the **SINA** appliance is used incorrectly or for purposes other than its intended use.

This may present

- a danger to the efficient operation of the **SINA** appliance
- a danger to the **SINA** appliance itself and other property belonging to the user
- a danger to life and limb

When transporting, setting up, maintaining and repairing the **SINA** appliance, the latest version of the following regulations and guidelines that are applicable in your country must be observed:

- Regulations of professional electricians' associations, e.g. VDE, SEV, etc.
- EC directives (in EU countries)
- Accident prevention regulations
- Guidelines of employers' liability insurance associations
- Trade regulations
- If the **SINA** appliance is being installed in close proximity to a wall, partition walls, kitchen furniture, decorative panelling, etc., it is recommended that these objects consist of non-combustible material; otherwise they must be covered with a suitable non-combustible, heat-insulating material and the fire safety regulations are to be observed extremely carefully.

The following points must strictly be observed:

- Unauthorised conversions or modifications by the customer are prohibited – MENU SYSTEM disclaims all liability in such cases.
- If the mains supply cable for the appliance is damaged, it must be replaced by the manufacturer, an authorised service agent or other similarly qualified person in order to prevent hazards.
- The connection for the mains plug should always be positioned so that it is freely accessible. If this is not possible, a master switch for the appliance must be installed by the customer. In the event of a malfunction, the appliance must be switched off completely by unplugging the mains plug or by turning off the master switch.

- Do not allow any liquid to enter your **SINA** induction appliance. Do not use water jets or steam to clean your **SINA** appliance.

Intended use and area of application:

- If the glass ceramic or wok shell is broken or even slightly cracked, then the **SINA** appliance must be switched off and disconnected from the electrical supply. Do not touch any parts inside the appliance.
- The surface of the **SINA** appliance should not be used for storage.
- Only use suitable pans with a minimum base diameter of 12 cm for induction cooking. Theoretically, it is possible to use smaller cookware, but this may result in the following:
 - Reduced efficiency
 - Pan recognition may not be possible
 - Radiation may be greater
- If you have a **SINA** Wok, always use the special pan that is available from MENU SYSTEM.
- Never heat a pan while empty. This could cause the pan to overheat.
- Once you have removed the pan after cooking, remember to switch the **SINA** appliance off, unless you intend to use it again straight away. This will prevent the appliance from heating up accidentally should you or someone else place a pan on the cooking surface.
- Do not heat up tins or other sealed containers, as these can explode! Items that are unsuitable for use include any cookware that is not specifically intended for induction appliances, as well as metal splash guards, aluminium foil, cutlery, jewellery, watches, metallic objects, etc.
- The induction hob is officially switched on as soon as the rotary switch is moved away from the off position (red line aligned with status indicator). Whenever the hob is not in use, the appliance must be switched off.
- Symbol explanation:



This symbol warns of hazardous voltage (symbol 5036 from IEC 60417-1).



This symbol warns of non-ionising electromagnetic radiation (symbol 5140 from 60417-1).

7. GENERAL INFORMATION

LIABILITY

The manufacturer's warranty covers all defects in design, production and materials. All other claims are excluded.

No warranty claims will be accepted in the following cases:

- Incorrect operation and use for purposes other than the intended use.
- Inadequate work or tampering and the use or installation of non-genuine spare parts or accessories.

Please note:

- Do not use the SINA appliance if you notice damage or malfunctions.
- If you wear a pacemaker, check with your doctor whether you are allowed near an induction cooking appliance.

REPAIRS

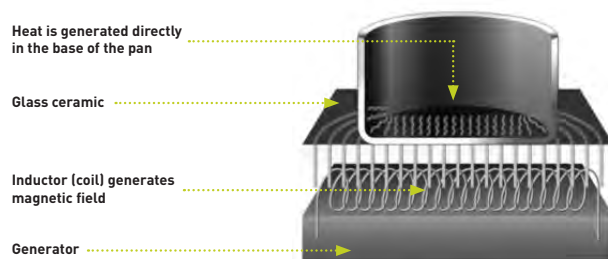
Repairs may only be carried out by authorised service personnel. Contact your dealer, a trained MENU SYSTEM Service Partner or our customer service department. You can find your nearest MENU SYSTEM Service Partner on our website www.menusystem.ch under «Contact». You can contact our customer service department at:

MENU SYSTEM AG Customer Service

Tel.: +41 71 272 51 00
service@menusystem.ch

COOKING WITH INDUCTION

The induction coil beneath the glass ceramic or wok dish generates an alternating electromagnetic field that produces heat in the base of an induction cookware item through the principle of eddy currents. The automatic pan recognition only switches on the generator when a pan is placed on the appliance.



Induction cooking has many advantages. Here are the key ones:

- Very high effectiveness of around 95 % = high efficiency = high cooking capacity = minimal power loss
- Ready to use immediately at full power, because electrical energy is converted instantly into heat in the pan base – no heating-up time!
- Very short boiling time with highly sensitive energy metering
- Minimal radiation of heat = lowest possible temperature in the kitchen = optimum working environment and minimal levels of vapour
- Optimum hygiene and very easy cleaning
- Very low operating costs (energy, cleaning)
- Safety electronics for high operating safety (pan recognition, idle cut-out, overheat protection)

COOKWARE

Poor-quality or damaged cookware can pose a risk to your SINA appliance!

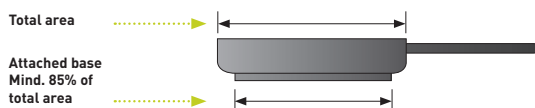
Worn-out pots and pans can cause the electronics to overheat excessively, reducing their lifespan. Buckled and worn-out cookware is dangerous. Because the base of the pan is often deformed as a result, there is no proper heat-conducting contact between the pan and the ceramic plate, and the fitted heat sensor cannot respond. It may not be possible to automatically prevent the pan from overheating again to very high temperatures (potentially becoming red-hot), which could have serious consequences for your **SINA** induction appliance or, in the worst-case scenario, kitchen staff.

Optimum induction cooking will only be achieved with the right cookware!

There are major differences in the way pots and pans convert induction power into heat. It is the cookware material and the thickness of the base that determine how efficiently induction power is converted into effective heat in the pot or pan. It is also important for the cookware to be in good condition, particularly the base.

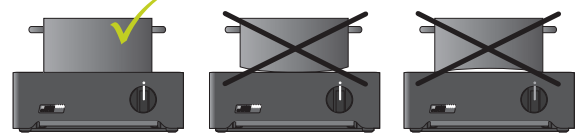
THE RIGHT MATERIAL

Cookware made entirely from multi-component material is the best choice for any chef. These pots and pans contain one or more layers inside the material that optimally convert the induction power into heat and efficiently pass this heat on. Also, they usually require less care than conventional cookware made of single-layer material. Pure iron cookware is very suitable for use with induction cookers, but has the disadvantage that it requires a lot of care. Cookware with attached bases (pressed or welded on) made of induction-friendly material is also suitable. As a general rule, heat is not conducted so well into the sides of the pan as if the base were made entirely of multi-component material or pure iron. In the case of cookware with attached bases, the base must offer at least 85 % coverage.



GOOD CONDITION

The condition of the cookware is crucial for two reasons. Bent and buckled pots and pans which do not lie flat and even on their bases will result in loss of energy. Make sure that cookware items have flat bases. This will save energy and preserve the cooking plate.



The loss of energy from torched cookware is much more serious. If a pot or pan overheats, i.e. is brought to a high temperature when empty, the properties of the material will be altered and its ability to absorb inductive energy will be reduced. Overheating often causes the base of the cookware to warp, so it no longer lies flat on the glass ceramic.

If cookware with an attached base is overheated, the conductance of heat between the base and the pan may be considerably reduced through warping of the base and the formation of air cushions in between. Extreme heat may cause the base to be completely detached. There may be damage from overheating even if the cookware is not visibly discoloured.

Never use cookware that shows signs of discolouration and buckling on the base due to overheating; dispose of it instead.

CORRECT SHAPE AND SIZE

Induction hobs are designed for a particular range of pot and pan sizes with which they function efficiently and well. Cookware that is much too small being used on a large hob may not be detected by the automatic pan recognition, and the energy supply may stay switched off. Cookware that is much too large cannot absorb energy from the whole base area, so it will take longer to heat up and may not reach the desired temperature. Square and oval cookware can be easily heated on specially designed hobs. If they are heated on round hobs of insufficient size, the base will not heat up evenly.

STOVIGLIE DI COTTURA

Stoviglie di cottura di scarsa qualità e danneggiate possono mettere a rischio l'unità SINA!

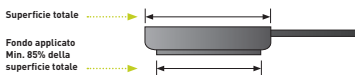
Le pentole e le padelle bruciate possono provocare un surriscaldamento dell'elettronica di potenza e ridurne la durata. Le stoviglie di cottura ammaccate e bruciate sono pericolose. A causa della deformazione spesso provocata in tal caso nel fondo del recipiente non si instaura un contatto corretto di trasmissione del calore con il piano di ceramica impedendo alla sonda di temperatura incorporata di attivarsi. In certi casi non si può evitare automaticamente un nuovo surriscaldamento a temperature altissime (fino all'incandescenza), cosa che può avere gravi conseguenze per l'apparecchio a induzione SINA e, nel peggiore dei casi, anche per il personale.

L'induzione funziona in modo ottimale solo con le stoviglie di cottura giuste!

Ci sono grandi differenze nel modo in cui le pentole e le padelle trasformano in calore la potenza induttiva. Per una trasformazione ottimale della potenza induttiva immagazzinata in calore effettivo nella pentola o nella padella sono decisivi il materiale delle stoviglie di cottura e lo spessore del fondo. Inoltre un buono stato, in particolare del fondo, è di importanza determinante.

IL MATERIALE GIUSTO

Le stoviglie di cottura realizzate completamente con materiale multicomponente sono sostanzialmente la scelta migliore per qualsiasi cuoco. Queste pentole e padelle contengono uno o più strati all'interno del materiale che trasformano la potenza induttiva in calore nel modo ottimale e che convogliano bene questo calore. Inoltre richiedono perlopiù meno cure delle stoviglie di cottura tradizionali realizzate con materiale monostrato. Le stoviglie di cottura in ferro puro sono adatte al funzionamento sulle cucine a induzione, ma hanno lo svantaggio di richiedere molte cure. In linea di principio sono adatte anche le stoviglie di cottura con il fondo applicato (pressato o saldato), costituite da materiale adatto alla cottura a induzione. Di norma la conduzione del calore nelle pareti delle stoviglie di cottura è peggiore che con l'impiego costante di materiale multicomponente o di ferro puro. Nel caso di stoviglie di cottura con fondo applicato la copertura del fondo deve corrispondere ad almeno l'85%.



BUONO STATO

Lo stato delle stoviglie di cottura è decisivo sotto un duplice punto di vista. Le padelle e le pentole piegate e ammaccate il cui fondo non poggia in maniera uniforme e pari comportano delle perdite di potenza. Assicurarsi che il fondo delle stoviglie di cottura sia piano. In questo modo si risparmia energia e si conserva il piano di cottura.



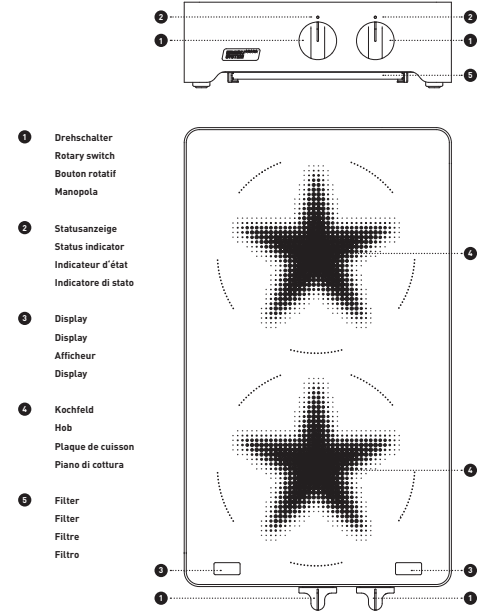
Tuttavia sono ancora più gravi le perdite di potenza dovute a stoviglie di cottura bruciate. Se una pentola o una padella si surriscalda, portandola ad una temperatura elevata quando è vuota, si modificano le caratteristiche del materiale e la capacità di assorbimento della potenza induttiva si riduce. Spesso, in caso di surriscaldamento, anche il fondo delle stoviglie di cottura si imbarca e non poggia più in piano sulla vetroceramica.

Nelle stoviglie di cottura con il fondo applicato il surriscaldamento può ridurre fortemente la conduzione di calore tra il fondo e il recipiente tramite un'incurvatura del fondo e la formazione di cuscinetti d'aria nello spazio intermedio. Se il calore è molto intenso il fondo si può staccare completamente. Possono essersi verificati dei danni da surriscaldamento anche quando le stoviglie di cottura non presentano nessuna variazione di colore.

Le stoviglie di cottura che hanno cambiato colore a causa di un surriscaldamento e che si sono ammaccate sul fondo non devono essere più utilizzate in alcun caso, ma smaltite.

FORMA E DIMENSIONI CORRETTE

I piani di cottura a induzione sono predisposti per determinate dimensioni di pentole e padelle garantendo un funzionamento buono ed efficiente. A volte stoviglie di cottura troppo piccole poggiate su un piano di cottura grande non consentono il riconoscimento automatico e quindi il piano non si accende. Se delle stoviglie di cottura sono troppo grandi non possono assorbire potenza su tutta la superficie del fondo, pertanto impiegano più tempo a scaldarsi e a volte non raggiungono la temperatura desiderata. Le stoviglie di cottura rettangolari e ovali si possono scaldare senza problemi sugli appositi piani di cottura. Se si scaldano su piani di cottura rotondi e troppo piccoli il fondo si scalda in maniera irregolare.



INDUCTION COOKING SUITES FOR PROFESSIONALS

As individual as you are. Freedom and flexibility in the kitchen.

Your customised MENU SYSTEM induction cooking suite gives you just that. Everything fits, is ergonomic and still elegant. That is the **fine art of cooking**.

New: MENU SYSTEM app for your iPad.



Search term: menusystem

Three leading cooking suites – the choice is yours.



NetComfort
Innovative, networked



Premium
Track-proven, first class



Worker
Compact, robust

CONSISTENTLY IMPRESSIVE

As a market leader, MENU SYSTEM stands for guaranteed quality, a strong sense of innovation plus reliability without compromise, all «Made in Switzerland». SINA impresses:

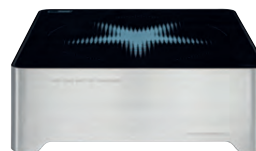
With its technology

You won't find anything like the induction technology developed and patented by MENU SYSTEM anywhere else in the world:

- Maximum power density
- **SLIDECONTROL** – for smooth control
- Award-winning control technology
- Cooking power can be controlled by sliding pans
- Automatic pan type recognition
- Integrated cookware protection system

With its effective and attractive design

For successful visible cooking that impresses the clientele, you need more than just culinary expertise. You have to have a passion for the product, be able to communicate effectively with your clientele and convey emotions, and have credibility.



SINA is the perfect choice for effective visible cooking. SINA One, SINA Twin and SINA Wok are the only appliances in their class that feature an aesthetically designed back. They are elegant from every angle – and especially from the perspective of your guests – which makes them the ideal choice when cooking for an audience.

SINA – Quality at its best.

MENU SYSTEM AG
Oberstrasse 222 | CH-9014 St. Gallen
T +41 71 272 51 00 | F +41 71 272 51 10
info@menusystem.ch | www.menusystem.ch

