



Berner

.... leading in innovation

Berner Cooking Systems thanks to the revolutionary **Induction** programme and the almost unlimited product variation the professional kitchen experience is achieving new levels. With the absolute devotion to offer always “the exact and best solution” the kitchen Chef can enjoy the global **BENEFITS** of the **Berner Cooking Systems**



innovative



energy saving



efficient



Induction



Berner Induction Heating Systems

Don't say never no...I can't! a wide choice of different heating systems are available for our customers. For each pan and for each use Berner offers the appropriate **Heating System**. Maximum efficiency, cooking speed and saving the resources are a core principle of our technology!

generator



sauteusen star

Coil square (4 coils)
full-coverage
Pan detection
on the complete
coil area



punkt star

Coil round
Pan detection
in the middle



mega sauteusenstar

Coil quadratisch (4 coils)
full-coverage
Pan detection
on the complete
coil area



punkt star

Coil square
Pan detection
in the middle



move star

Coil (1 coil)
Pan detection
on the complete
coil area



flächen star

Coil square (2 coils)
Pan detection
on the complete
coil area



GN star

Coil square (2 coils)
Pan detection
on the complete
coil area



Berner

.... leading in innovation

Berner Table Tops items

A sturdy structure with top quality components combined with a meticulous workmanship provide an excellent reliability of the products. A vast assortment permits to accomplish all cooking processes as cooking, frying, keeping warm.

high performance - low costs



... also for front kitchen



connection to power optimizing



small dimension - high capacity



high power



Induction

fast - low energy - clean





Berner tailor made cooking suites

For each kitchen Chef his tailor made cooking space!
 A perfect solution; the special designed Berner “Built – In” version. The flush cooking surface permits an optimal use of the available space. The easy handling secures optimizing the operating process. A large variety of different elements from the “Built – In” programme gives maximum flexibility to arrange the required appliances. Due to the flat panelling cleaning is extremely easy. Thanks to the trendsetting Berner induction technology a fast preparation at minimal energy consumption make each cooking process a great experience for the Chef .



no switching - just moving

electronic touch panel

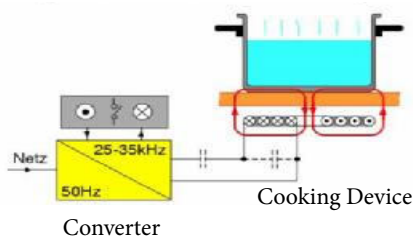


hygiene in detail



easy cleaning

Schematic structure of an induction unit



Innovative: day by day our engineering team is studying to invent and to improve the existing Technology with the ambition to provide solutions in foodprocessing.

Saving: the strong argument! Up to over 70% energy saving thanks to Induction technology!! The energy is used where it is required. No extra costs for preheating and radiant heat.

Efficient: the heat is solely generated in the pan base, rapid response to settings. Immediate and automatic “switch off” after operation into stand by position.

Speed: due to the fact that the heat is transferred directly through the pan bottom to the cooking area induction cooking is extremely fast. Your guest will enjoy the fast preparation and service of his meal; saying thank you and return again!

working conditions: almost 0 % of the generated heat is wasted. No additional ambient heat, which normally is bothering the working people in the kitchen so much! Massively reduction of the structural cooling costs as hood operations, fridges and strain of the air conditioning.

Safe: no flames, no coils or other radiant heat sources! Avoiding any careless burning or fire ignition.

Clean: no worries with grease and dirty catches. Cleaning is a walkover; just take a wet cleaning rag and wipe over the flat designed panel surface!

Welcome to the Induction world of **Berner Cooking Systems**. The company established in the year 2000 in Durach – Kempten in the South of Germany with his core business the production of **Induction Technology** for professional food processing. The commitment from the very beginning was to increase the efficiency and speed in the cooking process and in the same time saving energy and financial resources. A vast array of Top Hotels, restaurants, collective kitchens and cruise liners worldwide meanwhile enjoy the advantages of Berner technology. **Berner Cooking Systems** is a synonym for HIGH – TECH in the professional kitchen!

Berner *leading in innovation!* A dynamic team of Berner engineers is continuously exploring new technologies comitted to facilitate the job of the tough working kitchen Chefs and to reduce the energy costs for those who have to pay for them!!

The successful story of **Berner Cooking Systems** continues.....



BERNER – Kochsysteme GmbH & CO KG

Sudetenstrasse 5
D - 87471 Durach
Telefon: +420 602 144 694
mellauner@induktion.de
www.induktion.de