Berner

SALES TRAINING

COMPANY & PRODUCT RANGE

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

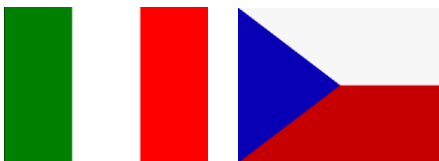**2005** — Extension with professional griddles, pasta boilers, deep fat fryers and radiant hobs

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

Cooking equipment for the catering industry

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
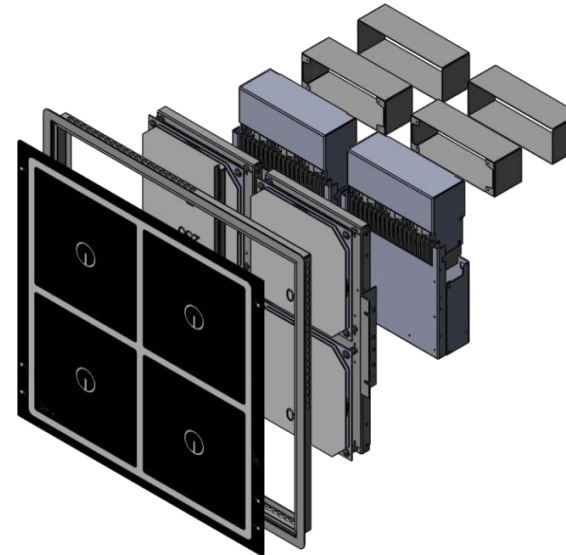- QUALITY
- DESIGN

Product portfolio

Countertop appliances

Free-standing appliances

Built-in appliances

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

Product portfolio

Countertop appliances

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

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

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

Product portfolio

Free standing units

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
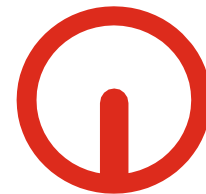
Gas

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

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

Product portfolio – System 70

Product portfolio – System 70

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

Product portfolio – Free standing

Special edition models

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

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

— PRODUCTS
— EQUIPMENT
— PERFORMANCE
— QUALITY
— DESIGN

Product portfolio

Built-in appliances
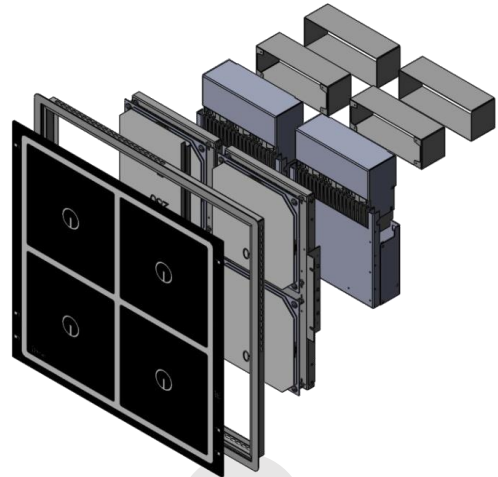
Advantages of induction

Low cost of ownership ➜ High efficiency
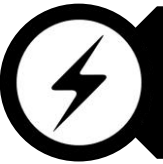
Speed ➜ Quick heat-up time

Hygiene ➜ Easy cleaning

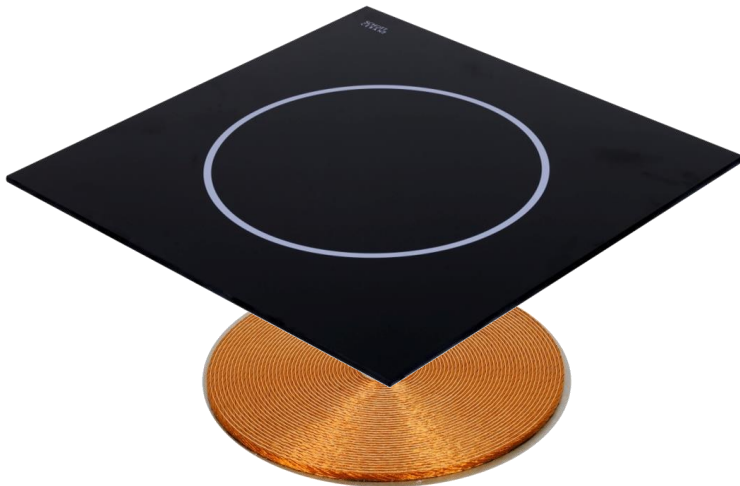Low thermal radiation ➜ Pleasant surrounding temperature

Induction coils

Cooking equipment for the catering industry

PRODUCTS
EQUIPMENT
PERFORMANCE
QUALITY
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
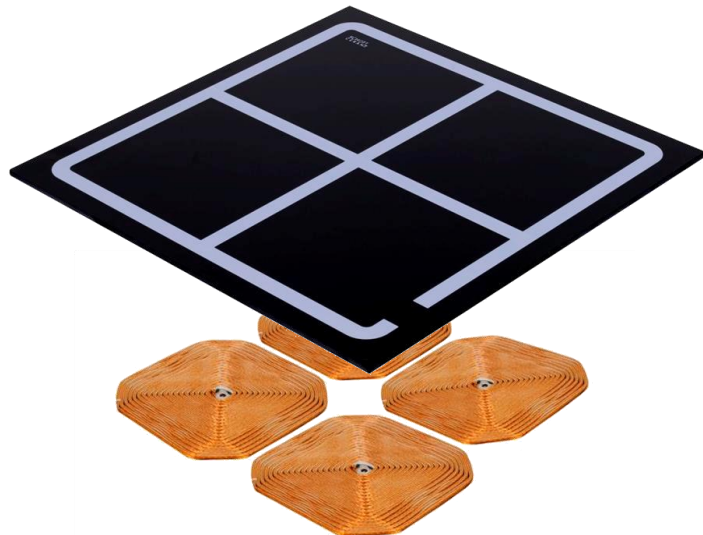- Suitable for induction cookware, pans and sauté pans

Induction coils
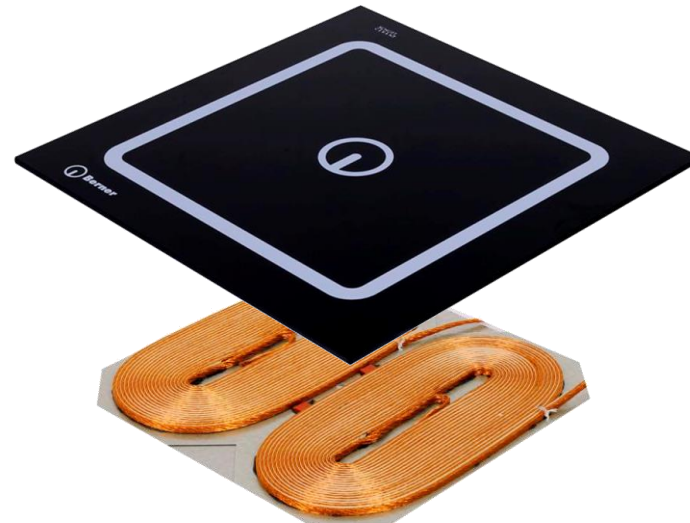
sauteusen star

(Mega) Sauteusen Star: **mega sauteusenstar**
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: **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!

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

Induction coils

Move Star

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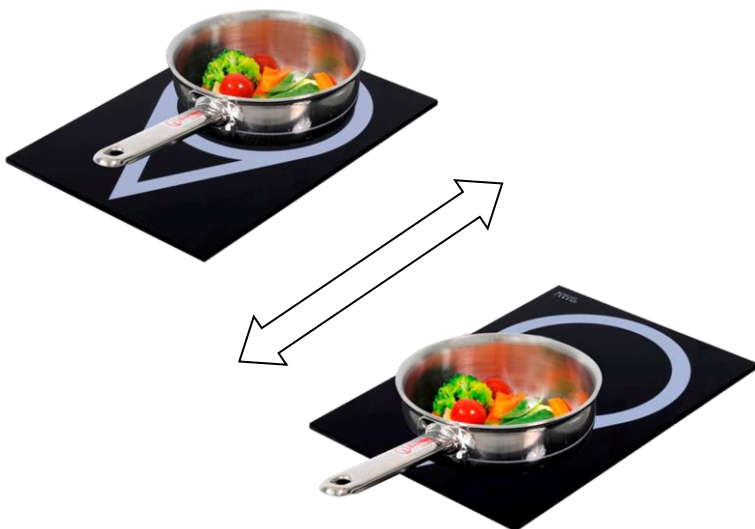
GN Star

- 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

PRODUCTS
EQUIPMENT
PERFORMANCE
QUALITY
DESIGN

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
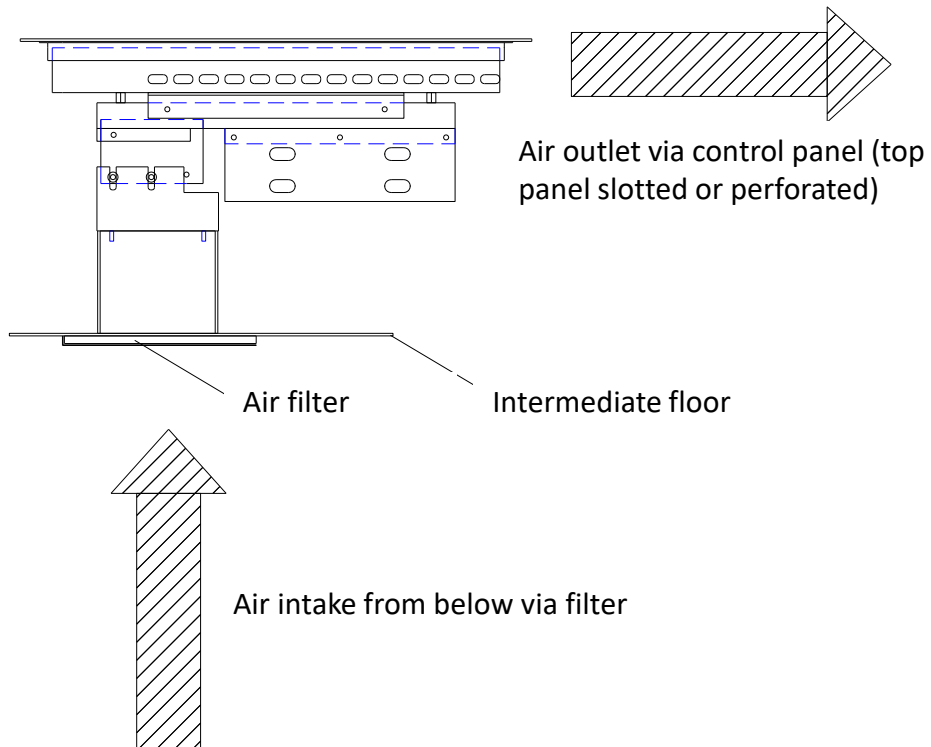- Perfect for ranges with continuous covers

Built-in version

Modular construction

(Generator attached to frame)

Air outlet via control panel (top panel slotted or perforated)

Air filter   Intermediate floor

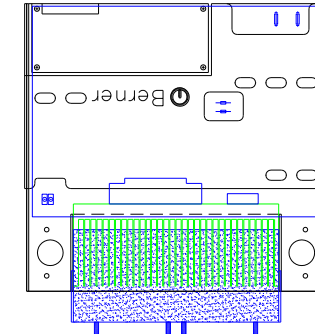Air intake from below via filter

Option GSG (Coil-generator separated)
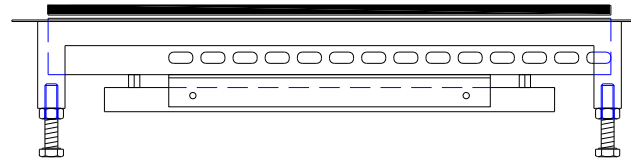
Side view   generator

Option SGF (Separate generator compartment)

— PRODUCTS
— EQUIPMENT
— PERFORMANCE
— QUALITY
— DESIGN

Control of the devices

Power control

... with dial

... with sensor keypad

Power & temperature control

... with dial

... with sensor keypad

Temperature control

ITC (Induction Temperature Control)

- 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
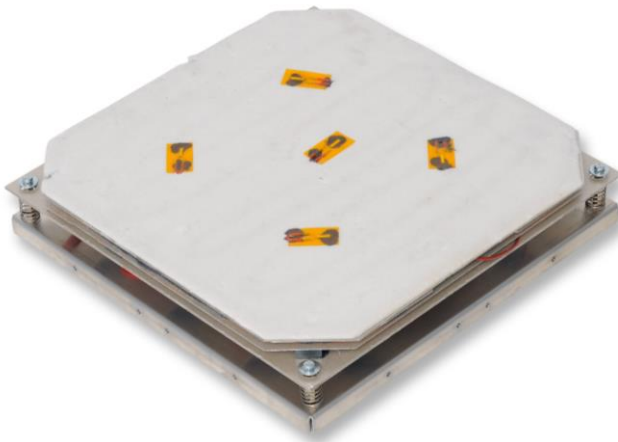
5 temperature sensors
Coil centre and coil edges

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

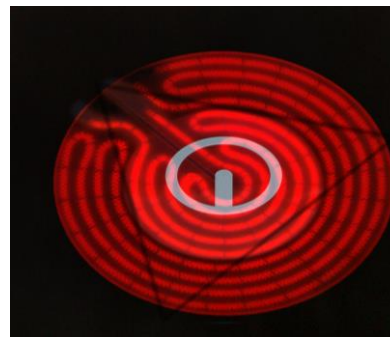# Radiant heater (still up to date?)

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

Cooking equipment for the catering industry

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
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- DESIGN

- Sunken hob for easy cleaning

- Ignition burner with pilot light
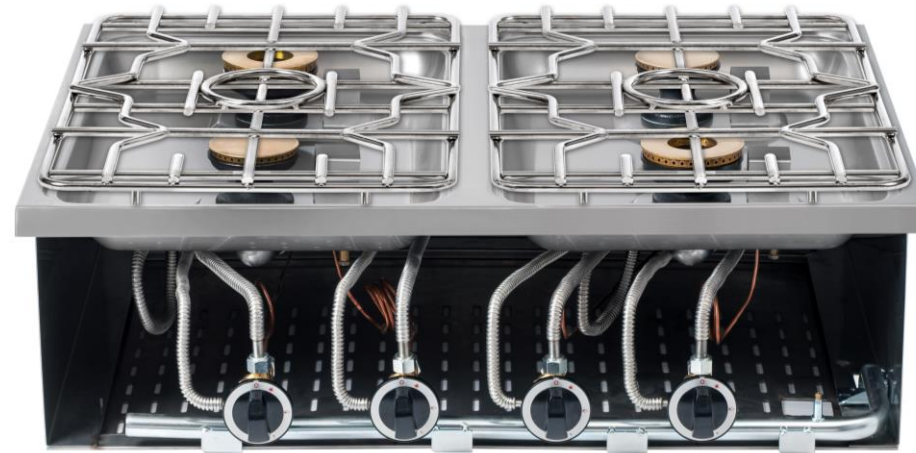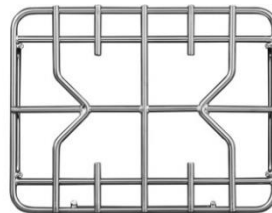
  Single ring C burner: 3,5 kW

  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

Heat-up time in minutes 20° - 200° C

BGE60 with aluminium block	16 Min
BGE60 Speed	5 Min
Induktion griddle	4 Min

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

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

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

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

- PRODUCTS
- EQUIPMENT
- PERFORMANCE
- QUALITY
- DESIGN

Product portfolio

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

— PRODUCTS
— EQUIPMENT
— PERFORMANCE
— QUALITY
— DESIGN

Thank you for your attention!

BERNER - Kochsysteme GmbH & Co KG
Sudetenstraße 5
D - 87471 Durach
Telephone: +49 (0)831 697 2470
Fax: +49 (0)831 697 247 15
Email: berner@induktion.de
www.induktion.de