



NORQI

optimizing cooking to its best!

#introduction

OPTIMIZING COOKING TO ITS BEST!

NORDIC DESIGN & DANISH HONESTY!

We have more than 30 years of experience and know-how in production of cooking equipment for the commercial kitchen industry. We have a direct mission to make products with a focus on reliability, ergonomics and financial conditions in a busy day of cooking. An uncompromising design penetrates all our products - a design where a Nordic strength and beautiful minimalistic lines result in a recognized look. Our experience results in an enormously high quality, where functionality and user-friendliness are naturally integrated into the products. Our products are built on an open and honest dialogue with the users in a recognition that their needs are our common needs - because without a high professional dialogue, we can not have a strong common future!

BY PROFESSIONALS TO PROFESSIONALS!

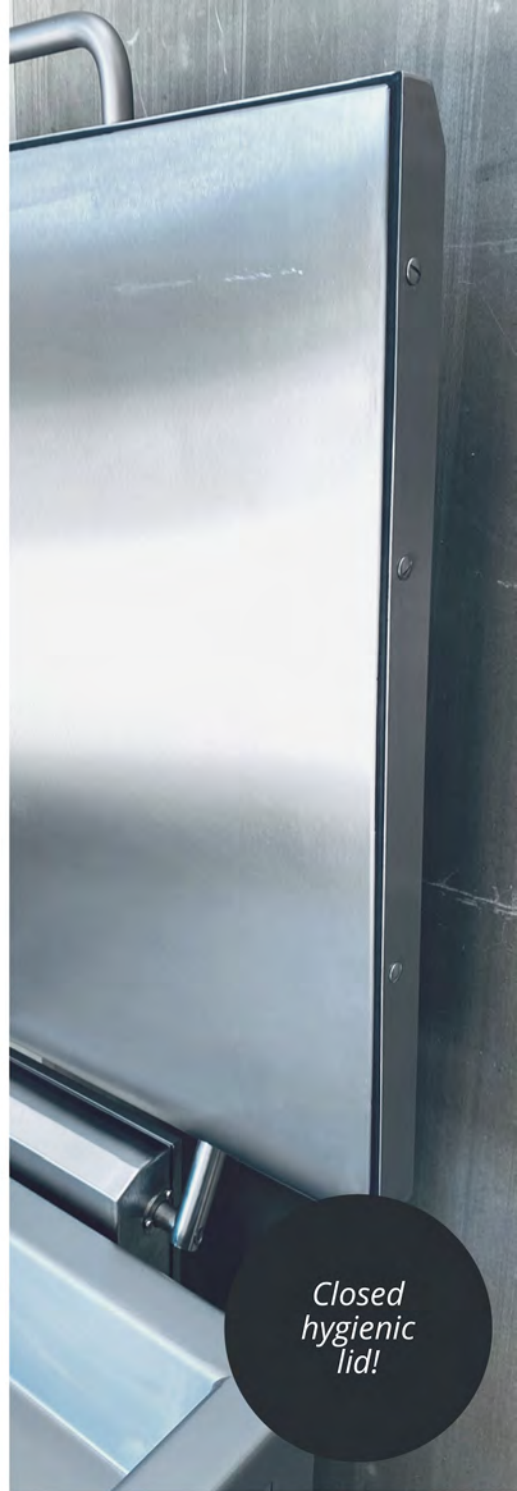
Our employees are dedicated people with great professionalism. We know the everyday in which our products must operate and therefore the requirements that they must live up to. The products have to work in an industry with some of the strictest deadlines in relation to time and rules, and therefore we set incredibly high standards for our products. That is why all our products are developed by a team of professionals who all know about this everyday. Our development team consists of people with backgrounds such as; chef, electrician, construction, designer and service technician. We call it user-driven innovation and it is one of the cornerstones of our company. We have a goal that our products should be from professional to professional - and that requires great insight and understanding!



No plastic signs and buttons!



Hygiene construction in stainless steel!



Closed hygienic lid!



Closed protective lid holder!



Stainless steel frying surface!

#induction

THE RIGHT WAY OF COOKING!

FAST AND EFFICIENT!

The induction bratt pan heats up to 200°C in just 90 seconds. A traditional bratt pan is between 8 - 10 min. to reach the same temperature. The induction bratt pan has an incredible speed, when heating up the frying surface. The fast heat up time means that you have to rethink your workflow in a new and positive way. In the past, the bratt pan had to be turned on and then you could prepare the ingredients that were to be cooked. The induction brattpan means that you start cooking immediately and therefore have your ingredients ready when you turn on the power. But a quickly start doesn't do the job alone, so when you put your ingredients on the bratt pan you will really feel how efficient the induction works. This bratt pan optimizes workflows in a commercial kitchen!

PRECISE AND QUICKLY TO REGULATE!

The induction bratt pan is controlled on temperature, and not the classic power scale, and this with 1°C precision. The precise temperature gives a high uniformity when cooking food. Working with the exact temperature allows you to use the right temperature for different ingredients so that they are cooked to perfection. E.g. find the right temperature to cook steaks, fish or bacon and get the same good result every time! In the induction bratt pan temperature sensors are placed inside the metal of the frying surface. These sensors ensure that it regulates the heat quickly and efficiently during temperature fluctuations. When you add cold ingredients on the pan, the sensor notices it quickly and then regulates the heat, so that it hits the desired temperature, which is selected!



Cooking with
a better result
and less stress!



Controlling the process perfectly every time!



The perfect result with temperature control!



Very efficient and precise heat during cooking!

Perfect for keeping food warm before serving!



Temperature
controlled
cooking!

#induction

EFFICIENCY AND ENERGY SAVING WORKING TOGETHER!

DIGITAL TECHNOLOGY!

The induction bratt pan is based on a digital technology where the generators that controls the system helps to optimize the bratt pan's performance, service life and service needs. The system ensures that the bratt pan provides the desired effect without using unnecessary energy. It ensures that the included safety parameters are complied with, so that the components in the bratt pan lasts as long as possible. At the same time, it switches off in the event of a fault so that the bratt pan does not get unnecessary faults or damage to the system.

SAVE TIME AND MONEY!

The combination of induction and digital technology means that the induction bratt pan does not use extra energy to heat the pan for cooking or to maintain the heat in the bratt pan during production. It calculates the needed energy to achieve the desired temperature, after which it transfers the necessary energy to reach the temperature. Cook small amounts of food on the brattpan and it will use small amounts of energy. Turn up the amount of food on the brattpan and it turns up the amount of energy used. Therefore, efficiency and energy saving can be combined, as shown in our test of bratt pans on the next page!

NORQI

#induction THE BRATTPAN TEST!

TRADITIONAL BRATTPAN VS INDUCTION BRATTPAN

In order to highlight the power and difference that the induction bratt pan can give you, compared to the traditional bratt pan on the market, we have made a test. In the test, we have taken a traditional bratt pan from a leading manufacturer, and tested it against the induction bratt pan. The test, in all its simplicity, was to finish cooking 20 burger patties as quickly as possible. The pictures to the right shows the test minute-by-minute.

Pictures:

*Left: Traditional bratt pan
Right: Induction bratt pan*



blue: traditional bratt pan, 20 kW. / green: induction bratt pan, 15 kW.

In the test the induction bratt pan was only on for 9.5 minutes. It is almost too short a time to create a good overview of the real value, that it can create on a daily basis in a busy commercial kitchen. So let's assume the same process was done in the following frequency:

*5 times a day
5 times a week
50 weeks a year*

Now the induction bratt pan will be on for just under 50 minutes a day and cook a total of 100 burger patties daily. But if you are working on a traditional bratt pan instead of an induction bratt pan, then you will have used extra time and energy in the calculated period:

*+1.250 kWh on energy consumption!
+177 hours on staff cooking the food!*

#inductionwins

1 min.



2 min.



3 min.



4 min.



5 min.



6 min.



7 min.



8 min.



9 min.



10 min.



#basicvspin

TWO DIFFERENT OPTIONS!

BRATTPAN_BASIC

Bratt pans for the professional kitchen in need of an efficient bratt pan for all-round use in a busy everyday. The bratt pan comes with a cooking surface in stainless steel which has an efficient and even heat. The heat is distributed by the underlying heaters, which are mounted in a specially developed heat distribution system. The system helps to improve the performance and service life of the bratt pan. The bratt pans are equipped with 2 zones, so you can work with different effect at the same time.

BRATTPAN_PIN

Extremely efficient bratt pans with induction, that ensure very efficient heating as quickly as possible and provide unique opportunities to optimize everyday life in a large kitchen. These bratt pans can be widely used for boiling, poaching, frying, searing or keeping warm. The efficiency of the induction helps to ensure the fastest heating: 0-200°C in 90 seconds. It has a very efficient heating, even when the bratt pan is loaded with larger quantities. At the same time, you can work with temperature control, which can ensure high consistency, less frying waste and a better working environment. Induction also saves energy!



#traditionalbrattpan

BRATTPAN_BASIC

		TOTAL WIDTH	TOTAL DEPTH	WORKING HEIGHT	PAN DEPTH	COOKING SURFACE	TOTAL KW
103001	BRATTPAN_BASIC02_65	660 mm.	846 mm.	900 mm.	65 mm.	490 X 520	7,4 kW.
103002	BRATTPAN_BASIC02_90	660 mm.	846 mm.	900 mm.	90 mm.	490 X 520	7,4 kW.
103003	BRATTPAN_BASIC04_65	890 mm.	846 mm.	900 mm.	65 mm.	720 X 520	11,3 kW.
103004	BRATTPAN_BASIC04_90	890 mm.	846 mm.	900 mm.	90 mm.	720 X 520	11,3 kW.
103014	BRATTPAN_BASIC04_120	890 mm.	846 mm.	900 mm.	120 mm.	720 X 520	11,3 kW.
105004	BRATTPAN_BASIC04_150	890 mm.	846 mm.	900 mm.	150 mm.	720 X 520	11,3 kW.
103005	BRATTPAN_BASIC06_65	1132 mm.	846 mm.	900 mm.	65 mm.	965 X 520	14,8 kW.
103006	BRATTPAN_BASIC06_90	1132 mm.	846 mm.	900 mm.	90 mm.	965 X 520	14,8 kW.
103016	BRATTPAN_BASIC06_120	1132 mm.	846 mm.	900 mm.	120 mm.	965 X 520	14,8 kW.
105006	BRATTPAN_BASIC06_150	1132 mm.	846 mm.	900 mm.	150 mm.	965 X 520	14,8 kW.



Height adjustment



Air curtain



Floor mounting



Voltage

#inductionbrattpan

BRATTPAN_PIN

		TOTAL WIDTH	TOTAL DEPTH	WORKING HEIGHT	PAN DEPTH	COOKING SURFACE	TOTAL KW
304003	BRATTPAN_PIN03_90	912 mm.	853 mm.	900 mm.	90 mm.	720 X 500	15 kW.
304013	BRATTPAN_PIN03_120	912 mm.	853 mm.	900 mm.	120 mm.	720 X 500	15 kW.
304023	BRATTPAN_PIN03_150	912 mm.	853 mm.	900 mm.	150 mm.	720 X 500	15 kW.
304004	BRATTPAN_PIN04_90	1142 mm.	853 mm.	900 mm.	90 mm.	960 X 500	20 kW.
304014	BRATTPAN_PIN04_120	1142 mm.	853 mm.	900 mm.	120 mm.	960 X 500	20 kW.
304024	BRATTPAN_PIN04_150	1142 mm.	853 mm.	900 mm.	150 mm.	960 X 500	20 kW.



IMPACT



Height adjustment



Air curtain



Floor mounting



Voltage

#basicvspin

THE RIGHT SOLUTION FOR YOU!

MULTIPAN_BASIC

The multi pan for the professional kitchen in need of an efficient multi pan for allround use in a busy everyday. It comes with a stainless steel frying surface, which has an efficient and even heat. The heat is distributed by the underlying heaters, which are mounted in a specially developed heat distribution system. The system helps to improve the performance and service life of the heaters. The multi pan is equipped with a digital control, which allows you to work with parameters such as heat, power and food temperature. Water can be supplied manually or automatically and the electric tilt helps the staff with good ergonomics.

MULTIPAN_PIN

An extremely efficient multi pan with induction, which ensures very efficient heating as quickly as possible and provides unique opportunities to optimize everyday in a large kitchen. The efficiency of the induction helps to ensure the fastest heating; 0-200°C in 90 seconds. It has a very efficient heating, even when the multi pan is loaded with larger amounts. The multi pan is equipped with a digital control, which allows you to work with parameters such as heat, power and food temperature. At the same time, water can be supplied manually or automatically and the electric tilt helps the staff with good ergonomics.



#traditionalmultipan

MULTIPAN_BASIC

		TOTAL WIDTH	TOTAL DEPTH	WORKING HEIGHT	PAN CONTENT	COOKING SURFACE	TOTAL KW
106100	MULTIPAN100_BASIC	1452 mm.	878 mm.	900 mm.	100 l.	720 X 500	18 kW.
106150	MULTIPAN150_BASIC	1452 mm.	878 mm.	900 mm.	150 l.	720 X 500	18 kW.
106200	MULTIPAN200_BASIC	1692 mm.	878 mm.	900 mm.	200 l.	960 X 500	24 kW.
106250	MULTIPAN250_BASIC	1692 mm.	878 mm.	900 mm.	250 l.	960 X 500	24 kW.



Pouring plate



Sieve plate



Butterfly valve



Floor mounting



Water spray gun



Voltage

#inductionmultipan

MULTIPAN_PIN

		TOTAL WIDTH	TOTAL DEPTH	WORKING HEIGHT	PAN CONTENT	COOKING SURFACE	TOTAL KW
404100	MULTIPAN100_PIN	1452 mm.	878 mm.	900 mm.	100 l.	720 X 500	15 kW.
404150	MULTIPAN150_PIN	1452 mm.	878 mm.	900 mm.	150 l.	720 X 500	15 kW.
404200	MULTIPAN200_PIN	1692 mm.	878 mm.	900 mm.	200 l.	960 X 500	20 kW.
404250	MULTIPAN250_PIN	1692 mm.	878 mm.	900 mm.	250 l.	960 X 500	20 kW.



IMPACT



Pouring plate



Sieve plate



Butterfly valve



Floor mounting



Water spray gun



Voltage

#optimizingcookingtoitsbest

LET'S HAVE A TALK!



REAL COOKING

Our products are based on the "3 C's": Cooking, Confidence & Calmly! Our products must help to create the opportunity for the staff in the commercial kitchens to make the best possible cooking of their ingredients. Through our products, they must have great confidence that the process around the cooking will be the best! At the same time our products, and the opportunities they provide, must help to give the kitchen staff a calm workday with more time for smiles, more profit and less stress, and this must be reflected in the food for their happy guests!



THOROUGH INFORMATION

On our website, you will always find updated and thorough information about our products. We recommend that you always read product specifications; such as product dimensions, installation requirements and add on options. On the website you will also find individual data sheets, drawing sheets and product images. If you are missing information on our website, you are of course welcome to contact us, and we will make sure that you receive the missing information as soon as possible. If you need a product with special requirements, please contact us directly.



COMMON IMPACT

The approach to our products is based on the "3 P's": People, Planet & Profit! Our mission is not just to make new and improved products to the commercial kitchens. We also have a goal of making a difference on many more levels, and for that we have created the sustainable IMPACT series. This is products with induction, that gives commercial kitchens the opportunity to work with an improved sustainable profile in their business. It is our contribution to a better and greener life for us all and those who come after us - it means something!

Need more information?
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