



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, ergonomic 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!



*All stainless steel
for commercial
food production!*

#induction_range

BEST SOLUTION FOR EVERY CHEF!

FAST AND EFFICIENT!

Induction ranges have an efficiency of +90%. This means that +90% of the energy you use, when using a zone is transferred to the element on the zone. It is the industry's fastest and most efficient form of heating, which is seen in the fast boiling time that induction provides! The high efficiency also helps to provide a very small energy loss, which is another advantage - because lost energy is lost money! Induction provides a really effective regulation of the heat. The entire advantage lies in the fact that the heat is generated directly in the magnetic bottom of the pan or pot. It is the inductive currents from the induction coil under the glass that creates it. So when you turn on the heat, the heat is generated very quickly, because no energy is needed to heat anything else than the material at the bottom. Together with the high efficiency, it makes induction ranges very green products.

BETTER FOR PEOPLE AND PLANET!

Induction ranges are not just fast and efficient. At the same time, they help to create a better working environment for the people who use them every day! Their direct heat transfer to the pan or pot means that it emits only a very small amount of excess heat, which can raise the general heat in the kitchen and thereby create a degraded working environment. In addition to this, it is also significantly easier to clean than other types of ranges, so that employees achieve a faster and simpler cleaning without the use of harsh chemicals! The combination of high efficiency, efficient regulation and direct heat transfer means that induction ranges are energy-saving compared to other types of ranges. It makes an opportunity to save both time and money - which must be considered a clear win-win and means that the Return-On-Investment (ROI) on the products is shortened compared to other types of ranges!



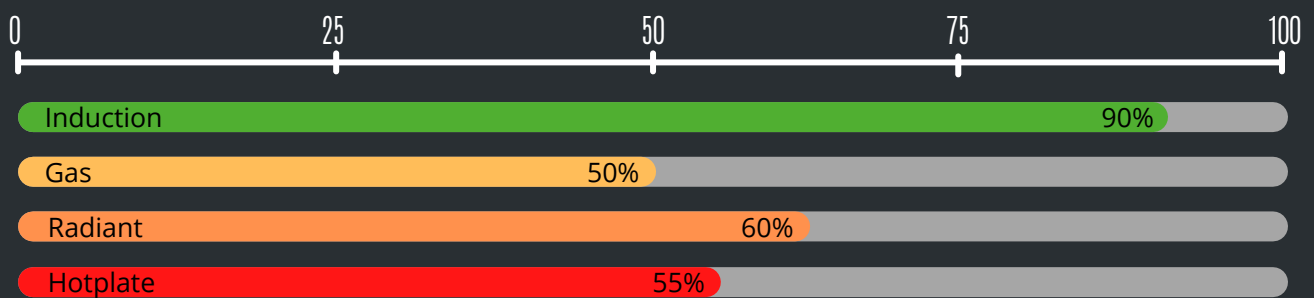
*Cooking with
a better result
and less stress!*



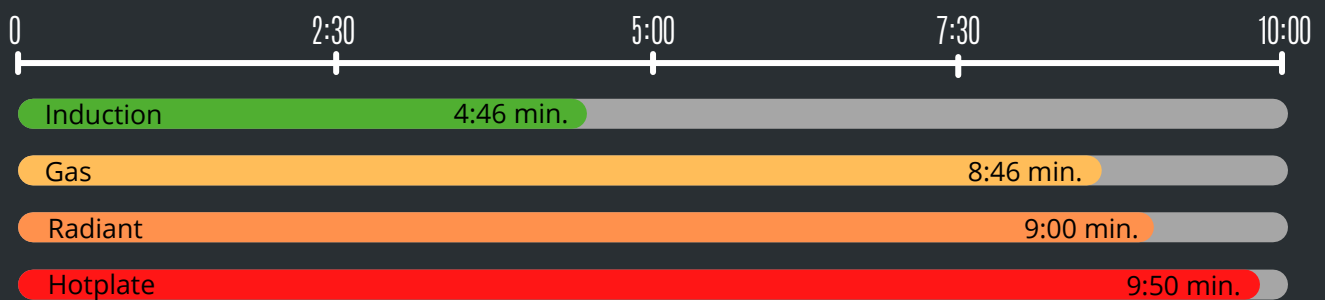
#impact FEEL THE DIFFERENCE!

Induction has many good advantages that all work under our common denominator; PEOPLE, PLANET & PROFIT. Here you can see some of the benefits that help form the basis of our IMPACT series!

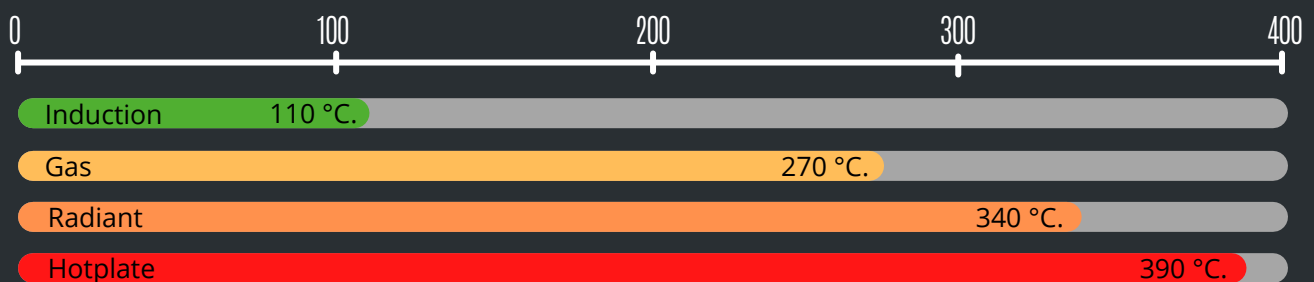
Efficiency in %



Time to boil 2 liters of water from 20°C to 95°C.



Surface temperature after cooking 1 liter of water.



NORQI

Source:
E.G.O. Commercial Induction

#inductionwins

WHAT IS THE DIFFERENCE?!



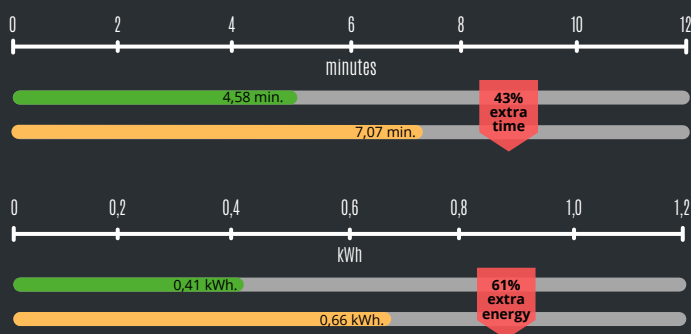
INDUCTION VS GAS

To highlight the difference between induction and gas, we have made a calculation on the two different technologies when they have to heat 2 l of water. In the calculation, the water must be heated from 10°C -> 90°C with induction and gas.

But 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 us therefore assume that the same process was carried out in the following frequency;

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

Now the induction will really benefit any commercial kitchen and save both time and money!



Power: yellow: gas, 5.6 kW / green: induction, 5.0 kW
Efficiency: yellow: gas, 50% / green: induction, 90%

Result:

310 kWh or 61% more energy consumption, when using gas!
3:15 hours or 43% more heating time, when using gas!

Source:
E.G.O. Commercial Induction

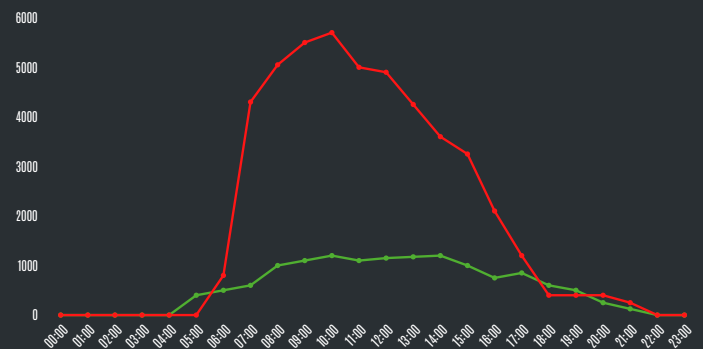
NORQI



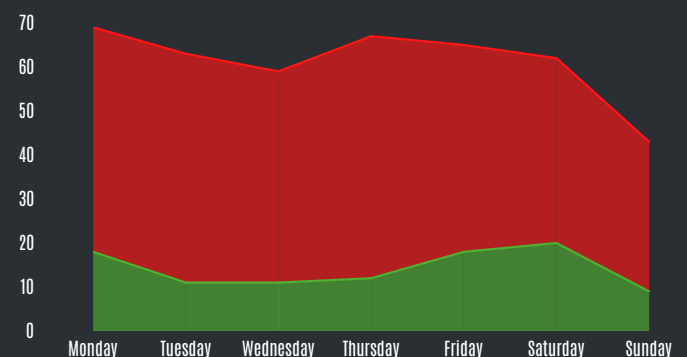
INDUKTION VS HOTPLATE

When measuring the use of induction and hotplates, there is a big difference between the two types of heating. Here you can see the figures, which were measured at a large conference hotel, where they have gone from hotplates to induction.

Average electricity consumption over a 24-hour interval.
red: hotplates, 15.2 kW / green: induction, 20.0 kW



Average electricity consumption over days of the week.
red: hotplates, 15.2 kW / green: induction, 20.0 kW



Result:

Savings of 70.5% on energy consumption, when using induction!
3.5 times less emission of CO2, when using induction!

Source:
Tivoli Hotel & Congress Centre, Copenhagen

#basic GLASS-CERAMIC RANGES!

RANGE_BASIC

Glass-ceramic ranges with good effect and heat for the professional kitchen. The zones of the cooking ranges are 4 kW each, which provides good working conditions for the user in their daily work. The ranges are made of stainless steel with a focus on ease of cleaning and ensuring operational reliability. The ranges are equipped with a lower shelf for storage. The possibility of pot registration can help to optimize the economy around the ranges, as it only provides effect when a pot is in the zone. The ranges are also available as a table model or wall-mounted.

Efficiency: 60%

[BASIC STANDS FOR "TRADITIONAL HEATING TECHNOLOGY" AND IS NOT PART OF OUR IMPACT SERIES]



SCAN AND SEE
RANGE_BASIC



#spin

SEMI-PROFESSIONAL INDUCTION RANGES!

RANGE_SPIN

Efficient induction ranges that suit smaller kitchens. 2 zones on the ranges share 3.5 kW with the possibility that each individual zone can achieve 2.1 kW, and with a boost function to 3.5 kW. The ranges' zones are either square of 220 mm x 180 mm or round with a diameter of Ø280 mm. The ranges contain programs for melting chocolate, keeping warm and simmering dishes. The zones can be linked together so that it is suitable for keeping a canteen 1/1 warm. The ranges are made of stainless steel with a focus on ease of cleaning and ensuring operational safety. The ranges are equipped with a lower shelf for storage. Due to the size and effect of the zones, the ranges are best for kitchens with a need for smaller production, such as institutions, schools and smaller cafes. The ranges are also available as a table model or wall-mounted.

Efficiency: +90%

[SPIN STANDS FOR "SEMI-PROFESSIONAL INDUCTION" AND IS A PART OF OUR IMPACT SERIES]



SCAN AND SEE
RANGE_SPIN



#pin

PROFESSIONAL INDUCTION RANGES!

RANGE_PIN

Very efficient induction ranges which can optimize the work processes in the kitchen. The ranges's zones are either round with 5 kW or square with 5 kW. Round zones have a diameter of Ø270 mm and are intended for 1 pot per zone. The square ones are 310 mm x 310 mm and can take more than one pot per zone. Basically, round zones are usually best suited to larger production kitchens, such as canteens and catering. Where square is best suited for restaurants and cafés. Heat is transferred directly from the zone to the pot without waste heat and excess heat to the inconvenience for the kitchen staff. Induction is energy-saving, which is good for the overall economy and the environment. The ranges are made of stainless steel with a focus on ease of cleaning and ensuring operational safety. The ranges are equipped with a lower shelf for storage. The ranges are also available as a table model or wall-mounted.

Efficiency: +90%

[PIN STANDS FOR "PROFESSIONAL INDUCTION" AND IS A PART OF OUR IMPACT SERIES]



SCAN AND SEE
RANGE_PIN



#adaptedtoyourneeds THIS MIGHT HELP YOU!



Height adjustment

Height adjustment is electric and stepless. It is built into the existing legs, so it does not need to be fixed to the floor and at the same time retains the functional lower shelf. Height adjustment: 800 - 1000 mm.



Power adjustment

Get the power on the range adjusted to suit your needs. This may be due to a desire for lower effect on the zones or available power in the existing installation. Power can be adjusted up again by contacting the dealer.



Closed sides

Have the sides and back panel of the range closed so that contents on the lower shelf do not fall out. At the same time, dust and dirt cannot enter the lower shelf, so there is less cleaning of the range.



Shelf on the side

The side shelf can be purchased for individual mounting on both sides of the range and when installed it is level with the upper frame on the range. Standard width: 300 mm. / other sizes are made.



Wheels

Replace the feet on the range with four strong quality wheels. The front wheels have a brake, so that the range can be secured in place. Be aware that the range is level after being moving.



Pot detection

Get help to save energy in your kitchen. With pot detection, the zone only heats when there is a pot or pan on the zone. We recommend pot registration to minimize the use of energy.



Floor mounting

The range can be mounted to the floor to ensure that it does not move during production. Floor mounting is easy and flexible with the floor mounting set. It is good for use on equipment for the maritime sector.



Double-sided operation

Get the option to operate the range from both sides. One button per zone on each side, so you always operate the zone closest to you. Double-sided operation can improve working conditions in commercial kitchens.



Voltage

The range can have the voltage changed to suit the needs of the kitchen. Different voltages are offered, but you must be aware that this may cause minor variations in the products' effect.



Marine equipment

Marine equipment allows the crew in the galley to cook during high seas, when the ship is heeling. Each zone is separated in the slingware, so that all pots and pans are held individually.



230V power outlet

Get the option to use a power outlet, which is built into the range. So no more moving hot pots when using an electrical tool or falling over electrical wires. The power outlet is built into the range with a combi relay.



Table- & wall model

All ranges are available as a table model, where the legs are shortened up to 50 mm. under the range. So there is room for effective ventilation of the range. Wall brackets can be purchased separately to individual needs.

#customizeyourproduct MAKE YOUR DREAMS COME TRUE!

CUSTOM MADE PRODUCTS

At NORQI, we love to make products that suit exactly your needs and wishes. Based on a good dialogue, we design your wishes so that you can get a customized solution that fits your kitchen perfectly. When we make cooking tables, it is always based on achieving the best performance and reliability. We do not compromise on quality and design, so that you achieve the best result! Think about the following when designing your new cooking table:

- Size: width, depth and height?
- Zones: effect, size and capacity?
- Steering: single, double or both sides?
- Neutral space: workplace and shelf space?
- Water: Faucet and sink?
- Plinth: On legs or closed to the floor?



**BE INSPIRED! SCAN
AND SEE PICTURES!**





*Hygiene
construction
in stainless steel!*



*Handmade
craftsmanship!*



*Quality
professional
induction!*



*Nordic
minimalist
look!*

#induction_brattpan

THE RIGHT WAY OF COOKING!

FAST AND EFFICIENT!

The induction brattpan heats up to 200°C in just 90 seconds. A traditional brattpan can take up to 8-10 min. to reach the same temperature. The induction brattpan has an incredible speed, when heating up the cooking surface. The fast heat up time means that you have to rethink your workflow in a new and positive way. In the past, the brattpan 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 induction brattpan 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 brattpan 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 brattpan temperature sensors are placed inside the metal of the cooking surface. These sensors ensure that it regulates the heat quickly and efficiently during temperature fluctuations. When you add cold ingredients on the brattpan, 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!*

#induction THE BEEF PATTY TEST!

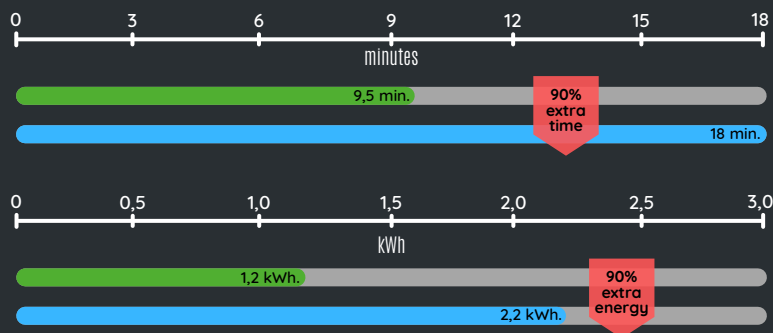
TRADITIONAL BRATTPAN VS INDUCTION BRATTPAN

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.





Temperature on cooking surface set at 190°C. with a mix of butter and oil.



Temperature reached within 90 sec. and first schnitzel is put on.



A temperature sensor inside the metal of the cooking surface keeps the exact temperature on each zone.



Cooking surface temperature is measured throughout the process to keep it exact.



After app. 2 minutes the first schnitzel is turned over with nice brown crust.



Minimum of temperature change while turning the schnitzels. Temperature is kept at 190°C.



If there is adjustments in the temperature on the cooking surface, then the induction brattpan will correct it while cooking.



After app. 2 min. on the other side the schnitzels is done and taken off the induction bratt pan.



App. 20 schnitzels is made per batch before cleaning the induction bratt pan.



If butter and oil is not used for potatoes, then the breading can be sieved off and used again.

#induction THE SCHNITZEL TEST!

Making perfect and uniform products with breading every time is a difficult task. But with an induction brattpan the task becomes much easier. When using an induction brattpan you have the option of quick heating and temperature control throughout the cooking process. We want to show how easily you can cook many schnitzels at once - without the cooking fat burning or the temperature dropping, so that the breading becomes wet and falls off. We call it: **The Schnitzel Test!**

We set up a test, where we cooked schnitzels on an induction brattpan. Because the induction brattpan is a temperature controlled appliance, then you work with a precise temperature rather than the normal effect controlled cooking. The temperature is measured inside the core of the cooking surface material, which makes it a very accurate temperature. The appliance measures the temperature precisely and when the temperature is lowered, perhaps because cold products are put on the cooking surface. Then it immediately adjusts the power, so that it reaches the set temperature on the cooking surface. It will not go above the set temperature, so that the ingredients will burn or overcook. The appliance has the ability to calculate the needed power to reach the set temperature, so that it will never use more energy than needed, when adjusting the power to reach the temperature on the cooking surface again. Precise temperature control gives more uniform products, better control of the cooking process with less stress and less use of oil/butter.



#inductionwins

#basic_brattpans

BRATTPANS WITH TRADITIONAL RADIANT HEATING!

BRATTPAN_BASIC

Brattpans for the professional kitchen in need of an efficient brattpan for all-round use in a busy everyday life. The brattpans are equipped with either 1 or 2 zones, so that you can work with different power side by side, at the same time. Brattpans with a stainless steel cooking surface and heating elements that are built into a specially developed heat distribution system, which helps to improve the performance and lifespan of the heating elements.

[BASIC STANDS FOR "TRADITIONAL HEATING TECHNOLOGY" AND IS NOT PART OF OUR IMPACT SERIES]



SCAN AND SEE
BRATTPAN_BASIC



BE INSPIRED!



THE RIGHT STAINLESS STEEL PAN

The brattpan has a stainless steel cooking surface. Stainless steel is the only right material in a commercial kitchen where a lot of water is used every day, as the cooking surface cannot rust. Under the cooking surface, the heating elements are mounted in a patented aluminum system, which provides improved efficiency, good energy savings and best operational reliability!

EASY CLEANING IS IMPORTANT

The brattpan is designed with a focus on great ease of cleaning. On the back, all the moving parts for the lid are enclosed. The lid has no open edges that can collect dirt and condensation. Extra rubber gaskets have been inserted in all places where it is possible to open the brattpan for service. Under the cabinet of the pan, there are movable bellows on the actuator and wires!

ADJUSTABLE AND CLOSED LID

The brattpan is equipped with a closed lid. The closed lid is very stable and has an insulating effect, which reduces the chance of burning yourself on the lid. At the same time, it works well when you want to keep products warm in the brattpan. Also the lid can be easily adjusted in height, so that it suits users who use the brattpan on a daily basis!

ROBUST BUTTONS AND SIGNS

The brattpan is fitted with robust buttons and signs. Buttons and signs are made of treated aluminium, so they have the best conditions to last for a long time in a harsh environment. They are strong and do not discolor from the harsh cleaning products. Behind all buttons there is an extra rubber gasket, which ensures that water penetration is not possible!



FLEXIBILITY ON LEGS WITH GOOD STABILITY

The brattpan is constructed with legs, which make it flexible during installation. The brattpan is designed as a "Plug&play" product, which can be quickly installed or dismantled when desired. The legs stand with a large width to ensure good stability and a leveling shoe is mounted on each leg, so that the brattpan can be adjusted up to 50 mm, when levelling it!

ELECTRIC HEIGHT ADJUSTMENT

The brattpan can be supplied with height adjustment for better ergonomics and working conditions for the user. The height adjustment is electric and is mounted directly inside the legs of the brattpan. It does not require a pillar or fixing to the floor. Electric height adjustment is very durable and reliable. The height adjustment can vary depending on the inner depth of the pan!

RECOGNIZED COMPONENTS

The brattpan is built with components from recognized manufacturers. It is important to ensure the performance and operational reliability of the brattpan. We know that the brattpan must work to secure important deadlines for the kitchen and therefore it is important that it is built from good components that have been thoroughly tested for the necessary needs!

EASY SERVICE AND MAINTENANCE

The brattpan focuses on easy service and maintenance. When service or repairs are to be carried out, it is important that there is quick and easy access for the service technician. The brattpan is designed so that it is usually possible for one person to carry out these tasks. At the same time, it is possible to gain access to the necessary components without having to move the brattpan!

#pin_brattpan

BRATTPANS WITH INDUCTION HEATING!

BRATTPAN_PIN

Bratt pans with induction and a stainless steel cooking surface. The bratt pans has a digital temperature control, so the food can be cooked precisely and efficiently with a uniform result. Extremely efficient bratt pans with induction, which ensure very efficient heat, the fastest possible heating time and provide unique opportunities to optimize everyday life in a commercial kitchen. These bratt pans can be used widely for cooking such as sous vide, boiling, poaching, frying, browning or keeping warm. The efficiency of induction helps ensure the industry's fastest heating to 200°C. in 90 seconds. As well as efficient heat, even when the bratt pan is loaded with large quantities. At the same time, you can work with temperature control, which can ensure high uniformity, less frying shrinkage and a better working environment. Induction is also very energy-saving.

[PIN STANDS FOR "PROFESSIONAL INDUCTION" AND IS A PART OF OUR IMPACT SERIES]

SCAN AND SEE
BRATTPAN_PIN



BE INSPIRED!



THE PERFECT COOKING SURFACE

The brattpan has a stainless steel cooking surface and an aluminum core. It is the perfect material, as it is very good at distributing the heat quickly to the surface - without holding onto it. Within the cooking surface itself, a sensor is placed for each zone. This sensor constantly measures the temperature so that it does not exceed the set temperature on the control button.

EASY CLEANING IS IMPORTANT

The brattpan is designed with a focus on great ease of cleaning. On the back, all the moving parts for the lid are enclosed. The lid has no open edges that can collect dirt and condensation. Extra rubber gaskets have been inserted in all places where it is possible to open the brattpan for service. Under the cabinet of the pan, there are movable bellows on the actuator and cables.

ADJUSTABLE AND CLOSED LID

The brattpan is equipped with a closed lid. The closed lid is very stable and has an insulating effect, which reduces the chance of burning yourself on the lid. At the same time, it works well when you want to keep products warm in the brattpan. Also the lid can be easily adjusted in height, so that it suits users who use the brattpan on a daily basis!

ROBUST BUTTONS WITH TEMPERATURE CONTROL

The brattpan is fitted with robust buttons and signs. On the sign is a display where you can adjust the desired temperature on the cooking surface. The temperature control offers a unique opportunity to cook food where you get the same good result every time! At the same time, you can work with different temperatures on individual zones while cooking.



FLEXIBILITY ON LEGS WITH GOOD STABILITY

The brattpan is constructed with legs, which make it flexible during installation. The brattpan is designed as a "Plug&play" product, which can be quickly installed or dismantled when desired. The legs stand with a large width to ensure good stability and a leveling shoe is mounted on each leg, so that the brattpan can be adjusted up to 50 mm, when levelling it!

ELECTRIC HEIGHT ADJUSTMENT

The brattpan can be supplied with height adjustment for better ergonomics and working conditions for the user. The height adjustment is electric and is mounted directly inside the legs of the brattpan. It does not require a pillar or fixing to the floor. Electric height adjustment is very durable and reliable. The height adjustment can vary depending on the inner depth of the pan!

ENERGY SAVING TECHNOLOGY

The brattpan has built-in the latest and well-tested induction technology. During use, the generator constantly measures the power it must provide to achieve the desired temperature. Along the way, it uses only the necessary energy, as it always knows what temperature it needs to reach. It is very precise because it measures the core temperature of the cooking surface.

DIGITAL SYSTEM AND EASY SERVICE

The brattpan system is digital and measures along the way whether it complies with the set parameters. If this is not possible, the system will minimize the effect or shut down temporarily. Most often, this will be due to a filter needing to be cleaned and then it runs again. In case of specific errors, the system displays error codes so that service can be carried out quickly and efficiently.

#basic_multipan

MULTIPANS WITH TRADITIONAL RADIANT HEATING!

MULTIPAN_BASIC

Multipan with radiant heating elements that can cook food from 20 - 200°C. They have a digital touch control, where functions are easily controlled quickly and precisely. The multipan for the professional kitchen in need of an efficient multipan for all-round use in a busy day. It comes with a stainless steel cooking surface, which has an efficient and even heat. The heat is distributed by the underlying heating elements, which are mounted in a specially developed heat distribution system. The system helps to improve the performance and lifespan of the heating elements. The multipan is equipped with a digital touch 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 with the selected number of liters. The electric tilting function helps the staff with good ergonomics.

[BASIC STANDS FOR "TRADITIONAL HEATING TECHNOLOGY" AND IS NOT PART OF OUR **IMPACT** SERIES]



SCAN AND SEE
MULTIPAN_BASIC



#pin_multipan

MULTIPAN WITH INDUCTION HEATING!!

MULTIPAN_PIN

Multipan with induction, which can cook food from 20 - 200°C. They have a digital touch control, where functions are easily controlled quickly and precisely. A highly efficient multipan with induction, which ensures very efficient heat, the fastest possible heating and offers unique opportunities to optimize everyday life in a commercial kitchen. The efficiency of induction helps to ensure the fastest heating in the industry; 0-200° C. in 90 seconds. As well as efficient heat, even when the multipan is loaded with large quantities. Multipan 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 with the selected number of litres. The electric tilt helps the staff with good ergonomics.

[PIN STANDS FOR “PROFESSIONAL INDUCTION” AND IS A PART OF OUR IMPACT SERIES]



SCAN AND SEE
MULTIPAN_PIN





*Optimal use
of energy!*

#induction_kettle

EFFICIENCY AND ENERGY SAVING WORKING TOGETHER!

DIGITAL TECHNOLOGY!

The induction kettle is based on a digital technology, where the generators that controls the system helps to optimize the kettle's performance, service life and service needs. The system ensures that the kettle provides the desired effect without using unnecessary energy. It ensures that the included safety parameters are complied with, so that the components in the kettle last as long as possible. At the same time, the parameters help the kettle to switch off in the event of a fault, so that the kettle 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 kettle does not use extra energy to heat the cooking surface or maintaining the heat during production. It calculates the needed energy to achieve the desired temperature, after which it transfers the necessary energy to achieve the temperature. Cook small quantities of food in the kettle and it will use a small amount of energy. Turn up the quantities of food in the kettle and it turns up the amount of energy used. Therefore, efficiency and energy saving can be combined!



NORQI

#welovegoodfood THE RIGHT COOKING!

FAST AND EFFICIENT!

Our kettles can heat between 20 - 200°C and the induction kettles reach 200°C in approx. 90 seconds. A steam kettle have to produce steam and heat up a lot of steel before it starts heating the food. At the same time, it only heats best between 80 - 120°C. Our kettles is unique when it comes to fast heating time and efficiency and with the ability to reach over 140°C, so you can fry and brown your ingredients. The induction kettle ensures that you start cooking immediately, which is why it is necessary to have your ingredients ready when you start. This can optimize the work flow in a commercial kitchen, as the cooking process is started faster. At the same time, you can work with more than one cooking method when you cook - chefs love that!

PRECISE AND FAST TO CONTROL!

The induction kettles can be controlled with 1°C precision on the cooking surface, where the heat is efficiently transferred from the induction coils. The precise temperature in our kettles allows for high uniformity and precise cooking. Working with the exact temperature allows you to cook the food in the best possible way. Eg. cook sous vide between 40-80°C, boil around 100°C or fry your ingredients above 140°C! In the induction kettles several temperature sensors are placed in the aluminum core of the cooking surface. These sensors ensure that the desired temperature is maintained with great precision throughout the entire process. In our kettles, the heat is regulated quickly, because they do not have as much steel and mass as it needs to heat up and is therefore unique, when it comes to cooking at the same precise temperature!



Precise control of the temperature in all processes!



Temperature over 140°C, which can give better taste!



High temperature can ensure better products!!

#therightkettleforyou

COOKING LIKE A REAL CHEF!

ENJOY THE TASTE OF UMAMI!

Being able to reach a temperature above 140°C, and up to 200°C, gives unique possibilities in the cooking process. This is where the caramelization, also called Maillard, of the ingredients is made. Frying ingredients can make a huge difference to the taste of the food. When frying ingredients a series of natural chemical reactions happens in the food, this is caused by the high temperature, and you can therefore only fry food at a high temperature. This is because the high temperature during frying develops aromatic substances, that contribute to a different taste impressions, which boiling cannot bring to the food. We believe, that the reaction of frying is a fundamental thing in the kitchen, which completely transforms raw ingredients into wonderful food, so you can enjoy the taste of umami and what we call “real food”!

PRECISE COOKING GIVES BETTER FOOD!

The world is full of kitchens and these kitchens are full of differences. We aim to embrace as many opportunities as possible. We want to give kitchens the opportunity to cook based on their culture and heart! The large temperature range and the ability to control the temperature very precisely allows everyone to reach their wishes regarding cooking. When you have the opportunity to control the process precisely, you can enjoy making better food. Experience that the food does not boil over, does not burn or overcook - regardless if you are making a good stew, cooking porridge or a delicious pasta dish. Discover that the vegetables are cooked perfectly or that the caramel never gets to much colour. Achieve the same finished result every time because you can control the temperature precisely. Precise cooking helps you to a better product!



Stews



Porridge



Soups



Pickled greens



Bolognese



Pasta dishes



Asian dishes



Mashed potatoes



Fruit sauces



Caramel sauces



Bread



Sous vide

#goodfoodmakespeoplehappy

USE ALL THE RIGHT COOKING METHODS!

A MULTIFUNCTIONAL KETTLE!

Cooking with good equipment gives you the best possibility and a unique opportunity to make a great food experience for the guests. At the same time the right equipment helps to lower the stress level and create more smiles in the kitchen. Working with a multifunctional kettle allows you to use all the cooking methods, that makes it easier to cook better food. Expand the possibility of making many cooking methods without having to use several different mono-functional machines. Make dishes that previously required several machines in one machine and achieve a better and easier result!

GET CONSISTENCY IN THE PRODUCTS!

Work with less manual processes, control the cooking precisely and use the right cooking methods. It sounds great for all kitchens, but it is also great for the guests. The option to make the same cooking each time provides consistency in the finished products. Cooking can be beautiful, when the chef puts his individual touch on the dish, but sometimes cooking also requires consistency, so that the guests experience recognition and the same joy as the last time they tasted it. Consistency is not only in the food, but also in the economy. Discover that the calculation of consumed time, energy and ingredients is the same every time and therefore the price is the same!



Frying



Blanching



Caramelizing



Boiling



Sous vide



Roasting



Pasteurisation



Cold mixing



Cooling



Braising



Washing

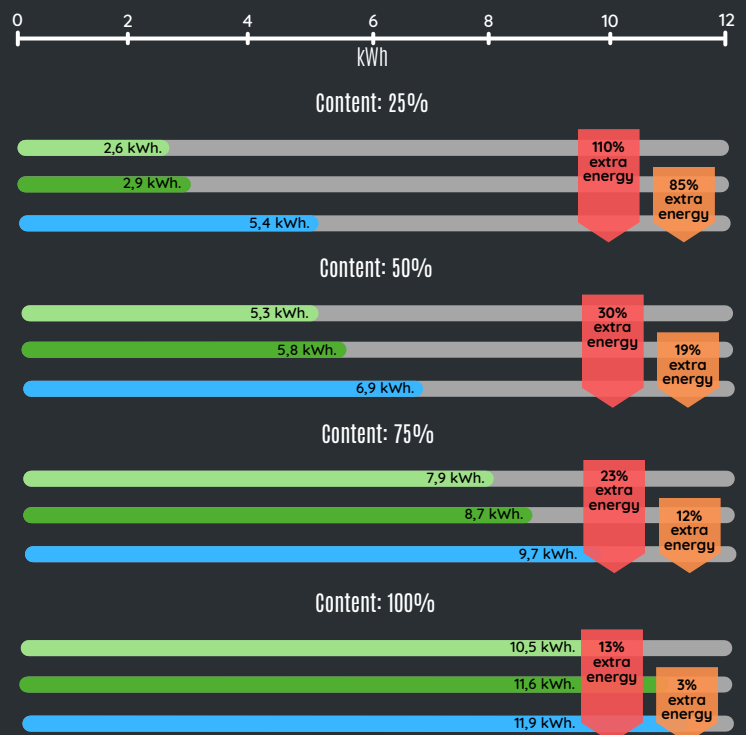
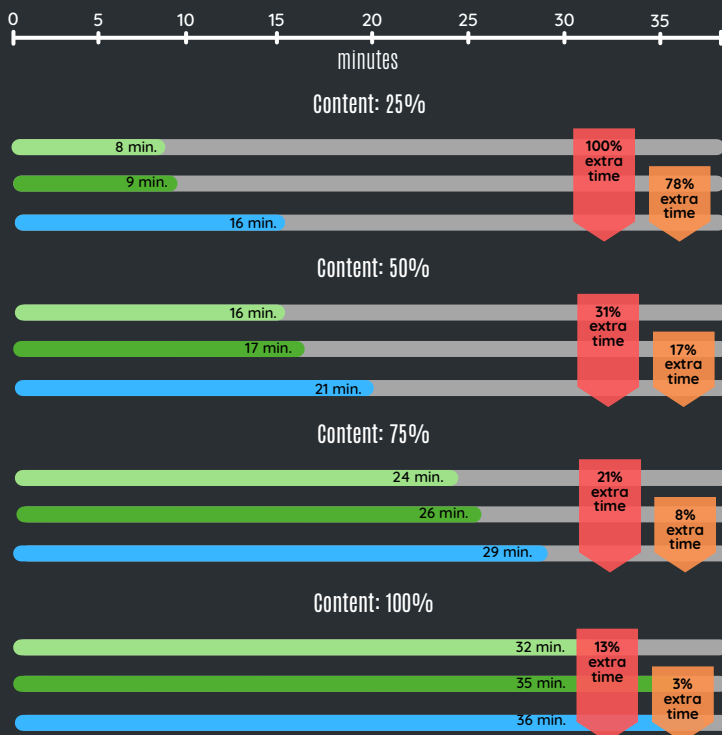


Whipping

#NORQi_kettle

SAVE TIME AND MONEY!

Based on the fact that we know how commercial kitchens work, we have performed various cooking tests to compare kettles with induction heating, radiant heating and steam heating. We know that cooking starts at the bottom of the kettle and not by filling the kettle up to the edge with cold water! Therefore, we have made a series of tests that show the difference between the 3 types of kettles when you remember to think about how the kettle is used in a busy everyday life. It has something to do with time and money - and we think that is important!



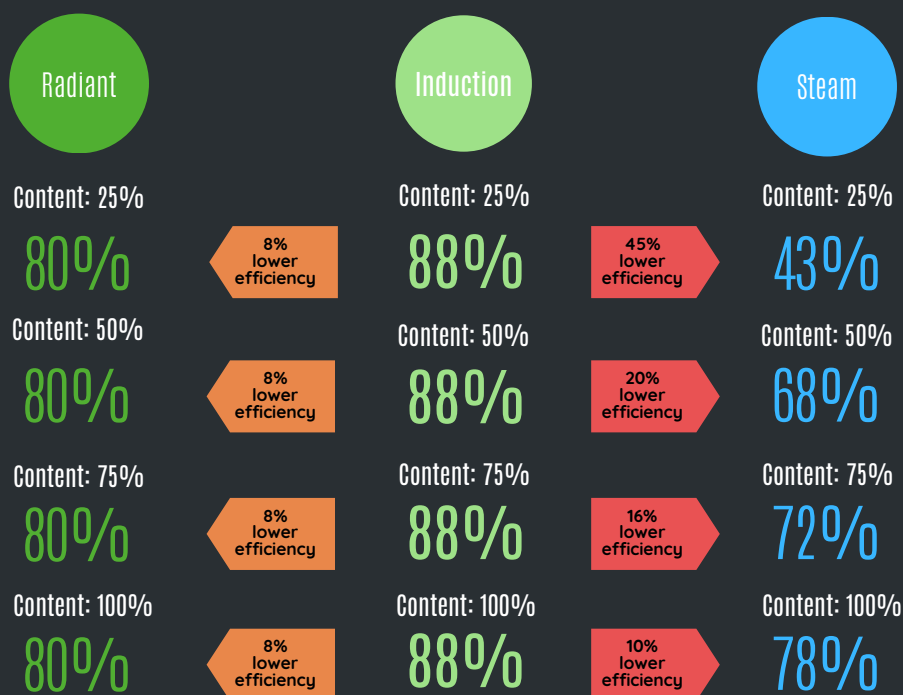
Heating water: 10°C. -> 90°C.
 Kettle with induction heating: 100 l. / 20 kW.
 Kettle with radiant heating: 100 l. / 20 kW.
 Kettle with steam heating: 100 l. / 20 kW.



#NORQi_kettle

LET'S TALK ABOUT EFFICIENCY!

The measurements from the cooking times allow us to calculate the real efficiency of the different types of kettles. The efficiency shows us how much of the energy used for heating actually heats the content inside of the kettles. The efficiency can show how much of the energy used, that actually was used to heat the content and how much of the energy was wasted during the process. Therefore, the efficiency is also a good reflection of how much you get for the money spend in the heating process. When you calculate the efficiency of a heating process, you have to know the necessary energy required to heat the product - in this case water. At the same time, the energy used in the heating process must be measured with each type of kettle. With these two numbers, you can calculate the product's effective efficiency. The higher the efficiency, the better the economy!



#inductionwins

Heating water: 10°C. -> 90°C.
 Kettle with induction heating: 100 l. / 20 kW.
 Kettle with radiant heating: 100 l. / 20 kW.
 Kettle with steam heating: 100 l. / 20 kW.

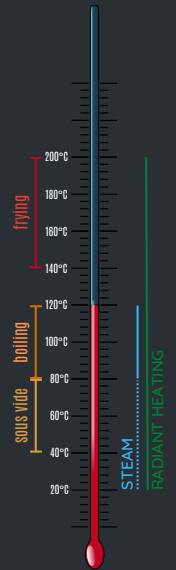
#basic_kettle

KETTLE WITH TRADITIONAL RADIANT HEATING!

KETTLE_BASIC

Kettle with heating elements that can heat from 20-200°C. Cook sous vide between 40-80°C, boil around 100°C or fry your ingredients above 140°C! The kettles have a built-in stirrer and are available with a tilting height of 400 mm and 600 mm between the pouring spout and the floor. The kettles only heat on the bottom, so from the very start of the cooking process, the short boiling times and optimal utilization of energy consumption are achieved. The kettles are designed with the least possible mass in the heating area to ensure rapid heating and the best possible temperature regulation during cooking. Enjoy cooking with the possibility of using all the right cooking methods, without having extra work steps, raising the stress level and with processes that all chefs love! With these kettles you can make delicious food from scratch without compromising on taste! The digital touch panel, which is standard on the kettles, makes it possible to control heat, food temperature and stirring. All kettles come with automatic water filling and a built-in "Tilt-back" function, which helps while emptying the kettle. The kettles stand on feet for easy and economical installation, but shielding to the floor is an option, if desired!

[BASIC STANDS FOR "TRADITIONAL HEATING TECHNOLOGY" AND IS NOT PART OF OUR IMPACT SERIES]



SCAN AND SEE
EFFECTMIX_BASIC



ERGOMIX_BASIC



COOK&CHILL_BASIC



BE INSPIRED!



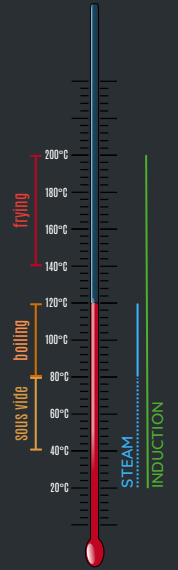
#pin_kettle

KETTLE WITH INDUCTION HEATING!

KETTLE_PIN

Kettles with induction, which can heat from 20-200°C. The kettles provide very efficient heating and can be heated from 20-200 °C, reaching 200 °C. in 90 seconds. At the same time, induction provides significant energy savings due to the digital control and high efficiency. The kettles can work with 1°C precision and is perfect for sous vide between 40-80°C, cooking just below 100°C or making uniform caramel at exactly 180°C! They have a built-in agitator and are available with a tilting height of 400 mm. and 600 mm. between the spout and the floor. The kettles only heat on the bottom, so from the very start of the cooking process, the short boiling times and optimal utilization of energy consumption are achieved. The kettles are designed with the least possible mass in the heating area to ensure rapid heating and the best possible temperature regulation during cooking. Enjoy cooking with the possibility of using all the right cooking methods, without having extra work steps, raising the stress level and with processes that all chefs love! The digital touch panel, which is standard on the kettles, makes it possible to control heat, food temperature and stirring. All kettles come with automatic water filling and a built-in "Tilt-back" function, which helps while emptying the kettle. The kettles stand on feet for easy and economical installation, but shielding to the floor is an option, if desired!

[PIN STANDS FOR "PROFESSIONAL INDUCTION" AND IS A PART OF OUR IMPACT SERIES]



SCAN AND SEE
EFFECTMIX_PIN



ERGOMIX_PIN



COOK&CHILL_PIN



BE INSPIRED!



#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!



SUSTAINABLE CHILLING

Our COOK&CHILL kettles is a very economical and sustainable solution, where coolant is used to achieve the best possible chilling. Our solution with chiller offers advantages during installation and operation, where it is more flexible, use less space, requires less piping, can be installed indoor or outdoor and can be adapted to all sizes of kettles. It provides significant energy savings in daily operations and thereby provides less CO2 emissions to our beautiful planet. Our COOK&CHILL kettles can also be connected to an existing ice bank solution.



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!

NORQI ApS
Sandvadvej 9
DK-5210 Odense NV

W: www.norqi.dk
T: +45 71 95 60 31
M: info@norqi.dk

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When purchasing, we refer to our sales and delivery conditions.

