

Induction Cooking – A new better way to cook.

This form of flameless cooking has a lot of advantages over conventional gas flame and electric cookers as it provides rapid heating, improved thermal efficiency, greater heat consistency, plus the same or greater degree of controllability as gas. In situations in which a hotplate would typically be dangerous or illegal, an induction plate is ideal as it creates no heat itself.

Induction cookers are faster and more energy-efficient than traditional cooktops. Unlike traditional cooktops, the pot itself is heated directly to the desired temperature rather than heating the stovetop. The induction cooker does not warm the air around it, resulting in added energy efficiency.

Skin can get burnt if it comes in contact with the pot, or by the stovetop after a pot is removed. Unlike a traditional cooktop, the maximum temperature in the induction system is that of the pot, which is much less capable of causing serious injury than the high temperatures of flames or red-hot electric heating elements.

Since heat is being generated from an induced electric current, the range can detect when cookware is removed or its contents boil out. This allows additional functions, such as keeping a pot at minimal boil or automatically turning off when the cookware is removed.

How Induction Cooking Works:

The cool, clean & safe way to cook.

An electric voltage is applied on a conductor spool beneath the ceramic glass. This produces a high-frequency electromagnetic field. The field penetrates the metal of the ferrous (magnetic-material) cooking vessel and generates heat. The heat generated in the cooking vessel is transferred to the vessel's contents. Nothing outside the vessel is affected by the field. As soon as the vessel is removed heat generation stops.

The Induction Advantages

A powerful cooking medium, just like or even better than gas, which is till today known as the most powerful cooking medium.

Instant & precise heat control, unlike electric cooking where the elements take time to heat and cool, resulting in lack of proper control on the dishes being cooked.

No heat wastage as the energy is supplied directly to the cooking vessel unlike gas or conventional electric cookers where they end up heating your kitchen and you, instead of heating up the food.

Cooler Kitchens

With practically no heat dissipated in the kitchen environment your kitchen becomes truly cool.

Cleaner Kitchens

Burning gas produces vapours that condense on the kitchen surfaces.

High Safety

No open flames, no fire hazards, no gas leakages. The glass top stays cool that means no burnt fingers or hands.

Utensils for Induction Cooking

Induction Cooking can be done on all Cookware which support magnetic fields, like :

Cast Iron Cookware, Enameled Cast Iron Cookware or Stainless Steel (Magnetic)

Features

- Unique jog wheel control makes controlling convenient
- Easy to clean black ceramic glass surface resistant to scratching, staining, impact and heat.
- Cookware sensing elements will not be energized without an induction – compatible pan on the cooking surface.
- Temperature limiter to ensure that safe operating temperature of ceramic glass is never exceeded.
- Pre-set Indian cooking functions
- digital display and touch screen controls.
- 1-180 minute timer
- Temperature setting 60 – 270 C
- Auto cut-off after 60 seconds