

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)

Induction Cookers from Glen

Glen is a company which has always thrived to make the cooking experience a true pleasure for the Indian woman. The new range of Glen Induction Cookers is a step in that direction. These smart new cooking devices introduce you to a new form of cooking.

Loaded with a lot of advanced features, the new Glen induction cookers make cooking fast, clean, convenient & safe. Their sleek streamline looks add a new charm to the kitchen.

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

With a number of features especially designed for Indian cooking they are the best choice for your kitchen.

GLEN APPLIANCES Launches New automatic Chimney With heat and gas sensor for convenience and safety

GLEN Appliances takes another step towards healthier, cleaner and safe kitchens with launch of its new New automatic Chimney With heat and gas sensor GL6052 Touch for the modern cosmopolitan Indian households.

GLEN India, is a leading Lifestyle Quality Appliances company, marketing 'Top-of-the-line' premium kitchen & home appliances. With all the precision inherent of European manufacturing tradition, Glen chimney hoods are synonymous with technical perfection and outstanding function and design.

The GL6052 touch Chimney Hoods have soft and sleek look, streamlined shape with stainless steel finish, these hoods come with a touch control and powerful Italian motor. With a suction capacities 890 m3/h to suit any kind of cooking style, these Chimneys provide a smoke free environment to the kitchen.

The chimney GL6052 Touch comes with a sensor control. Which starts the chimney automatically once the cooking is started. Moreover as the heat starts increasing the speed gets increased automatically and vice-versa. It also has a LPG sensor where in case of gas leakage chimney senses the Gas Leakage and switches on automatically, thus throwing the gas out of the kitchen and preventing any chances of fire due to accumulation of the gas.

It is environment friendly also as it is fitted with 1.5 watt energy saving LED lamps instead of the 40W lamps thus saving approximately 96% saving in electricity.

The powerful Italian motor is fitted in the hood of the Chimney to reduce the noise to bare minimum and comes with a 5 Year Warranty on the motor.

The chimney is fitted with easy to clean baffle filter. The plastic part used in the Chimney is made of fire retardant material.

The Chimney is available in 60 and 90 cms size and MRP is 18990 for 60 cms and 21990 for 90 cms.

Press Release Cooktop

Glen launches India's widest Cooktop GL1049 in Glass

Glen markets a widest **range of state-of- the-art Cooktops in India**. These Cooktops incorporates a compact design with sleek and elegant look that enhances the kitchen décor. The Cooktops come in one two three four or five burners to suit the consumer's needs. The Cooktops are available in different finish, such as polished stainless steel or international matt finish to toughened glass top.

Now Glen has launched a new four burner glass cooktop GL 1049 GT, the widest Glass Cooktop in India.

The product is fitted with elegant and sturdy cast iron pan support, Easy to clean toughened Glass Top, Ultra-lite aluminum alloy burners, Platinum finish front Stainless Steel frame, easy to operate inclined knob position and Ultra spacious and above all stylish look to make the best product in the market.

Glen has introduced many features for the first time in the Indian market. Cooktop in **International soft look**, with normal 1.5-volt **battery operated multi spark auto ignition**, **international matt finish steel** for rich looks, With high energy high efficiency **triple ring burner**, **Aluminum Alloy burner** with 5 year warranty and with option of ultimate safety **FLAME FAILURE DEVICE**.

Then Glen took another step to increase the customer convenience by launching the most beautiful Cooktop Ultraslim in **freedom of space** series. It helps user to use all the four burners with a ease due the burner placement. The new GL1049 Glass Cooktop takes the consumer convenience to a new height. User can access all the four burner simultaneously with utmost ease. The toughened glass top can be cleaned easily and add new dimension to the décor.