

Adventys - producers of induction cooking technology

Adventys, a leading French cooking equipment brand, has been manufacturing induction cooking technology for more than 15 years. Throughout its existence, Adventys has been at the forefront of induction innovation, partnering with other manufacturers to meet the complex needs of the culinary community.

Induction cooking technology effectively turns the base of pots and pans into a heating element, rather than directly heating them, leading to enormous gains in safety, hygiene and energy efficiency.

Adventys product range

All products produced by Adventys are manufactured in France and exclusively distributed in the UK by Grande Cuisine. The range incorporates light to heavy-duty single-phase table top products, along with a range of complementary inset induction hobs. Added to this is a selection of heavy-duty three phase free-standing and table-top appliances, plus three phase kits for total flexibility.

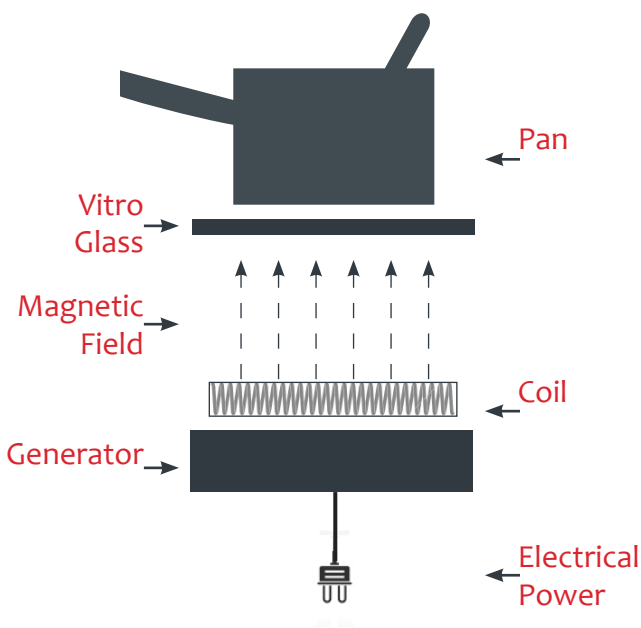
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Why Induction Technology?

Using Induction

Induction cooking isn't a new form of cooking; it has been available for a number of years. It is fast and works by using induction heating to directly heat a cooking vessel, as opposed to transferring heat from electrical elements or gas burners to ingredients inside. Energy generated by magnetic coils causes molecules in the pan to move around at very high frequencies creating friction which provides instant heat.



Pan Usage

Induction heating will work with pans and ceramics that have a ferritic base, such as cast iron, enamelled iron and specific induction pans. Induction can also be used with cast iron searing / griddle plates for grilling meats, fish and vegetables.

For more detailed information on induction technology please contact our office to speak with an induction specialist.

Main Benefits of Induction Technology

Induction technology is a more energy-efficient and cost-effective method of cooking than traditional gas and electrical methods. With energy prices continuing to soar, induction technology has risen dramatically in popularity. However, the benefits of induction go way beyond simply being fast and energy efficient - it is also safe and hygienic and puts the user in greater control.



Costs Savings

90 per cent energy-efficient. No waste of power or heat. (Gas = approx 50 per cent energy efficiency).



Precision and Control

Instantaneous and flexible heat reactions for complete control when cooking.



Power and Performance

From 1,500 Watts to 24,000 Watts - super fast boiling. Takes 4.46 minutes to boil a pan of water compared to 8.18 minutes for gas.



Safety

As only the pan gets hot, the temperature on the hob is minimal and significantly reduces the risk of burns. More safety options available.



Comfort

Only the pan gets hot which means the kitchen doesn't get overheated.



Ease of Maintenance

The temperature on the hob surface is minimal, which means spillages will not burn. Easy to clean surface material.

Flush 650w
Z1IC 650 INT



Integrated “Keep Warm” Flush Induction Cooker Unit with Controls on Vitroceramic Top

Timer

Temperature 40°C - 90°C

Dimensions

340mm wide x 340mm deep x 173mm high. Maximum pan size 280mm diameter.

Net Weight

5 KG

Power

Standard power 650w with power supply 230V - AC 50/60Hz. Power available up to 2,200W - please enquire*.

Generator Coil

Single generator coil 210mm with automatic pan detection.

Features

Glass control panel with 2 + 4 button display.

Timer

Integrated 99 minute timer with audio and visual alarm and power shut down mode.

Warranty

2 year parts only.

Details and Options

Supplied with 140cm power cord and washable filter. Optional remote controls.

Drop In 650w
Z1IC 650 ENC



Integrated Induction Cooker Drop-in Unit with Stainless Steel Frame

Controls on Vitroceramic Top

Timer

Temperature 400C - 900C

Dimensions

376mm wide x 376mm deep x 173mm high. Maximum pan size 280mm diameter.

Net Weight

5 KG

Power

Standard power 650w with power supply 230V - AC 50/60Hz. Power available up to 2,200W - please enquire.

Generator Coil

Single generator coil 210mm with automatic pan detection.

Features

Glass control panel with 2 + 4 button display.

Timer

Integrated 99 minute timer with audio and visual alarm and power shut down mode.

Warranty

2 year parts only.

Details and Options

Supplied with 140cm power cord and washable filter. Optional remote controls.

Under Counter 650w
Stone Vitro Z1IC 650 UC



Under Counter with Remote Control Panel

Recommended Install under 2cm Granite (Stone)

Temperature 400C - 900C

Dimensions

340mm wide x 340mm deep x 168mm high.

Net Weight

5 KG

Power

Standard power 650w with power supply 230V - AC 50/60Hz.

Generator Coil

Single generator coil 210mm with automatic pan detection.

Features

Glass control panel with 2 + 4 button display.

Timer

Integrated 99 minute timer with audio and visual alarm and power shut down mode.

Warranty

2 year parts only.

Details and Options

Supplied with 140cm power cord and washable filter.

Call us today on 01908 745540

Single Ring Hob LITE 2500



Light Duty
Entry Level
Single Pan Use
Touch Controls
Integrated Timer

Dimensions

280mm wide x 367mm deep x 78mm high (Usable surface 280mm x 280mm). Maximum pan size 230mm diameter.

Power

2.5 kW (12.2amp load) - Unit fitted as standard with three core 1.5m cable and 13amp three pin plug rated at 13amp.

Generator Coil

Single generator coil 180mm with automatic pan detection.

Features

6 pre-set minute timer with manual (+/-) adjustment.

Timer

Integrated 99 minute timer with audio and visual alarm and power shut down mode.

Warranty

2 year
Collect, repair, return.

Twin Ring Cook 'n' Hold Hob GL2 3000



Medium Duty
Twin Pan Use
Digital Touch Controls
Cook or Hot Hold Function
Suitable for GN 1/1 container

Dimensions

530mm wide x 450mm deep x 78mm high (Usable surface 530mm x 325mm 1/1GN). Maximum pan size 250mm diameter per ring or 1x 1/1GN sized container.

Power

3.0 kW (12.2amp load) - Unit fitted as standard with three core 1.5m cable and 13amp three pin plug rated at 13amp.

Generator Coil

Two 210mm diameter with automatic selection and manual override for single or double coil use and with automatic pan detection.

Features

Glass touch control panel having coil selector control, manual power setting (+/-), pre-set power setting and hold / keep warm function for food display.

Warranty

2 year
Collect, repair, return.

Single Ring Hob BRIC 3000



Heavy Duty
Single Pan Use
kW Usage Indicator
Temperature Display
Programmable Digital Touch Control - 25 Power Settings and two Programmable Pre-sets
'Cook by Temperature' Mode

Dimensions

392mm wide x 526mm deep x 96mm high (Usable surface 340mm x 405mm). Maximum pan size 320mm diameter.

Power

3.0 kW (12.2amp load) - Unit fitted as standard with three core 1.5m cable and 13amp three pin plug rated at 13amp.

Generator Coil

Single generator coil 265mm with automatic pan detection.

Features

Glass touch control panel. Manual power setting (+/-). 2x programmable pre-set power setting and timer control. Temperature display. Cook by temperature function. Degrees Celsius / Fahrenheit choice. kW usage indicator.

Timer

Integrated 99 minute timer with audio and visual alarm and power shut down mode.

Warranty

2 year
Collect, repair, return.



Twin Ring Hob B2RIC 3000



Heavy Duty
Double Coil
Twin Pan Use
Small Footprint
Digital Touch Control
12 Power Settings

Dimensions

392mm wide x 526mm deep x 96mm high
(Usable surface 340mm x 405mm). Maximum
pan size 340mm diameter.

Power

3.0 kW (12.2amp load) - Unit fitted as standard
with three core 1.5m cable and 13amp three pin
plug rated at 13amp.

Generator Coil

One 180mm and one 160mm diameter with
automatic selection and manual override for
single or double coil use and with automatic
pan detection.

Features

Glass touch control panel having separate
or twin coil selector control, manual power
setting (+/-).

Multiple Pan Use:

Hob designed to work with 1 x large pan (up to
34cm) or 2 x small pans (up to 16cm dia).

Warranty

2 year
Collect, repair, return.

Wok BWIC 3000



Heavy Duty
Fully Integrated Induction Bowl
Pan Detection
Digital Touch Control
25 Power Settings
Three Programmable Pre-sets

Dimensions

392mm wide x 526mm deep x 177mm high.

Power

3.0kW (12.2amp load) - Unit fitted as standard
with three core 1.5m cable and 13amp three pin
plug.

Generator Coil

Single generator coil 280mm diameter with
automatic pan detection.

Features

Glass touch control panel, manual power
setting (+/-), 3x programmable pre-set power
setting and timer control.

Timer

Integrated 99 minute timer with audio and
visual alarm and power shut down mode.

Warranty

2 year
Collect, repair, return.

Plancha Grill BGIC 3000



Heavy Duty
Digital Touch Control
280° Max Temperature - quickly
Reaches Temperature
Digital Temperature Display
Direct Cooking
Easy Clean Non-porous
Cooking Plate

Dimensions

392mm wide x 526mm deep x 200mm high
(Usable surface 297mm x 363mm).

Power

3.0kW (12.2amp load) - Unit fitted as standard
with three core 1.5m cable and 13amp three pin
plug.

Generator Coil

Large single generator coil 280mm diameter with
automatic selection.

Features

Glass touch control panel having twelve pre-set
temperature levels, and three programmable P1,
P2, P3 temperature settings, automatic turn off
mode and high temperature indicator.

Warranty

2 year
Collect, repair, return.

Call us today on 01908 745540

Single Ring Hob
DRIC 3000



Heavy Duty Single Phase
Programmable Digital Touch
Control Integrated into Frame
Temperature Display
Cook by Temperature Mode
Power Level or kW Level

Twin Ring Hob
D2RIC 3000



Heavy Duty Single Phase
Double Coil
Twin Pan Use
Small Footprint
Digital Touch Control

Twin Ring (Remote Ctrl)
D2IC 6000



Heavy Duty Single or Three
Phase
Twin Double Power Coils
Twin Pan Use
Programmable Digital Touch
Remote Control Panel

External Dimensions

440mm wide x 580mm deep x 160mm high
(Usable surface 340mm wide x 405mm).
Maximum pan size 320mm diameter.

Aperture Dimensions

410mm wide x 550mm deep x 160mm and clear
depth of 280mm must be left below the unit.
The unit should not be installed above means of heat
(hot cupboard / oven / etc.). If installed within
a closed void adequate ventilation is required.
For additional detail please consult installation
manual.

Power

3.0kW (12.2amp load) - Unit fitted as standard
with three core 1.5m cable.

Generator Coil

Single coil generator 265mm with automatic pan
detection.

Features

Glass touch control panel having manual
power setting (+/-), 2 pre-set power setting,
temperature setting and timer control.

Timer

Integrated 99 minute timer with audio and visual
alarm and power shut down mode.

Warranty

2 years, parts.

Details and Options

Supplied with 140cm power cord and washable
filter.

External Dimensions

440mm wide x 580mm deep x 160mm high
(Usable surface 340mm wide x 405mm).
Maximum pan size 320mm diameter.

Aperture Dimensions

410mm wide x 550mm deep x 160mm and clear
depth of 280mm must be left below the unit.
The unit should not be installed above means of heat
(hot cupboard / oven / etc.). If installed within
a closed void adequate ventilation is required.
For additional detail please consult installation
manual.

Power

3.0kW (12.2amp load) - Unit fitted as standard
with three core 1.5m cable.

Generator Coil

One 180mm and one 160mm diameter with
automatic selection and manual override for
single or double coil use and with automatic pan
detection.

Features

Glass touch control panel having separate or twin
coil selector control, manual power setting (+/-).

Multiple Pan Use

Hob designed to work with 1 x large pan (up to
34cm) or 2 x small pans (up to 16cm dia).

Warranty

2 years, parts.

Details and Options

Supplied with 140cm power cord and washable
filter.

External Dimensions

440mm wide x 580mm deep x 160mm high
(Usable surface 340mm wide x 405mm).
Maximum pan size 320mm diameter.

Aperture Dimensions

410mm wide x 550mm deep x 160mm and clear
depth of 280mm must be left below the unit.
The unit should not be installed above means of heat
(hot cupboard / oven / etc.). If installed within
a closed void adequate ventilation is required.
For additional detail please consult installation
manual.

Power

6kW (3.1kW per ring) - Unit can be connected to
either single-phase or three-phase supply. Unit
fitted as standard with five core 1.5m cable (2x
Live, 2x Neutral, 1 x Earth).

Generator Coil

Automatic selection and manual override for
single coil use and with automatic pan detection.

Features

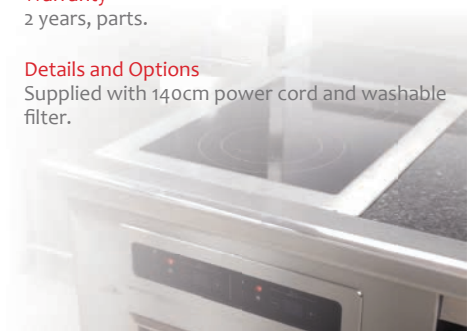
Glass touch control panel having separate coil
selector control, manual power setting (+/-). To
be remotely located.
400mm x 110mm.

Warranty

2 years, parts.

Details and Options

Supplied with 140cm power cord and washable
filter.



Wok
DWIC 3000



Single Phase
Heavy Duty
Pan Detection
Fully Integrated Induction Bowl
Digital Touch Control

External Dimensions

440mm wide x 580mm deep x 242mm high.

Aperture Dimensions

410mm wide x 550mm deep x 242mm and clear depth of 350mm must be left below the unit. The unit should not be installed above means of heat (hot cupboard / oven / etc.). If installed within a closed void adequate ventilation is required. For additional detail please consult installation manual.

Power

3.0kW (12.2amp load) - Unit fitted as standard with three core 1.5m cable.

Generator Coil

Single generator coil 280mm diameter with automatic pan detection.

Features

Glass touch control panel having on / control, manual power setting (+/-), 3x programmable pre-set power setting and timer control.

Timer

Integrated 99 minute timer with audio and visual alarm and power shut down mode.

Exterior

Pressed stainless steel outer casing incorporating dished vitroceramic top and touch control panel.

Warranty

2 years, parts.

Details and Options

Supplied with 140cm power cord and washable filter.

Plancha Grill
DGIC 3000



Heavy Duty Single Phase
280° Max Temperature
Digital Temperature Display
Direct and Indirect Cooking
Easy Cleaning
Digital Touch Control

External Dimensions

440mm wide x 580mm deep x 243mm high (Usable surface 297mm wide x 363mm).

Aperture Dimensions

410mm wide x 550mm deep x 243mm and clear depth of 280mm must be left below the unit. The unit should not be installed above means of heat (hot cupboard / oven / etc.). If installed within a closed void adequate ventilation is required.

Power

3.0kW (12.2amp load) - Unit fitted as standard with three core 1.5m cable.

Generator Coil

Large single generator coil 280mm diameter with automatic selection.

Features

Glass touch control panel having twelve pre-set temperature levels, and three programmable P1, P2, P3 temperature settings, automatic turn off mode and high temperature indicator.

Exterior

Pressed stainless steel outer casing incorporating composite stainless steel cooking plate.

Warranty

2 years, parts.

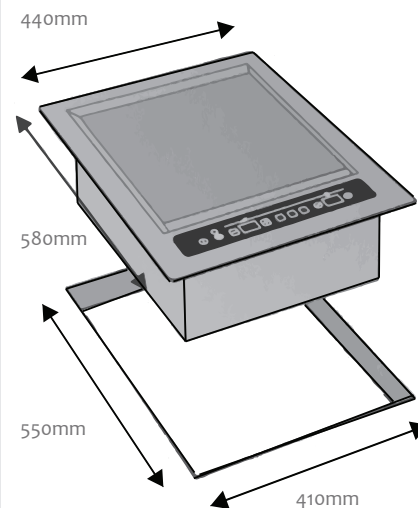
Details and Options

Supplied with 140cm power cord and washable filter.

Installation Information

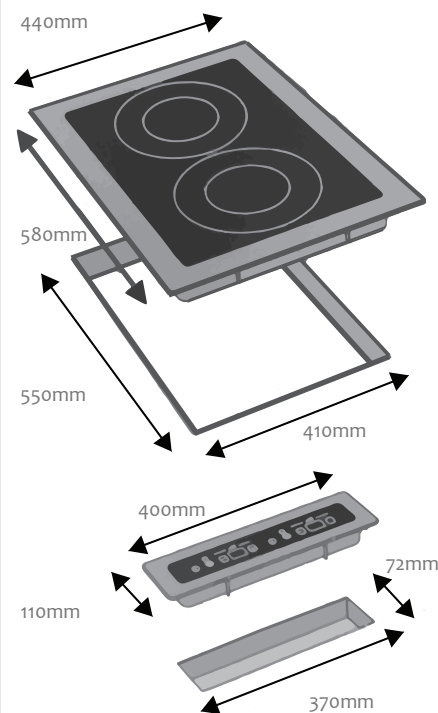
Products with Integrated Control

DRIC 3000 / D2RIC 3000
DGIC 3000 / DWIC 3000



Products with remote Control

D2IC 6000



Twin Induction Hob Side to Side **GL2 6000**



Heavy Duty
Plug and Play
Twin Zone Side to Side
Digital Touch Control

Dimensions

650mm wide x 405mm deep x 96mm height.

Power

6.0 kW - Unit fitted as standard with three core 1.4m cable and three pin plug rated at 13amp.

Generator Coil

Two x 210mm coils.

Features

Capacitive touch controls panel.
Manual power setting.
Timer.

Warranty

2 year
Collect, repair, return.

Twin Induction Hob Front to Back **GL2 6000 FB**



Heavy Duty
Plug and Play
Twin Zone Front to Back
Digital Touch Control

Dimensions

370mm wide x 730mm deep x 96mm height.

Power

6.0 kW - Unit fitted as standard with three core 1.4m cable and three pin plug rated at 13amp.

Generator Coil

Two x 210mm coils.

Features

Capacitive touch controls panel.
Manual power setting.
Timer.

Warranty

2 year
Collect, repair, return.

Table Top Plancha Side to Side **GLP 6000**



Heavy Duty
Plug and Play
Digital Touch Control
280° Max Temperature
Direct and Indirect Cooking
Easy Cleaning

Dimensions

694mm wide x 470mm deep x 265mm height.

Power

6.0 kW - Unit fitted as standard with three core 1.8m cable and three pin plug rated at 13amp.

Generator Coil

Two x 265mm coils.

Features

Capacitive touch controls panel.
On/Off manual temperature setting with 4 digit display.

Warranty

2 year
Collect, repair, return.

Inset Single Zone Hob DTIC



Heavy Duty Three Phase
Single Pan Use
Programmable Digital Touch
Control
4 or 6kW Power

External Dimensions

440mm wide x 580mm deep x 250mm high
(Usable surface 340mm wide x 405mm).
Maximum Pan size 320mm diameter.

Aperture Dimensions

410mm wide x 550mm deep and clear depth of
340mm must be left below the unit. The unit
should not be installed above means of heat
(hot cupboard / oven / etc.). If installed within
a closed void adequate ventilation is required.
For additional detail please consult installation
manual.

Power

4.0 kW or 6.0 kW (12.2amp load) 400V
AC 50/60 HZ.

Generator Coil

230mm diameter with auto pan detection.

Features

Glass touch control panel, manual power setting
(+/-), 3 pre-set power setting and timer control.

Timer

Integrated 99 minute timer with audio and visual
alarm and power shut down mode.

Warranty

2 years, parts.

Details and Options

Supplied with 140cm power cord and washable
filter.

Inset Wok DTWIC



Heavy Duty Three Phase
Pan Detection
Fully Integrated Induction Bowl
Digital Touch Control
4 or 6kW Power

External Dimensions

440mm wide x 580mm deep x 300mm high
(Usable surface 340mm wide x 405mm).
Maximum pan size 320mm.

Aperture Dimensions

410mm wide x 550mm deep and clear depth of
400mm must be left below the unit. The unit
should not be installed above means of heat
(hot cupboard / oven / etc.). If installed within
a closed void adequate ventilation is required.
For additional detail please consult installation
manual.

Power

4.0 kW or 6.0 kW (12.2amp load) 400V
AC 50/60 HZ.

Generator Coil

280mm diameter with auto pan detection.

Exterior

Pressed stainless steel outer casing
incorporating dished vitroceramic top and
touch control panel.

Features

Glass touch control panel having on / control,
manual power setting (+/-), 3x programmable
pre-set power setting and timer control.

Timer

Integrated 99 minute timer with audio and
visual alarm and power shut down mode.

Warranty

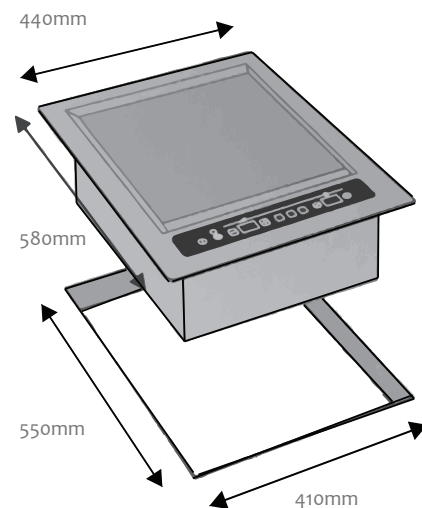
2 years, parts.

Details and Options

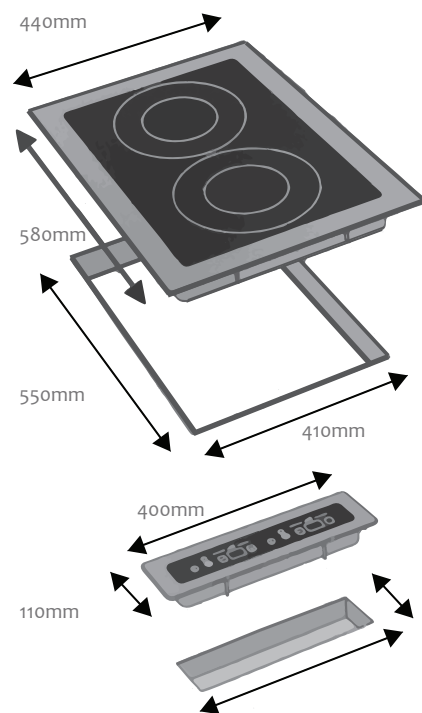
Supplied with 140cm power cord and washable
filter.

Installation Information

Products with Integrated Control DTIC / DTWIC



Products with Remote Control



Two Zone Hob

MO2I



Heavy Duty
3 Phase Power
Twin Pan Use
Fully Programmable
Digital Touch Controls
Fully Integrated Upstand
Each Zone 4 or 6 kW Power

Dimensions

400mm wide x 850mm deep x 460mm high
(Usable surface 2x 326mm wide x 320mm).
Maximum pan size 340mm diameter.

Power

8kW 3PN+E 400v (14amp per phase) or 12kW
3PN+E 400v (20amp per phase).

Generator Coil

One 230mm diameter generator coil per zone.

Controls

Glass touch control panel having coil selector
control, manual power setting (+/-), 3x
programmable pre-set power settings.

Exterior

Stainless steel outer casing incorporating flush
fitted vitroceramic top and touch control panel.

Warranty

2 year parts & labour.
On site.

Four Zone Hob

MO4I



Heavy Duty
3 Phase Power
Quad Pan Use
Fully Programmable
Digital Touch Controls
Fully Integrated Upstand
Each Zone 4 or 6 kW Power

Dimensions

800mm wide x 850mm deep x 460mm high
(Usable surface 4x 326mm wide x 320mm).
Maximum pan size 340mm diameter.

Power

16kW 3PN+E 400v (28amp per phase) or 24kW
3PN+E 400v (40amp per phase).

Generator Coil

One 230mm diameter generator coil per hob.

Controls

Glass touch control panel having coil selector
control, manual power setting (+/-), 3x
programmable pre-set power settings.

Exterior

Stainless steel outer casing incorporating flush
fitted vitroceramic top and touch control panel.

Warranty

2 year parts & labour.
On site.

Two Zone Plancha / Griddle

MOP2



Heavy Duty
3 Phase Power
Fully Programmable
Digital Touch Controls
Fully Integrated Upstand
Each Zone 4 kW Power

Dimensions

400mm wide x 850mm deep x 460mm high
(Usable surface 598mm wide x 326mm).

Power

8kW 3PN+E 400v (14amp per phase).

Controls

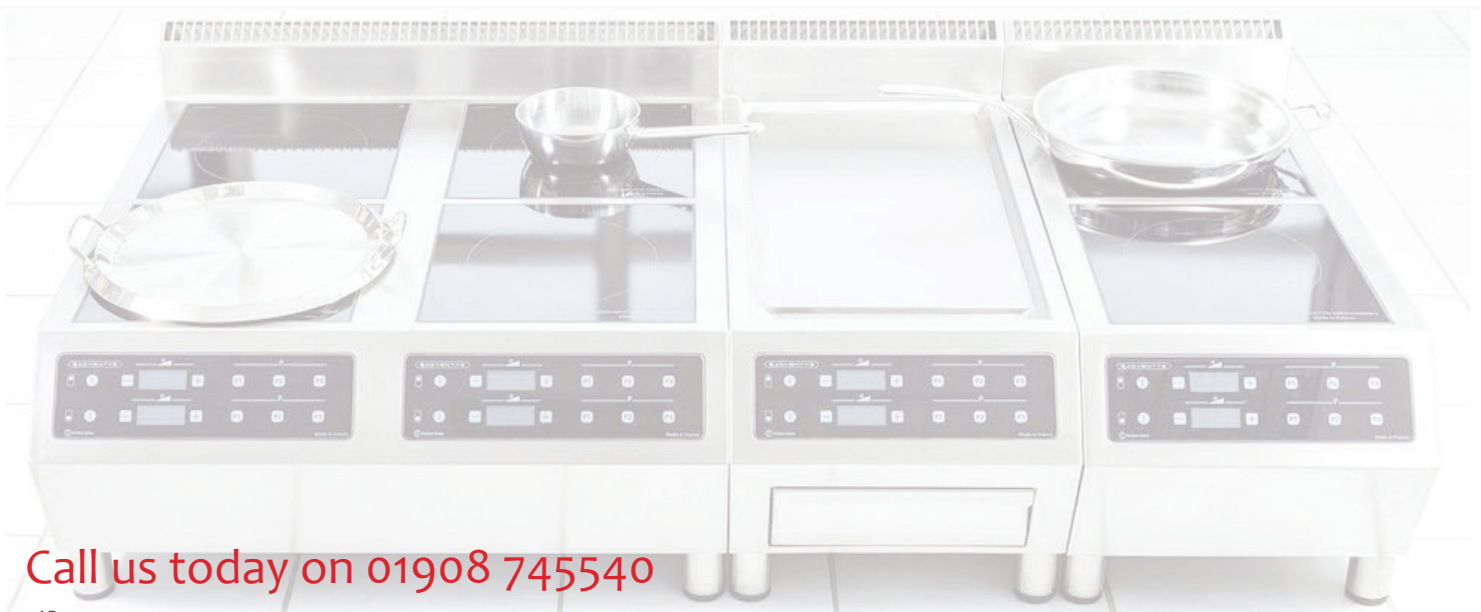
Glass touch control panel having twelve pre-set
temperature levels, and three programmable P1,
P2, P3 temperature settings, automatic turn off
mode and high temperature indicator.

Exterior

Stainless steel outer casing incorporating
composite stainless steel cooking plate.
Plate will not absorb cooking oils or fats.

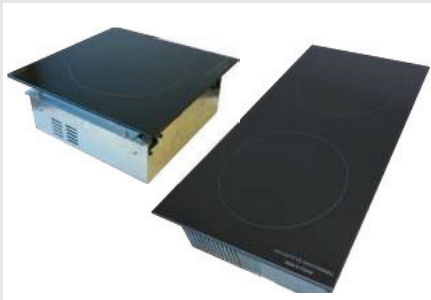
Warranty

2 year parts & labour.
On site.



Call us today on 01908 745540

Inset Single/Twin Zone Hob
KT11 / KT12



Heavy Duty Three Phase
 Single or Twin Zone
 20 Levels of Power
 Digital Touch Control or Dial Control
 4 or 6kW Power per Zone

Dimensions

Single zone: 360 x 360mm.
 Twin zone: 690 x 360mm.

Aperture Dimensions

366mm wide x 366mm deep (Single) or 366mm wide x 696mm deep (Twin) and clear depth of 200mm must be left below the unit. The unit should not be installed above means of heat (hot cupboard / oven / etc.). If installed within a closed void adequate ventilation is required. For additional detail please consult installation manual.

Power

4.0 kW or 6.0 kW (single zone) or 8.0 kW or 12.0 kW (twin zone) (12.2amp load).

Generator Coil

230mm coil.

Controls

Vitroceramic touch control panel having Remote Generator.

Warranty

2 year parts only.

Inset Plancha Two/Four Zone
P2IM 8000 / P4IM 16000



Heavy Duty Three Phase
 Digital Touch Control
 2800 Max Temperature
 Direct and Indirect Cooking
 Easy Cleaning

Dimensions

395mm wide x 730mm deep x 170mm high (Usable surface 310mm wide x 634mm) Twin zone. (Need dims for 4 zone).

Aperture Dimensions

P2IM: 362mm wide x 698mm deep + control panel 367mm x 72mm.
 P4IM: Please contact us for further details.

Power

4.0 kW or 6.0 kW (12.2amp load) - Unit fitted as standard with three core 1.5m cable and 13amp three pin plug.

Generator Coil

Large single generator square coil with automatic selection per zone.

Controls

Vitroceramic touch control panel having knobs + 4 digits display per zone high temperature indicator. Also available with control knobs instead of touch control.

Warranty

2 year parts only.

Call us today on
 01908 745540



Induc-Art

The alliance of induction technology and receptive plates.

Simply place the plate on the designated space on the induction table. It will reach and hold the perfect temperature within seconds.

Dimensions (mm)

Table Type	Width	Depth	Height
4 Plates	700	1000	1000
8 Plates	1400	1000	1000
12 Plates	2100	1000	1000

Precision

Temperature is +/- 1°C precise.

Temperature is stable and maintained throughout the plating process without additional action.

The laser continually measures the temperature, giving the best result during the entire process.

Comfort

Lighting is independent of the warming zone.

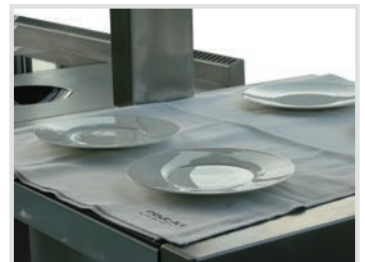
Less risk of burns. The outer edge of the plate remains at room temperature which allows its handling to be more comfortable for waiting staff.

No more 'back and forth' trips between the plating zone and the salamanders.

Energy Efficient

The short process of warming a plate uses a minimum of energy, since the heat is only engaged when the plate is in contact with the induction table.

It is estimated that this particular technology provides savings of over 95 per cent electrical consumption over traditional plating systems.



Induction Technology

Detailed Guide

Fast Heat-up Time

Induction cooking is fast. A commercial induction hob can boil a pan of water more quickly than an electric kettle. It can also heat an empty induction compatible pan up to 200°C in less than a minute - significantly less than electricity or gas.

Precise Temperature Control

Using induction cooking allows for precise temperature control. Changing the power levels of the magnetic fields alters the temperature of the pan. The change is instantaneous and precise. This gives chefs complete control over what they are cooking.

Cleaning an Induction Cooker

The tops of induction cookers are easy to clean; they have a continuous surface with no dirt traps. The controls are touch-sensitive, so there are no knobs to clean around. Because the surface doesn't get as hot as other electric cookers most spillages won't bake on, although you still have to be careful with sugar because it can pit the surface.

Front of House Use

Induction hobs make ideal front of house cooking equipment due to being fast and safe and with little heat wastage.

Pots and Pans to use

To be used on an induction cooker pots and pans must be made of steel, cast iron or other combinations of ferrous metals that will react with a magnetic field. If a magnet sticks to the bottom of a pan then the pan will work on an induction hob. Popular choices include stainless steel multi-ply (grade that is magnetic), cast aluminium with ferrous base, mild steel (black iron) and cast iron. Cookware must have a flat bottom since the magnetic field drops rapidly with distance from surface.

Frying

For frying on an induction hob, a pan with a base that is a good heat conductor is needed to spread the heat quickly and evenly. The sole of the pan will either need to be a steel plate pressed onto the aluminium or a layer of stainless steel over the aluminium. Copper and aluminium can't be used on an induction hob as current flows in a thick layer in the metal and so encounters less resistance and produces less heat.

Energy Use with Induction Cooking

As energy is supplied directly to the ingredients with induction cooking, via the cooking vessel, almost the entire energy source gets transferred into that vessel. With gas or conventional electrical cookers (including halogen), the energy is first converted to heat which is then directed to the cooking vessel - with a lot of that heat going to waste heating up your kitchen. Induction cooking uses 90 per cent of the energy produced compared to only 55 per cent for a gas burner and 65 per cent for traditional electric ranges. Induction provides extremely fast boil and re-boil, over 50 per cent faster than gas or electricity. The surface of the cooker doesn't heat up, so overflows and spills don't stick to it. The cooking surface stays cool even during cooking. Even if you leave the element switched on, it will only consume approximately 38 watts of power.

A Safer Technology

Because the induction cooker only heats up the pan or cooking vessel itself and not the surface area it is resting on, the possibility of burn injury is significantly reduced. There are no flames or red hot electrical heating elements as found with traditional cooking equipment.