

# **INDUCTION COOKER**

Induction Cooker is also called as Induction stove, Induction cook-top is smarter and easier way to cook food and it is an energy saver too! .Gas and electrical cook-tops have been commonly used in kitchen for decades, but as technology improves there are a lot of changes evolved in methods of cooking. One of the latest innovations in this field is the induction cooker. Induction cooktop works by creating an electromagnetic field which only used to heat up the pan and doesn't heat cooktop surface itself. Induction cooking is far quicker than the other conventional method of cooking. In Induction cooking the temperature changes are instantaneous.

**COST-** Rs 3500/-

## **MERITS-**

**Multi level temperature control:** Temperature levels can select according to the food, fast heating prevents losing nutrition, make the food more delicious.

**Advanced cooling system:** With brushless self-lubricated fan, it guarantees induction cooker to work silently and prolongs its service time.

**Over-heat protection:** When temperature surpasses permitted one of the chief sensor, machine will be shut-off automatically with alarming signal.

**Pre-set programs:** Frying, Stir frying, Warming, Soup, Boiling, Milk warm, Porridge & Chafing Dish.

**DEMERITS:**

1.**LIMITED USE:** Cookware must be compatible with induction heating; glass and ceramics are unusable. the magnetic field drops rapidly with distance from the surface.

3.**NOISE:** Audible noise (a hum or buzz) may be produced by cookware exposed to high magnetic fields, especially at high power or if the cookware has loose parts.

4.**HARMFUL FOR PATIENTS:** Persons with implanted cardiac pacemakers or other electronic medical implants may be advised by their doctors to avoid proximity to induction cooktops and other sources of magnetic fields.