INDUCTION STOVE

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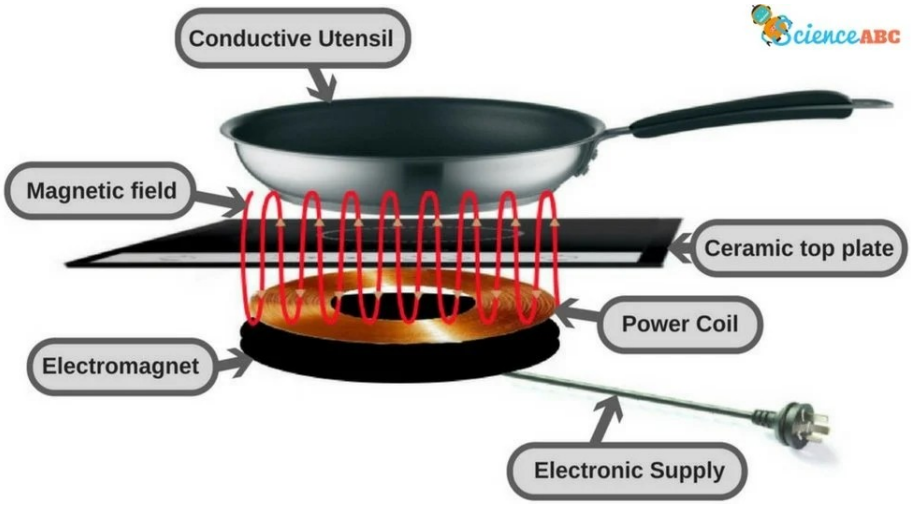
An Induction Stove is the device in which it heats the cooking vessel by electrical induction, instead of by thermal conduction from a flame ,or an elctrical heating element.

Induction cooking heats a cooking vessel by electric current.The cooking vessel must be made of or contain a ferromagnetic metal such as cast iron or stainless steel. Heat is coming from within the pan,making this method of cooking a lot more efficient. We need to ensure that our pans are suitable to use on an induction hob. Copper or aluminium pans would not work unless they have additional layers added onto the bottom that are magnetic.The best way to check if your pans are viable is to see if a magnet will stick to the bottom of the pan.

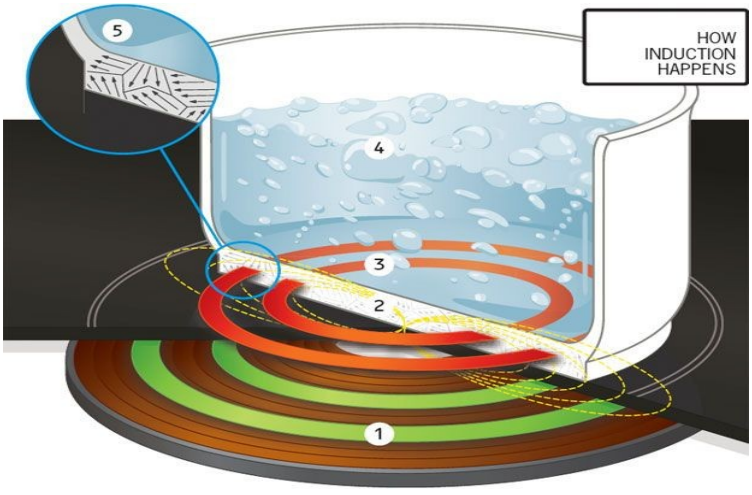
How does Induction Cooking Work ?

An induction hob contains a coil of copper wire underneath the ceramic plate, and when a cooking pot is place on top, an alternating electric current is passed through it. The resulting oscillating magnetic field induces a magnetic flux, and producing an eddy current in the ferrous

pot, which acts like the secondary winding of a transformer. The eddy current flowing through the resistance of the pot heats it. Energy transfer with induction hob is around 84% compared to around 74% for gas or ceramic electric so there are good energy savings.Safety is an important aspect too- there is no naked flame. So fire is extremely unlikely.



An pan of water will boil in nearly half the time that it would on a normal gas hob. An induction hob will also ensure the longevity of our pans because they have more contact with the heat below, and the current is running all the way through the pan. This will stop our pan from developing hot spots which in turn, will burn or scorch food



Why is Induction cooking better than gas ?

When it comes to cooktops, gas and elctric heating elements have long ruled the kitchen. Electric cooktops are typically easy to clean , while gas provides even heat across our cookware. Induction cooktops combine

the best of both worlds- they are easier to clean than electric and provide heat that is as consisent as gas. Induction also provides unique benefits not found in any other form of cooking.

Is Induction Cooking Safe?

Safety should always be a concern when we are considering a new appliance to bring into our home. Cooktops and ranges are designed to create heat ,and induction is no different. Since induction heats our cookware directly, as opposed to the cooktop surface, the surface won't get hot untill the right cookware is placed in the cooking zone. It also cools down much more quicky than traditional gas or electric cooktops.

This can be an important factor for families with children in their home. Induction elements shutdown automatically when a pot or pan is removed from the cooktop, thereby reducing the risk of accidentally leaving a burner on.

Advantages of Induction Stove :-

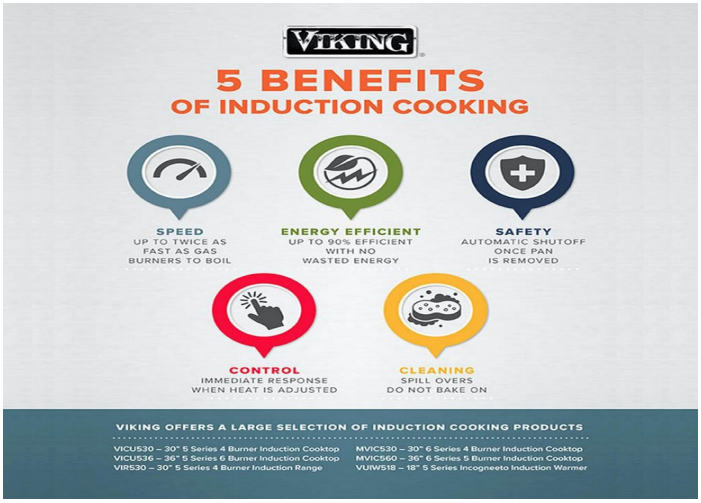
* Faster Meal Preparation

* Consistent, Delicious results

* Easy-to-clean

* Always the Right Fit

* Induction cooking is safer



Disadvantages of Induction stove :-

* Induction appliances are more expensive

*Special cookware is required

*Induction cooktops make noise

*You have to do your preparation early

*You won’t be able to cook if the power goes out

Conclusion:-

In our busy life, the Induction Stove makes life so easy especially for employees. It is also very safe and easy to maintain.