Frequently Asked Questions

What is Induction Cooking?

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*Product design and specifications may be changed without notice.

What is Induction Cooking?

Induction cooking is a modern cooking technology that uses electromagnetic energy to directly heat pots and pans. Unlike traditional gas or electric stovetops, which rely on thermal conduction from a flame or a heated element, induction cooktops generate heat within the cookware itself. This is achieved through a magnetic field created by a copper coil beneath the glass surface of the cooktop. When a compatible pan (typically made of a magnetic metal) is placed on the cooktop, the electromagnetic field induces currents in the metal, which rapidly heat the pan while leaving the cooktop surface relatively cool to the touch.

One of the main differences between induction and gas cooking lies in efficiency and control. Induction cooktops offer extremely fast heat-up times and precise temperature adjustments. Because the energy goes straight into the pan, there's very little heat loss, making induction significantly more energy-efficient than gas. In contrast, gas stoves lose a considerable amount of heat to the surrounding air and can be harder to regulate precisely, especially at lower temperatures.

Another key difference is safety and cleanliness. Induction cooktops are safer in many ways, since they don't involve open flames, and since the surface stays cooler, there's less risk of burns or accidental fires. They also tend to be easier to clean; spills don't burn onto the surface because it doesn't get as hot. Gas stovetops, while preferred by some for their visual flame and traditional feel, can be messier to clean due to grates and burner rings, and they require proper ventilation to avoid gas buildup.

In summary, induction cooking offers a sleek, safe, and highly efficient alternative to gas, making it an appealing option for modern kitchens, particularly for those seeking precise control and easy maintenance. However, it does require **compatible cookware**, and some users may still prefer the tactile feedback and simplicity of a gas flame for certain styles of cooking.

T**o check whether your cookware is induction capable or not**, simply place a magnet onto the base of the cookware. If the magnet sticks to the base, then it is induction capable. This is due to the method of induction cooking, as it will create a magnetic field between the copper coil in the appliance and the induction base of the pot or pan.

What is the difference between in-built Induction Cooktops and portable Induction Cooktops?

In-built induction cooktops are designed to be permanently installed into a kitchen benchtop, much like a traditional stove. These units often come with multiple cooking zones (typically 2 to 5), offering a sleek, seamless appearance that integrates with the kitchen layout. They are generally hardwired into the home's electrical system and may require professional installation. In-built models are ideal for those looking to fully modernise their kitchen and cook regularly for a household, offering more power, greater cooking capacity, and advanced features like bridge zones, automatic pan detection, and precise temperature settings.

On the other hand, portable induction cooktops are compact, freestanding units that plug into a standard power outlet. They usually have one or two cooking zones, making them a great option for small kitchens or as an extra cooking surface during busy meal prep. Portables offer much of the same energy efficiency and precise control as in-built models, but on a smaller scale. While their lower wattage might limit power output compared to in-built versions, they're ideal for light to moderate use and incredibly convenient due to their mobility.

Why does my Induction Cooktop make a humming or buzzing sound, and is this normal?

When using an induction cooktop, it's common to hear a slight humming, buzzing, or clicking sound, especially at higher heat settings. This noise is a normal part of how the technology works and is generally no cause for concern. The sound is caused by the electromagnetic field interacting with the metal in your cookware. When the induction coil generates energy to heat the pot or pan, it induces rapid vibrations in the base of the cookware, which can produce audible sounds depending on the pan's construction and the cooking power being used.

Several factors can influence the type and intensity of the noise. Thinner or lightweight cookware (especially if it has multiple layers of metal) may vibrate more and create a louder buzzing sound. Heavier, thicker-bottomed pans often produce less noise because they're more stable and absorb the vibrations better. Additionally, higher power settings tend to generate louder sounds, while lower settings usually result in quieter operation. Our models also use small cooling fans to regulate internal temperature, which can add a low whirring sound during use. These cooling fans will also stay on after operation to cool down the internals, so their low whirring sound will continue whilst cooling occurs.

Overall, while the humming or buzzing sound can be surprising at first, it's a normal and harmless aspect of induction cooking, simply a by-product of efficient energy transfer and rapid heating. Choosing high-quality, induction-compatible cookware can help to minimise the noise for a quieter cooking experience.

The information provided here is for general information use only. Ensure to assess your specific situation and apply what is correct for your given circumstances.