

Induction Hob Cookware.

MATERIAL

Induction hobs work by producing a variable electromagnetic field which in turn produces inductive currents in the magnetic bottom plate of the pan; causing it to heat up directly. To allow this to happen the pan has to be made of the correct material.

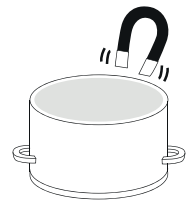
SUITABLE COOKWARE	UNSUITABLE COOKWARE
Enamelled steel pots with a thick base	Pots made of copper, pure stainless steel, aluminium, oven-proof glass, wood, ceramic and terracotta
Cast iron pots with an enamelled base	
Pots made of multi-layer stainless steel, stainless ferrite steel and aluminium with special base	

NOTE:

The quality and composition of the cookware has a direct effect on cooking performance. Cookware with enamelled steel, aluminium or copper bottoms can cause a metallic residue to remain on the hob. If left, this becomes difficult to remove.

MAGNET TEST:

When purchasing new pans, check the packing to confirm they can be used with induction hobs. Alternatively, the suitability of pans can be checked with a small magnet, if it sticks, it is likely to be compatible. You will also need to take into account other factors such as the pan size and shape.



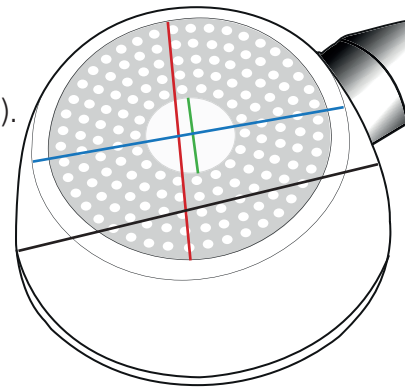
SIZE & SHAPE:

The induction heating zones can adapt automatically to the size of the pan, reducing any wasted energy. However, a pan that is not large enough or exceeds the maximum zone diameters may not be detected. The required pan diameters vary from hob to hob and zone to zone, please check the instruction manual for further information.

NOTE:

When buying pans, it is frequently the diameter of the top of the pan that it indicated (black line). This is usually larger than the base of a pan (blue line).

In this example, this pan has a 'decorative' ferromagnetic base attached (red line), however, the outer edge is non magnetic as well as the centre (green line) and 'dimpled' areas. Although this may be suitable for induction cooking, it may perform differently to a fully compatible pan base.



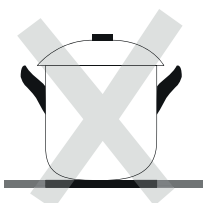
SUITABLE COOKWARE:

The base of the pan must be flat and smooth. Cookware must be placed centrally on the hob.

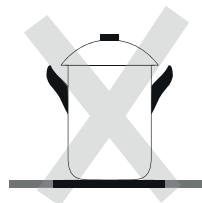


UNSUITABLE COOKWARE:

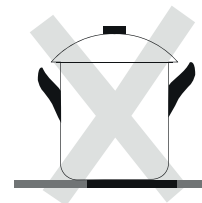
The base of the pan is curved. The electronic unit cannot determine the temperature correctly.



Curved saucepan base



Small saucepan diameter



Saucepan base not centred on cooking zone