

INDUCTION COOKING

WHAT IS INDUCTION?

Induction elements generate a high frequency alternating current magnetic field to heat a pan through a ceramic glass-cooking surface. Therefore the cookware becomes the heat source, not the element. The changing magnetic field induces eddy currents within the base of the cookware, which is made from a ferrous material. As with a magnet, the energy transfer to the pan is instantaneous and can be easily controlled.







SPEED UP TO TWICE AS FAST AS GAS BURNERS TO BOIL

CONTROL IMMEDIATE RESPONSE WHEN HEAT IS ADJUSTED



ENERGY EFFICIENT OVER 90% EFFICIENT WITH NO WASTED ENERGY



SAFETY AUTOMATIC SHUTOFF ONCE PAN IS REMOVED



CLEANING SPILL OVERS DO NOT BAKE ON



COOKWARE USE THE MAGNET TEST TO CHECK FOR COMPATIBILITY





VIKING PRODUCT HIGHLIGHTS / INDUCTION COOKING



Viking MagneQuick[™] power generators utilize induction technology, ensuring maximum energy efficiency, performance, and long-term reliability. This is the same technology available in product lines produced for several major commercial equipment manufacturers. MagneQuick[™] Induction Elements heat more quickly than gas or electric burners, saving time as well as energy. The heat is then quickly and efficiently transferred into food.



This technology gives the induction elements the ability to have an infinite number of steps between simmer and high, making it truly one of the **most responsive units** available. When the knob position changes, there is an immediate response of the element to give the perfect cooking temperature. The **elements have power levels from 3,700** watts for fast boiling times all the way down to the perfect simmering of sauces.



ENERGY EFFICIENT

The energy that a cooking element or burner delivers is **useful energy**. The energy that does not go into the food is wasted energy; often called radiant energy that heats up the kitchen and adds the need for additional ventilation.

With induction elements, all the energy goes into the pan through **direct energy transfer of electric energy** through the magnetic field to the cooking pan. **No energy is wasted** to heat an electric coil or a ceramic cooking surface. As soon as the pan is removed, energy consumption stops. In turn, there is no extra heat radiating into the kitchen, which will cause the room temperature to rise.





With induction heating elements, the **ceramic top stays cool around the cooking vessel** and the glass under the cooking pan is heated only by conduction from the pan sitting on it. The ceramic glass will cool much quicker than radiant elements under glass, usually **safe to touch in about 5 minutes** as compared to 20 minutes for radiant elements.

The induction element stops drawing power as soon as the cookware is removed. If the pan is not replaced within 1 minute, the **"no contact" feature automatically turns the element off**. No more concern about leaving the element on.



Because the glass surface is not very hot, spilled foods will not bake onto the cooking surface and they can then be easily wiped up. The bottom of the pan is heated and the handle and rim stay cooler to the touch.



Not all cookware will work on an induction element. Of course, all Viking cookware is designed for use with induction, gas, or electric/radiant. The types of cookware that work with induction are **magnetic stainless steel, enamel, and cast iron**. Copper, glass and aluminum will not work with induction. To determine if the cookware is compatible with induction, simply use the magnet test. Place a magnet on the bottom of the pan. If the magnet sticks, the pan is induction compatible.

Sizing the cookware to the element is not as important when using induction as when using electric/radiant or gas. With electric/ radiant elements, the pan needs to match the element size to gain the most efficiency. With gas burners, the flame needs to stay within the diameter of the pan. Because induction elements must have direct contact between the cookware and the magnetic field, **cookware that is somewhat smaller or larger than the induction coil will still draw energy** from the element. Because energy is through the ceramic top, the cooking surface stays cool and the cooking efficiency is very high.

VIKING INDUCTION COOKING PRODUCTS -

