

Induction Hob for Stock Pot

A quick and efficient way of heating food



HOW IT WORKS

The induction hob cooking method uses electromagnetism to create a magnetic field between the pan. Electricity is passed through a copper coil magnet within the induction hob, creating electromagnetic energy. The energy passes through the cooktop directly to the iron-based pan, producing - or inducing - a current which in turn releases heat. The heat is transferred directly to the pan rather than the whole cooking surface.

BENEFITS OF INDUCTION COOKING

Faster. Because energy is directly transferred within the pan metal, cooking on an electric induction range is extremely fast - even faster than gas.

Safer. Electric induction cooktops are much safer than gas or other electric surfaces, since there is no open flame, red-hot coil or other radiant heat source to ignite fumes or flammable materials.

Cleaner. With no grates or grease catch to worry about, clean up is a breeze. Just use a damp cloth and wipe over the flat, easy-to-clean surface.

Cooler. Traditional gas or electric ranges waste up to (and usually more) than half the heat they generate. The waste heats the kitchen instead of the food and contributes massively to structural cooling costs. With an electric induction range, almost no ambient heat is produced, since all the heat is being generated in the pan itself.

Cheaper. Induction cooking is far more energy efficient than gas or traditional electric ranges. In addition, when you remove the pan from the induction cooking surface, the induction cooktop immediately goes into standby mode, which uses almost no energy.

FEATURES

Stainless steel construction

Energy efficient

Glass hob

Quick to heat up and cook

Stylish glass fronted touch control panel with LED display

Temperature control

Timer 0-180mins

TECHNICAL SPECIFICATIONS

Power Supply: 13amp

Temperature Range: +60°C ~ +240°C

Controller: Touch controls with LED display

Variable Power Level Settings: 500 - 3000W per zone

MODEL	DESCRIPTION	EXT. DIMENSIONS (H x W x D mm)	INDUCTION PAN SIZE (MIN - MAX)	POWER CONSUMPTION	WEIGHT (kg)	RRP
BSPIH	Induction hob for stock pot	130 x 440 x 540	Ø17cm - 34cm	3000W	10.9	

