

WHAT PANS CAN I USE WITH MY SMEG INDUCTION HOB?

Regular pots and pans will not work on induction hobs. Pans made from a ferrous metal are required, in order to pass through the electro magnetic currents created by the induction hobs. This means that your pots and pans will need to be made from steel or iron, rather than traditional Pyrex or aluminium. The required equipment is readily available from

<http://www.smeg-service.co.uk/smegshop/index.php?categoryID=1060>

Servevast's range of induction pans are made from aluminium with a steel base, (unlike usual induction pans which are cast iron), making them lighter to handle and suitable for use with electric, gas, halogen and ceramic hobs.

Once the ferrous pan is in contact with the induction hob, heat is generated in the pan, rather than from the hob. The temperature can be controlled by adjusting the electric currents from the hob. This means that the hob itself won't heat up, it will only be the pan so there are safety advantages to this system.



An example of an induction hob.



An example of an induction pans.