

A BRIEF INTRODUCTION TO SMEG INDUCTION HOBS

How they work

An induction element is a powerful, high-frequency electromagnet. When a pan made from a magnetic material is placed in the magnetic field, the field transfers, or induces, energy into that metal. That transferred energy causes the pan to heat up and the heat can be raised or lowered instantly by adjusting the strength of the magnetic field, so a rapidly boiling pan can be reduced to a simmer in about two seconds. Once the pan is lifted away, the heating zone switches off.

Induction Hobs vs Gas Hobs

Induction hobs are more energy efficient than gas hobs, using up to 90% of the energy produced in comparison to 55%, making them more economical. This is attributed to the electromagnetic field transferring its energy directly to the pan.

Induction hobs heat up almost twice as fast as gas hobs.

Induction hobs are much easier to clean than gas hobs because the heat only occurs with the pan in place which means that spillages do not get baked on top. Induction hobs also have a continuous surface, so there are no obstacles to clean around.

Induction hobs also begin to cool down as soon as the pan is taken away, meaning that they are very safe to touch.

In comparison to gas, there are no emissions, and you will also have no fears about gas leaks.



An example of an induction hob.

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.



An example of an induction pans.