



# Every Kitchen's Desire

## Induction Cooking

/Charlene Brown

The recipe calls for 90 percent heat efficiency, 40 percent reduced energy consumption, 10 percent water preserved, and 50 percent shaved off cooking time. Induction, the most energy-efficient and cost-effective method of cooking is the heart's desire of every home.

Aided by an electrical charge, a series of coils generate a magnetic frequency beneath the stovetop, causing a warming reaction in steel-based or iron-based pots and pans. Heat is induced and transmitted at the contact point of the cookware. Using a close to precision incineration process, as the pot heats up, the surface around it remains unheated – drastically reducing wasted heat beyond the diameter of the pot. In essence, the pot is the medium of cooking, not the stovetop – heating at-contact on contact.

Fagor Electrodomesticos, a European manufacturer specializes in advanced induction technology and appliances. Induction-seasoned gourmet kitchens that can knock out the most complex dishes to perfection, in no time, are most likely using technology developed by Fagor.

In 2005 Fagor America, Inc. a subsidiary, ventured onto the retail market with energy-efficient and eco-friendly refrigerators, cooktops, dishwashers, and laundry care appliances. Fagor's induction stoves are among the finest quality and most energy-efficient available for residential use.

Even the quickest meals can be ready in a flash in our home kitchens with an induction stovetop. Cut-out and slip this green-delight in your recipe book:

### safely

With no open flames, pilot flame, or heat surface, induction keeps the heat under the pot – greatly reducing the chance for burns or fire-breakouts from flyaway flames and red-hot surfaces.

### wizzy

Induction cooking automatically outputs heat to suit the diameter of the pan's base. Compared to gas stoves at 55 percent efficiency, electric stoves at 65 percent, induction-cooking uses 90 percent of the energy produced during cooking. Fagor's glass surface between the pan and the coils do not conduct heat, keeping the kitchen and the chef cooler.

### jiffy

How about less time over the stove and more time enjoying the meal? Induction cuts cooking time in half. Pots heat uniformly and the magnetic coils activate only when induction-ready cookware is detected on contact to start heating instantly.

### breezy

A smooth glass surface housing the induction system, makes cleaning up a breeze. The surface even remains cool to the touch even during cooking, there is no need to cry over spilled milk because drippings are just a wipe away, even the kids can help with this chore.

