



INDUCTION COOKING FEATURE COST SECTOR CATERING NOVEMBER 2015

Please attributes any quotes to Kris Brearley, Sales Director, R H Hall

In any kitchen, induction offers an alternative to traditional gas or electric hobs. Used for any frying, simmering, boiling or poaching needs – most kitchens will need some kind of countertop cooking surface

Induction works by the process of passing a high frequency alternating current through an electrically conducting object (usually metal) to create a magnetic field of energy. This energy then induces an electric current in the metal object it comes into contact with it – i.e. in the case of cooking – it creates a flowing current in a metal pan which then produces resistive heating, which heats the food. In an induction cooker, a ferromagnetic coil is placed underneath a ceramic hob that transfers heat directly to the metal pan on top. Whilst the current is large, it is produced by a low voltage.

The induction process works by 'direct' heating of a metal cooking vessel, as opposed to using 'heat transfer' which you have when burning gas on a traditional cooking stove. For nearly all models of induction cooktop, the cooking vessel must be made of a ferromagnetic metal or placed on an interface disk which enables non-induction cookware to be used on induction cooking surfaces.

This direct heating creates an incredibly safe environment, with cooking surfaces being cool to touch when the pan is removed, and also ensures that the energy generated is used efficiently. All heat is passed through the pan and in turn, the food being cooked. Very little ambient heat is generated, helping to keep the kitchen cooler and ensuring all the heat ends up in the right place.

Importantly, ensure you are fully aware of what induction can do for your operation and once you go down this route, make sure everyone is trained on the induction cooking equipment so as an operation you can realise the full potential this kit can bring to your service.

Larger induction units such as ranges, or freestanding units can be expensive, but there are many affordable options on the market, such as countertop products that feature single or double cooking areas. These offer a great solution for any site wanting to trial induction cooking before making a large investment, or for operations offering a limited induction menu.

When looking at affordable options the quality of the equipment is of prime importance, and regardless of size or duty, sturdy manufacture is a 'must'. You should choose a well-known brand - anything else won't perform or last. Many cheaper imports are flooding into the UK and it can be tempting to go down this route, but unknowingly to many, a lot of this equipment doesn't have any product conformity standards and the back-up of a full warranty. Choose a leading brand with an established reputation for good quality, durability and reliability. These brands usually build in great operational features too, which should always be considered.

For more details, please visit www.rhhall.com and the recently re-launched website of www.maestrowave.com

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