



INDUCTION COOKING B&I MAGAZINE APRIL 2016

Please attributes any quotes to Ray Hall, Managing Director, R H Hall

- ***How do induction cookers work compared to conventional equipment?***

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 – for example, in the case of cooking, it creates a flowing current in a metal pan which then produces resistive heat, which then transfers to 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.

- ***How widespread is their use becoming?***

Induction cooking equipment is becoming cheaper and more cost effective, especially since the interest and acceptance of it is widening and with more ranges becoming available in the market – most manufacturers now offer some form of induction cooking equipment from entry level single zone countertop models, to freestanding multi zone ranges.

The high cost of most induction equipment has held back volume sales in the past. We are seeing more induction equipment being used and coming into the market, with more affordability. Once acceptance of this new technology is even more wide spread, prices will definitely be driven down further. Further product developments in this area will build on the environmental benefits and the precision cooking control aspects induction can offer.

It is a case, I believe, of educating the industry about the benefits of this different way of cooking and whether that is at the catering college level or kitchen design/specifier level, is yet to be seen, but more chefs need to be able to appreciate the speed, control and productivity that can result from induction cooking. We have seen though that this type of cooking is becoming more popular, especially front of house with easy to install counter top induction hobs coming into their own

- ***What factors should be considered before buying an induction cooker?***

Caterers need to assess their needs in line with current and future menu requirements, covers and times/peaks in service. They should also look at their current catering facilities in line with whatever budgets they have available – is there a case for prime cooking equipment replacement or could just a couple of stand-alone induction hobs provide them with the additional speed and productivity required for certain menu items - complementing their operation?

There are a number of options available now but it depends to what extent an operation may want to introduce Induction. It could be the prime method of cooking, so as with all large equipment investments they should look at the entire lifetime costs and the potential savings that can be made due to induction's efficiency or for a very small investment they can introduce induction into the kitchen by using a small single zone unit.

- ***What pans/equipment work well with induction cookers?***

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.

- ***What are the safety advantages of using induction cookers?***

Induction hobs produce no background heat, as induction heats only the pan, with the glass hob surface retaining only minimal heat. This means that when the pan is removed, the cooking surface is 'cool to touch', making it significantly safer than other cooking methods that produce flames or use red-hot heating elements.

- ***What are the environmental advantages of using induction cookers?***

Induction cooking is faster and more energy-efficient than traditional electric cooking and what many people don't realise is that it allows for the instant control of cooking energy similar to gas burners. Induction is direct heating and only heats the pot, so it is more energy efficient and environmentally friendly too. When the pan is removed, the heat cuts out – so there is very little waste.

Induction cooking is environmentally and cost efficient in terms of energy usage – when using an induction hob, for example, almost 95% of every pound spent on energy goes straight into the pan, whereas with gas it's about 50% and with electric it's less than 60%. And with energy prices set to continue to rise, induction could be a good investment for the future.

- ***Are there any problems or limitations that users should be aware of?***

Cost is a potential factor with induction and some of the larger induction models available can involve a significant investment. This can seem daunting, particularly if the operator is not used to induction cooking. To combat this, we recommend introducing Induction with a small, relatively inexpensive, single zone countertop unit. Most operate from a 13amp plug and can be up and running in minutes. This allows operators to test how suitable induction cooking is for their operation, before any sizeable investment is made.

- ***What one tip would you offer on getting the most from this technology?***

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 all users realise the full potential this kit can bring to your service.

- ***Please include any other comments that you feel our readers will be interested in.***

The Maestrowave MC30L4B Induction Hob provides a perfect solution for those thinking about introducing Induction cooking to their kitchens.

It's a super-fast piece of cooking equipment (a pan of water can be boiled in about 10 seconds) with cooking temperatures adjustable between 60 and 240 degrees centigrade by using the simple touchpad controls – instant changes are possible.

The unit can also detect when a pan is removed, so it cuts energy automatically – a great safety feature as well as an energy saver – this feature can save between 40-70% energy over conventional hobs once the pan is removed – this could mean a saving of over £3,000 per year!

Another plus point is their ease of installation – the unit requires just a single 13amp plug power supply, meaning you can simply plug in and go!

- ***Please include a definitive website address where readers can go for more info on your company.***

www.rhall.com or www.maestrowave.com

R H Hall are Exclusive Worldwide Distributors for the Maestrowave range of Catering Equipment

FOR PRESS INFORMATION CONTACT:

Emma Smith

emma.smith@rhall.com

01296 663400

R H Hall, Hallco House, Beacon Court, Pitstone Green Business Park, Pitstone, Beds, LU7 9GY

T: 01296 663400

F: 01296 663401

E: sales@rhall.com

W: www.rhall.com