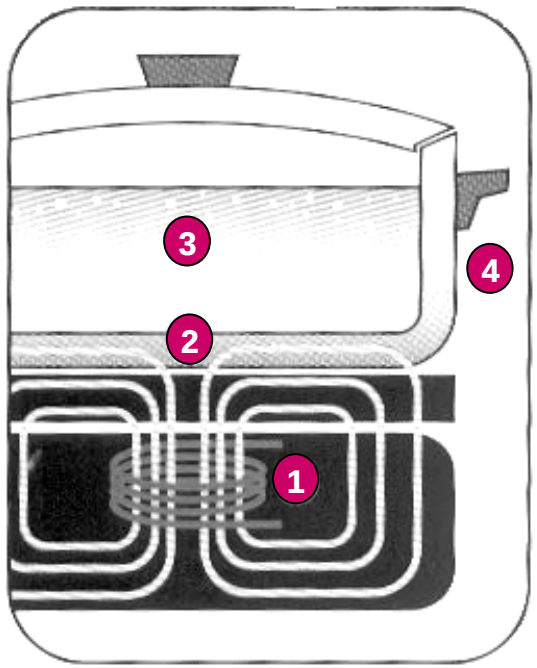
Induction Process

Induction is a method of heating that uses the power of electromagnetism to turn the actual pot or pan into the heat source, and perhaps the most revolutionary advancement in surface-cooking technology available today. Once you experience the power of Thermador induction cooking, you'll never want to cook on a conventional cooktop again!

1. An alternating current in an induction coil produces an alternating magnetic field.
2. This magnetic field is instantly transferred and reacts with the cooking vessel.
3. This concentrated magnetic energy in the cooking vessel causes it to heat up and start cooking.
4. When the vessel is removed from the heat source, the induction unit automatically shuts off.



Breakdown of the Induction Cooktop

An electronic touch control readily allows for managing and monitoring of the temperature setting.

Our 12” induction element is the largest on the market.

Inductor coils underneath the surface of the cooktop generate a magnetic field that excites the molecules in the pan, creating heat and cooking the food.

A ceramic glass surface creates a sleek, sophisticated look while making clean-up easy.

Each inductor set is connected to an electronic board, which supplies power to generate the magnetic field.

Cookware Requirements & Preconditions

- A kitchen must be wired for 220 volts
- Pots and pans **must** be magnetic and made of:

 - Steel

 - Cast Iron

 - Enamel

 - Stainless Steel

- Other combinations of metals that will react with a magnetic field