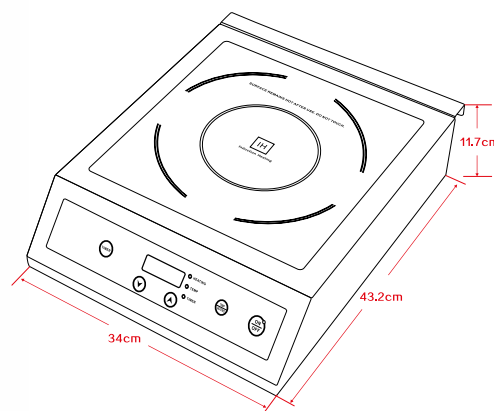


Induction Hob

A quick and efficient way of heating food

BIH1



HOW IT WORKS

The induction hob cooking method uses electromagnetism to create a magnetic field between the pan. Electricity is passed through a copper coil magnet within the induction hob, creating electromagnetic energy. The energy passes through the cooktop directly to the iron-based pan, producing - or inducing - a current which in turn releases heat. The heat is transferred directly to the pan rather than the whole cooking surface.

BENEFITS

Faster. Because energy is directly transferred within the pan metal, cooking on an electric induction range is extremely fast - even faster than gas.

Safer. Electric induction cooktops are much safer than gas or other electric surfaces, since there is no open flame, red-hot coil or other radiant heat source to ignite fumes or flammable materials.

Cleaner. With no grates or grease catch to worry about, clean up is a breeze. Just use a damp cloth and wipe over the flat, easy-to-clean surface.

Cooler. Traditional gas or electric ranges waste up to (and usually more) than half the heat they generate. The waste heats the kitchen instead of the food and contributes massively to structural cooling costs. With an electric induction range, almost no ambient heat is produced, since all the heat is being generated in the pan itself.

Cheaper. Induction cooking is far more energy efficient than gas or traditional electric ranges. In addition, when you remove the pan from the induction cooking surface, the induction cooktop immediately goes into standby mode, which uses almost no energy.

FEATURES

Energy efficient

Schott glass hob

Quick to heat up and cook

Safe to touch without burning yourself

Precise temperature control

Timer 0-180mins

TECHNICAL SPECIFICATIONS

Controller: Touch controls with LED display

Temperature Range: +60°C ~ +240°C

Power Consumption: 500-3000W

Power Supply: 13amp

MODEL	FINISH	EXTERNAL DIMENSIONS (H x W x D mm)	WEIGHT (kg)	RRP
BIH1	Stainless steel construction	117 x 340 x 432	15	



Blizzard™