INDUCTION COOKING IN YOUR HAYFIELD HOME

Here at Hayfield, we invest a lot of time in researching the best specification for your new home. The appliances in your kitchen are no exception to this. As such your new Kitchen has been fitted using the latest in Induction hob technology.

You may not have used an induction hob previously, so the below is a guide to the general operation of the hob.

For specific details relating to the actual model installed and the specific functions include then please refer to the manufacturers instruction leaflet which is included in your homeowner pack.

WHAT IS INDUCTION?

The induction hob cooking method uses electromagnetism to create a magnetic field between the pan (which needs to have a high iron content) and a coil beneath the glass hob surface. Electricity is passed through a copper coil magnet within the induction hob, creating electromagnetic energy. The energy passes through the cook top directly to the iron-based pan, producing – or inducing – a current, which in turn releases heat.

INDUCTION HOS ARE A QUICK AND EFFICIENT WAY OF HEATING FOOD

There are many advantages to an induction hob, which is why we chose to include this as standard in your new home specification.

Energy Efficient, Cheaper to run
Induction hobs are quicker and cheaper to run than other hobs because the heat is transferred to the pan rather than the glass cooking surface. Over time this saves you money but is also more environmentally considerate. In simple terms, you waste less and use only what you need.

Fast
Quick to heat up and cook, on average mush faster than Gas or older electrical hobs

Safe to touch
Only heat from the pan is transferred back onto the surface. No naked flame as with a gas hob and a zone will only heat up when in physical contact with the pan.

Features
Timers, Child safety locks & boost functions are typically found in induction hobs

Control
Multiple power levels allow fine adjustment of heat

Cleaning & Maintenance
Smooth, Flat glass top allows for quick and simple cleaning

Style
Many of our homes feature open plan living so a hob which compliments this was important in our decision making process.

CAN I USE MY EXISTING PANS?

Induction cooking has been around for many years now and therefore most manufacturers of cookware have been making induction suitable pans standard.

For a pan to work, the base must contain enough iron to allow the electromagnetic technology to work.

To check your current pans, look on the underside and you should see a symbol similar to the one shown below. Suitable pans are also listed

- Cast Iron
- Steel, or Enamelled Steel
- Stainless Steel with a magnetic base
- Aluminium and copper with a magnetic base

WHAT SHOULD I EXPECT WHEN COOKING?

Induction cooking is different to a more traditional gas or older electrical type hob, so here are some things to be aware of when you start using your hob.

Sounds

When cooking you will hear some noises that are unique to induction cooking. These can include;

- Clicking, a low buzz or click is the result on the different layers of metal in your pans vibrating at different rates
- Humming, this may be heard when a hob is used on a higher heat setting
- Whirring, most induction hobs have an internal fan to cool the electrical components in the hob. This may continue after you have stopped using the hob

Power levels

Induction hobs are designed to deliver huge amounts of heat, but with the ability to refine and control the heat across each zone. A single zone in operation, being used to boil some water will achieve this on average in half the time that a traditional gas hob.

Once up to boil, unlike a gas hob you do not need the zone to be on full power to maintain the boil. Good practice therefore is to reduce the level once the desired heat is achieved and the unique function of the induction hob will maintain a simmer without needing full power to the zone.

If you wish to use all zones on the hob simultaneously then obviously you can set and control the levels yourself, but most induction hobs do contain an intelligent power sharing feature which will automatically distribute power to each zone in order to keep all 4 or 5 pans at a simmer

Please be aware that induction hobs are not intended to run all 4 or 5 zones at maximum levels simultaneously, this is something that you may have got accustomed to as a necessity with older, less efficient hobs , however the rapid heating function and power sharing features within the appliance preclude the need for this.