

Top Advantages Of Induction Cooking On Küppersbusch Induction Cook Tops

By Cooktop Expert Al Fritz

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Induction cooking is quickly becoming a popular way to prepare meals in a modern kitchen. While the technology may not be immediately familiar to everyone it has some distinct advantages over radiant electric units. Below are just a few of the ways your new induction cook top will improve your cooking experience.

1. Response Time - One of the best practical features of magnetic induction is that the heat can be adjusted quickly and exactly. Before induction technology, this quick response market belonged almost exclusively to gas cooktops. With gas cooking you adjust the flow of gas as needed and the change in power is immediate.



With induction cooking, the heat level is just as quick as gas, but without the energy wasted by gas cooking. With induction cooking, energy is conducted to the pot or pan by the magnetic field with well over 90 percent of the energy being utilized in the cooking process. In other types of cooktops the energy must first be converted to heat and then used to heat the meal. The induction unit skips this step, therefore leading to valuable energy savings.

2. Energy Saving - As noted above induction cooking skips a step of the normal cooking process which translates to big savings for the chef. The high degree of efficiency means that you have to use less energy to do the same amount of cooking on an induction unit as compared to gas or electric. This is not the only way induction can save costs. Another way you may not have considered is the lack of heat build up in the kitchen. While you will naturally get an amount of radiated heat from the pan it is quite minimal compared to the large amount of heat generated by another type to cooktop. This will also allow you to run your air conditioner less as the home itself will not increase in temperature as a result of cooking.

3. Safer Cook Tops - Induction cooking has long been favored aboard cruise ship. Next time you take a cruise take a look at the fresh preparation stations on the buffet lines. In most cases these units are magnetic induction. This is not only because of their speed but also because of the relatively low temperature the cook top maintains. As stated above, the cook zone does not heat and therefore it stays far cooler to the touch. This is particularly important in heavy seas but is equally important in crowded kitchens, which is why restaurant kitchens around the world have

been turning to induction for years. These same technologies make these units safer for use in your home.

Induction cooking is truly the wave of the future. Above are just a few of the advantages of this new cooking style and we hope that you'll take time to learn more about this fantastic new technology.

Bon Appetite,

Al

To find out more information call 800-419-9344 or visits us at www.kuppersbuschusa.com.

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