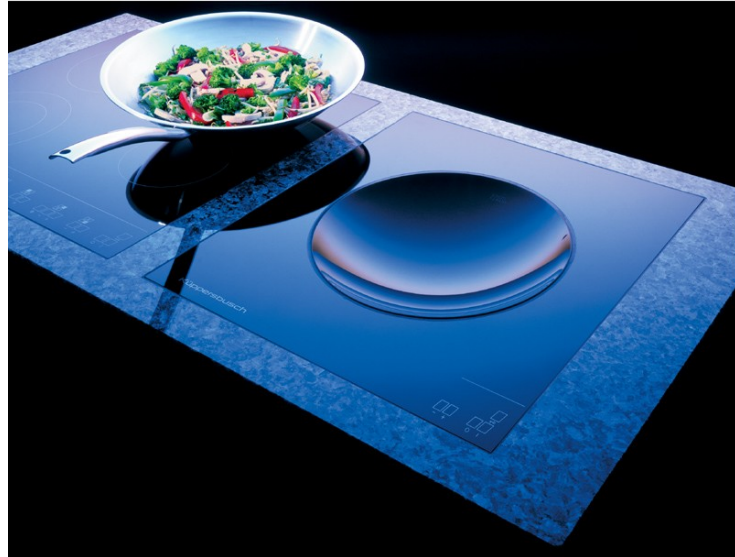


## So Hot...It's Cool!

Little has changed to improve the Wok since the Mighty Kublai Khan and his invading army first used their small round shields to prepare fast and easy meals on the march. The very nature of Asian cooking has been shaped by the Wok itself. In this ancient land of overpopulation and limited fuel resources for cooking, the Wok evolved to prepare meals using small quantities of flimsy, fast-burning fuel. This round-bottomed utensil was designed to circulate heat quickly and evenly while enabling its user to keep its contents in constant motion, exposing the maximum amount of food surface to heat in the shortest possible time. Today, in our world of overpopulation and limited fuel resources, Küppersbusch, through the science of magnetic induction technology, transforms the ancient Wok into a 21st Century cooking machine



The Induction Wok by Küppersbusch uses electromagnetic energy to heat the wok itself, a faster, safer, cooler and more efficient form of cooking. When the unit is turned on, the coils produce a high frequency, alternating magnetic field, which flows through the cookware quickly and evenly, stimulating the molecules in the cookware to move back and forth rapidly, thus creating friction, which creates heat to cook. Unlike traditional cooking surfaces that heat up and stay hot long after the meal has been prepared, the concaved black glass-ceramic surface of the Küppersbusch Wok stays cool to the touch as is unaffected by the magnetic field.

### The Benefits of Induction Cooking:

- Because energy is directly transferred within the pan, induction cooking is extremely fast ...even faster than gas.
- Induction is much safer than gas or other electric cooking surfaces since there is no open flame, red-hot coil or other radiant heat source to burn or scorch if left unattended. No contact...No heat.
- With no grates or grease catch to worry about, clean up is a breeze. Just use a damp cloth and wipe over the easy-to-clean surface.
- Almost no ambient heat is produced since all the heat is being generated in the pan itself. This means a much cooler kitchen to work within.
- Induction wok is far more energy efficient than gas or traditional electric woks. The induction wok delivers 90% of the energy that it uses to the pan! Gas on the other hand delivers only 55% to the pan and traditional electric about 65%. In addition, when you remove the pan from the induction-cooking surface, the cooktop immediately goes into standby mode, which uses almost no energy whatsoever.
- Unlike a gas burner or electrical stove, the induction cooktop is incapable of producing heat on its own; only until a pan is placed on top of it does it generate a magnetic field that excites the magnetic molecules in the pan which creates Instant, precise and very controllable heat.

The Induction Wok by Küppersbusch is an exclusive, advanced cooking system with built-in simplicity for ease of use by either the amateur chef or consummate gourmet. Award winning styling, Sensor touch controls, Child-Safety Lock, Pan Detection and 9 level power settings are the benchmarks of Küppersbusch technology and style.

Founded in 1875, Küppersbusch has refined and perfected its production capabilities without turning its back on traditional craftsmanship and attention to detail. Dedication to a design philosophy grounded in a simple desire for quality over quantity has fostered a revolution in high design that is recognized the world over. Today, the Küppersbusch name has become synonymous with quality, design, variety, and flexibility. Küppersbusch has integrated fashion, function and technology to create unique kitchen environments that are designed to reflect the lifestyle and personality of the homeowner.

Küppersbusch products are available only through Architects, Interior Designers and select Kitchen Specialists. For additional information or for a location near you, please contact Küppersbusch USA at 800.459.0844 or visit our website at [www.kuppersbuschusa.com](http://www.kuppersbuschusa.com).

**"Indulge your inner chef!"**