

Pan Material For Induction Cookers

When cooking with induction it is very important to use the appropriate pan material. The bottom of the pan is the element that closes the magnetic field generated by the induction coil. We highly recommend only appropriate induction pans be used with this equipment.

A quick test can be performed to determine if a pan is appropriate. For this test you will need 1- Liter (34 ounces) of water at a temperature of 20°C (68°F). Heat up the pan with the cooker set to maximum power and measure the time it takes for the water to boil. Compare your time that referenced by Garland: (2.5kW → approx. 240 sec., 3.5kW → approx. 140 sec., 5kW → approx. 80 sec., 8kW → approx. 60 sec.). This heat-up time gives you information regarding the efficiency of the pan tested. Bad pans have considerably longer heating-up times for the same quantity of water.

A magnet can be used to determine whether the pan material is appropriate for induction cooking. The magnet must attach its self to the bottom of the pan. Please note, this magnet test will not determine the material structure of the pan or its efficiency. In some cases the magnet will attach itself to the bottom of the pan however, the pan may not be suitable for use with induction cooking. Always use pans which are suitable and designed for induction cooking.