
Product Bulletin Advisement

Bulletin #: 3-032604
Brand: Garland
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Subject: Induction Cooker Basics

How It Works

Induction heating is a non-contact method of heating. A magnetic field transfers the electric energy directly to the object to be heated. Because of this direct transfer of energy, there are fewer losses, which translates to a higher level of efficiency.

Why Use Induction

- **Induction is Flame-less** — You get the benefits of a gas flame, including rapid heat-up and cool-down, without the dangers and disadvantages of gas.
- **No Heated Surface** — With induction the energy is magnetically transferred into the cooking vessel.
- **Cooler Working Environment** — With no open flame, there is no excess heat introduced into the working environment.
- **Increased Safety** — There are no flames to ignite clothing and no hot surfaces that can cause burns.
- **Saves Energy & Efficiency** — is a bonus for the use of induction. Depending on the application, induction cooking can be 75-85% efficient. Gas and electric cannot compare.

Rules Of Installation & Operation

- Counter models are installed on an even, flat surface.
- No obstructions for air intake (front bottom) and air outlet (rear back). All induction internal components get very warm and must have continuous air movement for cooling. Our built-in models for custom fabricated tables are supplied with an air intake kit, which must be used when these models are installed.
- The air intake air temperature must be below 40 degrees C or 104 degrees F. When deciding on the best location for induction in the kitchen avoid installations beside deep fat fryers, broilers, and steam tables.
- Pan and Pot quality is essential for performance and efficiency. Some better product brands include Lincoln Centurion cookware (Induction Ready), Spring, Demeyere, Paderno, Bourgeat, and Johnson & Rose.

"Induction is not the answer to every cooking need." "But, if increased safety, faster heating times, the cleanest heating method, a cooler working environment, precision heat targeting, and lower operating costs are important to you, then induction may be the answer"