



INDUCTION FACT SHEET

What is induction?

Simply put, induction is like having an individual heating element inside each pan. When a pan is placed on an induction hob, it completes a magnetic circuit below the hob's surface, which creates energy within the pan's base. This in turn, heats the pan and its contents.

Electromagnetic technology is something we already see in everyday consumer electronics such as wireless laptops, mobile phones and even the charging of some cordless toothbrushes. It is a technology that has been around for 20 years, but with the current focus on energy saving, it is really starting to find its feet...

What products are available?

Caution towards induction has historically stemmed from a lack of understanding of the technology and the high price tag of the products. A wider understanding of green issues has helped the technology mature and as more manufacturers have added induction appliances to their product ranges, what was once considered a purchase that would only appeal to a limited market, is now an accessible market sector with much wider appeal.

The latest data shows that sales are increasing year-on-year – while other fuel options have struggled to retain market share.

There is now a wide range of induction hobs on the market and Belling is championing the technology, launching a compelling collection of affordable induction products that includes some genuine world firsts!

In a first for Belling and the UK market, the company has launched a 60cm wide Freestanding Double Oven with Induction Hotplate (FSE60i) and the PBi60 mk2 and PBi60R built-in induction hobs which offer the consumer the option of touch control with a unique 'power slider' or the simplicity of rotary controls.

Taking the induction revolution a step further, Belling has launched the totally unique Eco Induction Oven, a 60cm built-in oven that uses 50 per cent less energy than an A rated oven. The patent-pending six-in-one oven is a world first and takes induction technology into an oven cavity for the first time. The BI60i is capable of slow cooking, roasting, grilling, steaming, fan cooking and baking casseroles.



FSE60i – Freestanding Double Oven with Induction Hotplate.



Belling's affordable induction hobs: PBi60 mk2 (top) and PBi60R (bottom).





Bi60i Eco Induction Oven

What are the key selling points?

- Induction offers responsive, accurate and repeatable controls.
- It is the most energy efficient way of cooking currently on the market.
- It is fast and offers rapid power increase at the touch of a button.
- It is safer - offering peace of mind to those with young children.
- It is easy to clean.

Green features to shout about:

Induction is a greener way to cook. A gas hob only uses 55% of its emitted energy to cook, a ceramic hob uses 65%. In contrast, induction is way ahead, using up to 85%.

Because heat is generated inside the pan, using a pan smaller than the hob's ring will not lead to any wasted energy. When using a ceramic or gas hob, even though the pan doesn't cover the entire ring, the whole element is still in use, meaning that the unused energy is being wasted – this doesn't happen with induction technology.

Smart features to shout about:

Pause:

The handy pause function acts just like a pause function on a DVD player. One button suspends the cooking process immediately. All cooking functions can be shut down and restarted whenever you are ready.

Recall:

The intelligent management system automatically saves your last cooking settings, allowing you to return your pan to the temperature last used quickly and easily.

Automatic switch-off:

Allows the user to pre-programme each of the individual zones to power down when required.

Griddle Zone:

Two cook zones on one side can be linked – perfect for using larger pans or griddles.

Faster features to shout about:

Induction can boil water considerably faster than a ceramic hob or an electric kettle. During testing, an induction hob achieved boiling point in one minute 30 seconds, while ceramic took two minutes 30 seconds.

Automatic-heat up:

Ideal for reaching an initial high temperature and then reducing to a simmer – perfect for cooking pasta.

Power boost function:

If one pan needs a quick boost of heat, the power boost function will quickly increase the temperature by 60% - ideal for wok cooking.

Safety features to shout about:

Pan detection:

Because of its clever pan detection system, the hob will not heat up if it does not sense a pan – even if small objects are left on the hob surface.

Child lock:

Disables all of the hob's cooking functions immediately, giving you total peace of mind.

Pan overheat sensor:

If a pan is left unattended, the pan overheat sensor automatically shuts down before a dangerous temperature can be reached.

For more information on Belling's range of induction products, visit www.belling.co.uk or telephone 0844 8153746.



Bi60i Eco Induction Oven – internal induction hotplate