How the induction cooking system works.

A high frequency induction coil located under the ceramic cook surface heats the magnetic cookware by producing an alternating magnetic field which flows through the cooking utensil. The molecules in the cookware alternate quickly to heat the utensil and cook the food.*

Induction vs. Gas and Traditional Electrical

▪ Energy Efficiency

While gas provides approximately 55% efficiency and traditional electric about 65%, in contrast,induction cooking delivers 85% to 90% efficiency.

When the cooking vessel is removed from the cook surface the automatic shut-off immediately begins the cool-down process, reducing heat and lowering kitchen cooling costs.

▪ Safety

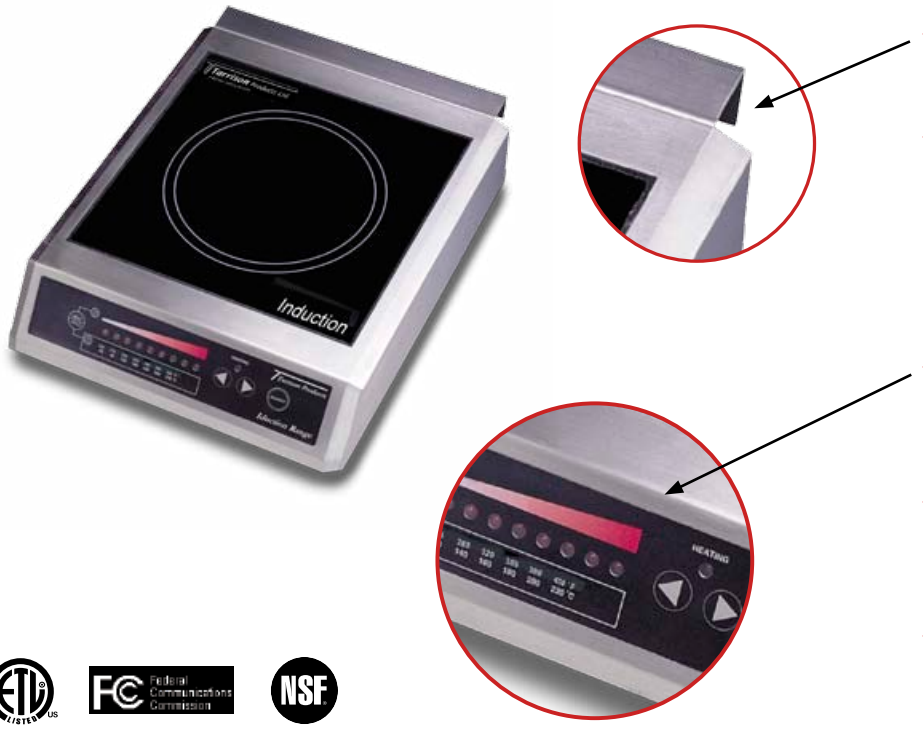
With no open flame, or hot coil, the induction cook surface can not generate heat on its own. Heat is produced solely when the magnetic cookware is placed on the cook surface.

The cook surface remains only slightly warm to the touch, reducing the risk of burns and spilled grease fires.

▪ Performance

Induction is by far faster and more precise than gas because the energy is being transferred within the cookware alloy.

Increase your bottom line with time saving features the induction system provides.



- Close coil technology results in faster heat-up time.
- Rear space guard prevents overheating due to exhaust blocking on applicable models.
- Exhaust fan is timed to continue running after the unit is turned off or after the cookware is removed from the cook surface. This ensures the cooktop as well as the electronic components are kept cool.
- The Hold/Warm control setting keeps foods such as chocolate and sauces at constant precise temperatures on applicable models.
- Model CI-18-1Single Burner,120V Stainless Steel Counter Top Unit (left) has convenient touch key controls.
- All commercial models have a one (1) year warranty on parts and labour.

Products in this catalogue are approved by one of the above bodies or comply with standard local authority requirements. For jurisdictions that require special approval please consult your Tarrison representative.

Note:
**In order to maximize the efficiency of Induction Cooking, magnetic pots and pans are required.*