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Induction Cookers – Frequently Asked Questions:

1. What is the size of the heating coil?
 - a. Our professional “super heavy-duty” series has an 11” coil, the largest coil in the industry. What does this mean? It allows your Equipex induction cooker to be versatile for both prep work and then for a la carte cooking. You can put larger skillets or stock pots on the induction cooker, and maximize the speed of induction cooking. Our professional “heavy-duty” series has a standard 8” coil.
2. Why would you cook with induction technology?
 - a. Induction cooking and warming is 90% or more energy efficient (gas is only 45% efficient and electric is only 55% efficient). Due to this high efficiency, induction cooking is much faster than other methods of cooking. Since the energy is focused into the pan, not the room, the kitchen or dining area stays cool. Also, induction costs less to operate than other methods.
3. How does induction work?
 - a. Induction is a basic principal of physics. When the electric current travels through a copper coil, it creates a magnetic field. The pan attracts that field and heats up.
4. Can any pan be used?
 - a. No. It is important to purchase medium to high quality induction ready pans to maximize the potential and benefits of induction technology. We recommend 3, 5, and 7 ply pans to attain the best results. All pans must be ferromagnetic. Certain cast iron and steel pans will operate well with induction technology.
5. Does the unit need to be under a hood?
 - a. Generally no, but we do recommend checking with your local inspector.