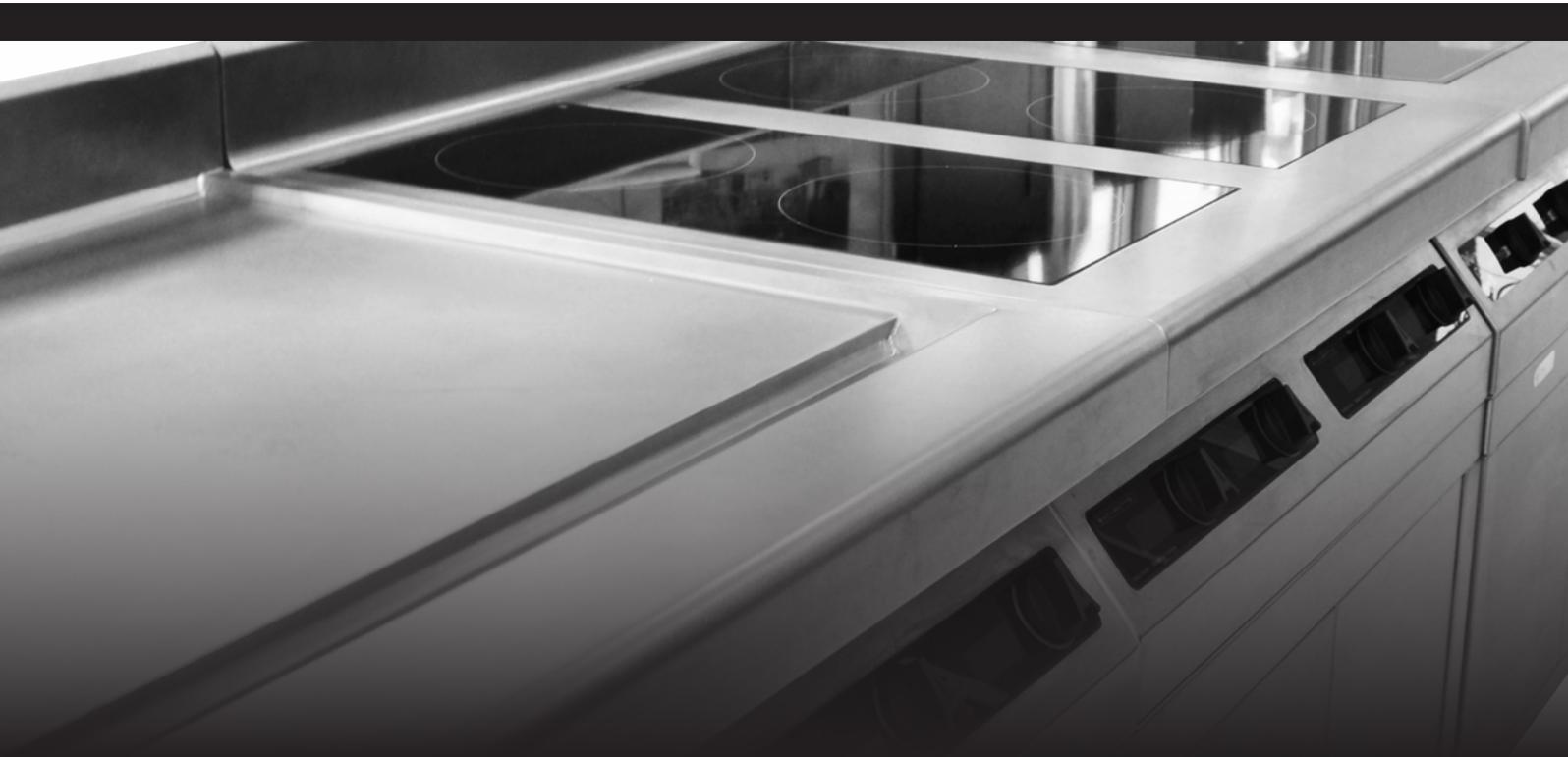




Delivering expert cooking environments



 **ADVENTYS**

Induction Cooking Technology



About Grande Cuisine

Grande Cuisine is a leading UK supplier of professional cooking appliances. The team applies passion, knowledge and integrity throughout the design specification, installation stages and after-sales service to ensure a level of excellence that continuously sets it apart from the competition.

With its vast industry knowledge and experience, along with its carefully selected product ranges* Grande Cuisine can assist you in every aspect of creating a truly exceptional cooking environment.

Services

Grande Cuisine delivers a complete after-sales support service to all its clients as standard, with in-house factory-trained technicians on hand to provide you with on-site support or third party service agent support as required. Grande Cuisine understands that the only way to get the highest level of performance from your products is to provide you with a hands-on and practical approach to resolving any issues. This service is further augmented by a third party network of trained engineers which covers the whole of the UK.

All our service partners are trained by the Grande Cuisine in-house technical support team which is on hand to provide comprehensive post sale support to both clients and service partners. This includes site training for engineers, end user training over the lifetime of the product, maintenance, breakdown cover and preventative service visits.

Additional support is provided through Grande Cuisines' comprehensive stock of front line spare parts held in the UK to cover any eventuality. Grande Cuisine understands that any down time of equipment has an impact on your business, so it strives for a 'right first time' fix rate in the unlikely event of breakdown.

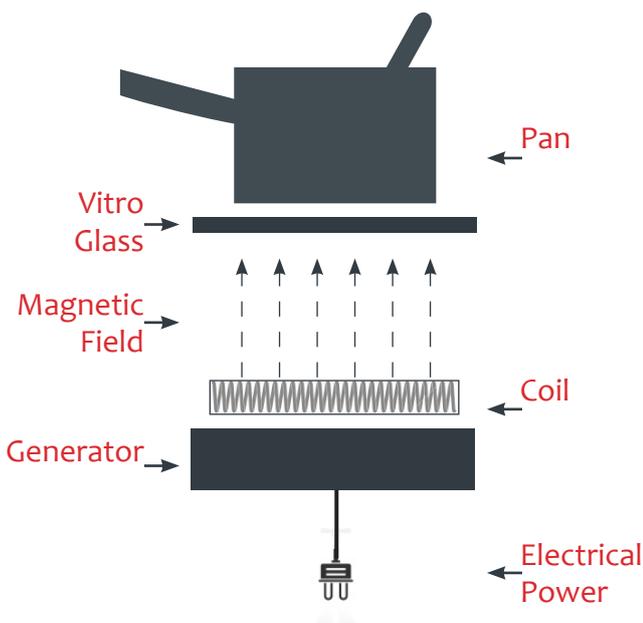
For more information on Grande Cuisine services please talk directly to our service team on 01908 745540.

*including induction specialists Adventys, specially crafted bespoke suites by Athanor, and the modular CAPIC range.

Why Induction Technology?

Using Induction

Induction cooking isn't a new form of cooking; it has been available for a number of years. It is fast and works by using induction heating to directly heat a cooking vessel, as opposed to transferring heat from electrical elements or gas burners to ingredients inside. Energy generated by magnetic coils causes molecules in the pan to move around at very high frequencies creating friction which provides instant heat.



Pan Usage

Induction heating will work with pans and ceramics that have a ferritic base, such as cast iron, enamelled iron and specific induction pans. Induction can also be used with cast iron searing / griddle plates for grilling meats, fish and vegetables.

For more detailed information on induction technology please contact our office to speak with an induction specialist.

Main Benefits of Induction Technology

Induction technology is a more energy-efficient and cost-effective method of cooking than traditional gas and electrical methods. With energy prices continuing to soar, induction technology has risen dramatically in popularity. However, the benefits of induction go way beyond simply being fast and energy efficient - it is also safe and hygienic and puts the user in greater control.



Costs Savings

90 per cent energy-efficient. No waste of power or heat. (Gas = approx 50 per cent energy efficiency).



Precision and Control

Instantaneous and flexible heat reactions for complete control when cooking.



Power and Performance

From 50 Watts to 24,000 Watts - super fast boiling. Takes 4.46 minutes to boil a pan of water compared to 8.18 minutes for gas.



Safety

As only the pan gets hot, the temperature on the hob is minimal and significantly reduces the risk of burns. More safety options available.



Comfort

Only the pan gets hot which means the kitchen doesn't get overheated.



Ease of Maintenance

The temperature on the hob surface is minimal, which means spillages will not burn. Easy to clean surface material.

Single Ring Hob
LITE 2500



Light Duty
Entry Level
Single Pan Use
Touch Controls
Integrated Timer

Dimensions

280mm wide x 367mm deep x 78mm high (Usable surface 280mm x 280mm). Maximum pan size 230mm diameter.

Power

2.5 kW (12.2amp load) - Unit fitted as standard with three core 1.5m cable and 13amp three pin plug rated at 13amp.

Generator Coil

Single generator coil 180mm with automatic pan detection.

Features

6 pre-set minute timer with manual (+/-) adjustment.

Timer

Integrated 99 minute timer with audio and visual alarm and power shut down mode.

Warranty

2 year
Collect, repair, return.

Twin Ring Cook 'n' Hold Hob
GL2 3000



Medium Duty
Twin Pan Use
Digital Touch Controls
Cook or Hot Hold Function
Suitable for GN 1/1 container

Dimensions

530mm wide x 450mm deep x 78mm high (Usable surface 530mm x 325mm 1/1GN). Maximum pan size 250mm diameter per ring or 1x 1/1GN sized container.

Power

3.0 kW (12.2amp load) - Unit fitted as standard with three core 1.5m cable and 13amp three pin plug rated at 13amp.

Generator Coil

Two 210mm diameter with automatic selection and manual override for single or double coil use and with automatic pan detection.

Features

Glass touch control panel having coil selector control, manual power setting (+/-), pre-set power setting and hold / keep warm function for food display.

Warranty

2 year
Collect, repair, return.

Single Ring Hob
BRIC 3000



Heavy Duty
Single Pan Use
kW Usage Indicator
Temperature Display
Programmable Digital Touch Control - 25 Power Settings and two Programmable Pre-sets
'Cook by Temperature' Mode

Dimensions

392mm wide x 526mm deep x 96mm high (Usable surface 340mm x 405mm). Maximum pan size 320mm diameter.

Power

3.0 kW (12.2amp load) - Unit fitted as standard with three core 1.5m cable and 13amp three pin plug rated at 13amp.

Generator Coil

Single generator coil 265mm with automatic pan detection.

Features

Glass touch control panel. Manual power setting (+/-). 2x programmable pre-set power setting and timer control. Temperature display. Cook by temperature function. Degrees Celsius / Fahrenheit choice. kW usage indicator.

Timer

Integrated 99 minute timer with audio and visual alarm and power shut down mode.

Warranty

2 year
Collect, repair, return.



Twin Ring Hob B2RIC 3000



Heavy Duty
Double Coil
Twin Pan Use
Small Footprint
Digital Touch Control
12 Power Settings

Dimensions

392mm wide x 526mm deep x 96mm high
(Usable surface 340mm x 405mm). Maximum
pan size 340mm diameter.

Power

3.0 kW (12.2amp load) - Unit fitted as standard
with three core 1.5m cable and 13amp three pin
plug rated at 13amp.

Generator Coil

One 180mm and one 160mm diameter with
automatic selection and manual override for
single or double coil use and with automatic
pan detection.

Features

Glass touch control panel having separate
or twin coil selector control, manual power
setting (+/-).

Multiple Pan Use:

Hob designed to work with 1 x large pan (up to
34cm) or 2 x small pans (up to 16cm dia).

Warranty

2 year
Collect, repair, return.

Wok BWIC 3000



Heavy Duty
Fully Integrated Induction Bowl
Pan Detection
Digital Touch Control
25 Power Settings
Three Programmable Pre-sets

Dimensions

392mm wide x 526mm deep x 177mm high.

Power

3.0kW (12.2amp load) - Unit fitted as standard
with three core 1.5m cable and 13amp three pin
plug.

Generator Coil

Single generator coil 280mm diameter with
automatic pan detection.

Features

Glass touch control panel, manual power
setting (+/-), 3x programmable pre-set power
setting and timer control.

Timer

Integrated 99 minute timer with audio and
visual alarm and power shut down mode.

Warranty

2 year
Collect, repair, return.

Plancha Grill BGIC 3000



Heavy Duty
Digital Touch Control
280° Max Temperature - quickly
Reaches Temperature
Digital Temperature Display
Direct Cooking
Easy Clean Non-porous
Cooking Plate

Dimensions

392mm wide x 526mm deep x 200mm high
(Usable surface 297mm x 363mm).

Power

3.0kW (12.2amp load) - Unit fitted as standard
with three core 1.5m cable and 13amp three pin
plug.

Generator Coil

Large single generator coil 280mm diameter with
automatic selection.

Features

Glass touch control panel having twelve pre-set
temperature levels, and three programmable P1,
P2, P3 temperature settings, automatic turn off
mode and high temperature indicator.

Warranty

2 year
Collect, repair, return.

Call us today on 01908 745540

Induction Technology

Detailed Guide

Fast Heat-up Time

Induction cooking is fast. A commercial induction hob can boil a pan of water more quickly than an electric kettle. It can also heat an empty induction compatible pan up to 200°C in less than a minute - significantly less than electricity or gas.

Precise Temperature Control

Using induction cooking allows for precise temperature control. Changing the power levels of the magnetic fields alters the temperature of the pan. The change is instantaneous and precise. This gives chefs complete control over what they are cooking.

Cleaning an Induction Cooker

The tops of induction cookers are easy to clean; they have a continuous surface with no dirt traps. The controls are touch-sensitive, so there are no knobs to clean around. Because the surface doesn't get as hot as other electric cookers most spillages won't bake on, although you still have to be careful with sugar because it can pit the surface.

Front of House Use

Induction hobs make ideal front of house cooking equipment due to being fast and safe and with little heat wastage.

Pots and Pans to use

To be used on an induction cooker pots and pans must be made of steel, cast iron or other combinations of ferrous metals that will react with a magnetic field. If a magnet sticks to the bottom of a pan then the pan will work on an induction hob. Popular choices include stainless steel multi-ply (grade that is magnetic), cast aluminium with ferrous base, mild steel (black iron) and cast iron. Cookware must have a flat bottom since the magnetic field drops rapidly with distance from surface.

Frying

For frying on an induction hob, a pan with a base that is a good heat conductor is needed to spread the heat quickly and evenly. The sole of the pan will either need to be a steel plate pressed onto the aluminium or a layer of stainless steel over the aluminium. Copper and aluminium can't be used on an induction hob as current flows in a thick layer in the metal and so encounters less resistance and produces less heat.

Energy Use with Induction Cooking

As energy is supplied directly to the ingredients with induction cooking, via the cooking vessel, almost the entire energy source gets transferred into that vessel. With gas or conventional electrical cookers (including halogen), the energy is first converted to heat which is then directed to the cooking vessel - with a lot of that heat going to waste heating up your kitchen. Induction cooking uses 90 per cent of the energy produced compared to only 55 per cent for a gas burner and 65 per cent for traditional electric ranges. Induction provides extremely fast boil and re-boil, over 50 per cent faster than gas or electricity. The surface of the cooker doesn't heat up, so overflows and spills don't stick to it. The cooking surface stays cool even during cooking. Even if you leave the element switched on, it will only consume approximately 38 watts of power.

A Safer Technology

Because the induction cooker only heats up the pan or cooking vessel itself and not the surface area it is resting on, the possibility of burn injury is significantly reduced. There are no flames or red hot electrical heating elements as found with traditional cooking equipment.

Contact

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