

INDUCTION COOKING

Induction cooking uses electromagnetism to heat cookware directly rather than relying on thermal conduction from a burner. a copper coil under the ceramic surface creates a rapidly alternating magnetic field, inducing eddy currents in magnetic (ferromagnetic) pans, which generates instantaneous heat within the pan itself.

❖ SALIENT FEATURES

- ✓ Cookware Compatibility
- ✓ Uses Electromagnetism To Heat Cookware
- ✓ Essentially Turning The Cookware Into Its Own Source Of Heat
- ✓ The System Is Highly Efficient
- ✓ Rapid Rise Or Drop In Temperature
- ✓ Higher Initial Costs
- ✓ The Requirement For Magnetic Cookware
- ✓ Inductions Cooktops Can Boil Water In Under 3 Minutes
- ✓ All Heating Application Specific
- ✓ Induction Cookware's Are Generally Better
- ✓ The Rationality Of Predictions About Unobserved Things Based On Previous Observations
- ✓ Customized Design
- ✓ Compact & Portable Size



❖ COOKING APPLICATIONS

- ✓ Used For Precise Cooking Tasks
- ✓ Precise Temperature Control
- ✓ Superior Safety
- ✓ Energy Efficiency
- ✓ Simmering & Melting
- ✓ Frying & Sauteing
- ✓ Fast Boiling Of Water, Milk, Or Soups.
- ✓ Allows For Fast Cooking
- ✓ Heat Treatment (Hardening, Annealing)
- ✓ Domestic Kitchen Cooking





SOME OF THE APPLICATION RELATED COMPONENTS

❖ TECHNICAL SPECIFICATIONS

MODEL NO.	GIREG	GIDLX	GISUDLX	GIPSUDLX
POWER RANGE	05 – 15KW	15 – 40KW	40 – 150KW	150 – 500KW
FREQUENCY RANGE	01 – 100 KHZ	05 – 20 KHZ	05 – 80 KHZ	03 – 20 KHZ
<u>ADDITIONAL TO CHANGE LOAD AND MATERIAL</u>	YES	YES	YES	YES
<u>LOAD SENDED SELF TUNNING</u>	YES	YES	YES	YES
SIZE	L - 30"	L - 32"	L - 55"	L - 40"
	W - 21"	W - 22"	W - 30"	W - 40"
	H - 30"	H - 50"	H - 60"	H - 60"
INPUT POWER RANGE	SINGLE PHASE 230 V / 50 HZ.	TRREE PHASE 440 V / 50 HZ.	THREE PHASE 440 V / 50 HZ.	THREE PHASE 440 V / 50 HZ

