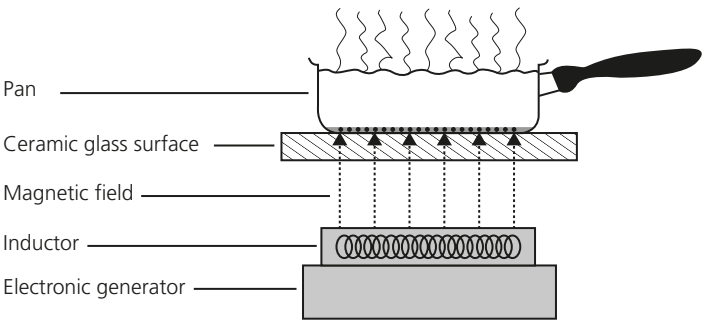
2 gas burners | 2 zone ceramic | Deep fat fryer | Barbeque | Wok gas burner

SS Domino hobs – by Baumatic

Electric induction hobs

Induction hobs are the most expensive type of electric hob. They are more energy efficient that other types as about 75% of the energy is used to heat the pan compared with about 43% for a gas hob. The smaller the pan, the less energy is consumed.

Induction hobs heat the pan by magnetic heat transmission. The act of placing a pan on a heating zone causes the coil situated below the ceramic surface to generate heat almost instantaneously. Only the area under the pan is heated – the surrounding area stays cool. Heating stops once the pan is removed. As the temperature is lower than that of standard ceramic hobs, spillages do not burn so they are easier to keep clean and safer to use.



Induction cooking

10
Extractors and cooker hoods

Building Regulations require that all domestic kitchens must be equipped with an extractor fan and providing the fan is of sufficient size, cooker hoods are accepted. See below.

A *cooker hood* is an extractor fan enclosed within a hood with a grease filter incorporated in the underside.

There are two sorts of cooker hood: those for *extracting air* to outside and those for *re-circulating* air over a carbon filter and back into the kitchen to remove the cooking smells.

Needless to say re-circulating models are a poor substitute for extractor hoods and are only of some slight use if it is utterly impracticable to install a duct to the outside.

The type and size of cooker hood will depend upon the lifestyle and the size of the kitchen. The near professional cook with a large kitchen and an adjacent dining area will need a powerful fan, while a small flat with a minute kitchen can make do with the smallest size that will satisfy the Building Regulations.

Extraction performance

Although the Building Regulations lay down a minimum extraction rate for a kitchen fan, this may well not be large enough to be effective. See pp. 72, 73.

The recommended air changes per hour for domestic kitchens is 10 to 15.

To calculate the size of fan required:

Find the volume of the room in cubic metres (m^3)
Multiply the volume of the room in cubic metres by the number of air changes per hour required