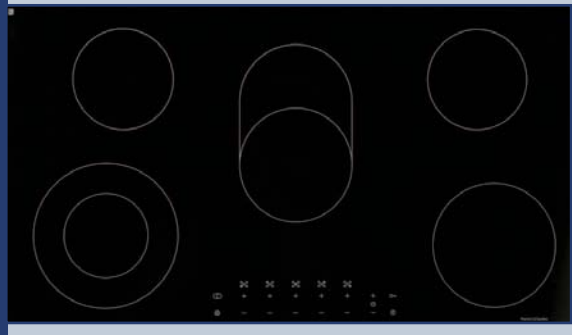


Porter & Charles

...the essence of cooking

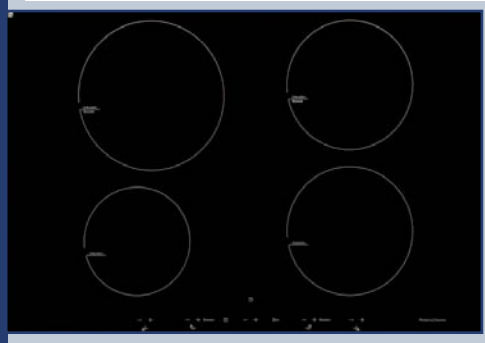
Ceran Cooktops



CC90-2

90cm (36")
5-zones/2 expandable burners
Front touch control
Black ceran with bevelled edges
Only 2" deep

Induction Cooktop



CI76 Induction

76 cm (30")
4-zones with induction burners
Front touch control
Black ceran with bevelled edges
Only 2" deep

Induction Cooktops

Fuelled by innovations in micro electronics, induction technology, (which has been available in Europe for many years), has recently been gaining interest in North America. Simply put, induction cooktops use electro-magnetic energy. An induction cooktop contains a series of electro-magnetic coils.

An alternating current is passed through the coils creating a magnetic field which induces a warming reaction in steel and iron-based (ferrous metal) pots or pans. In effect, the cookware becomes the actual source of heat, not the cooktop.

The benefits of induction cooking over traditional gas or electric cooktops:

- Rapid cooking precision at your fingertips. Instant high to low or low to high heat.
- Heating and adjustments are immediate, saving you up to 50 per cent of the cooking time when compared to more traditional methods.
- Broad selection of power settings. Heats faster than traditional cooking methods.
- Induction recognizes and heats only the base of the cookware, so very little energy is wasted.
- No open flames or exposed heating elements so the cooking surface is safe and remains relatively cool to the touch.
- The ceramic top is only heated by reflected heat from the pot. No concerns about a fire igniting by forgetting to turn off the burners.
- The surface is flat and smooth; spills and overflows do not stick to the cooktop, therefore making them easy to wipe away.