

INDUCTION: MOVE YOUR GALLEY FORWARD !

Induction is like any other form of cooking, it uses heat. Therefore the results of induction heating have the same effect on food. The induction cooktop creates an electro-magnetic field that causes the metal of the pan itself to get hot.

Safety & Cleanliness

An induction burner **turned on to full heat is still cool to the touch**. As it heats metal, cookware will become hot, but the burner itself creates no heat. This makes induction much safer than traditional ranges. Cocinas Buraglia induction ranges have automatic detectors that shut off the burner when there is no pan present (electronic pot recognition), when the pan is empty (overheating protection), or when foreign objects fall onto the surface of the range indicator. Any malfunction or operating problem is signaled by an indicator light. Cleaning an induction countertop is quick and simple. Even during the cooking, in case of spilling, you can clean up the countertop: just lift your pan, sponge and dry, and set the pan back.



Induction galley range CBI 73 with height adjustable stainless steel feet



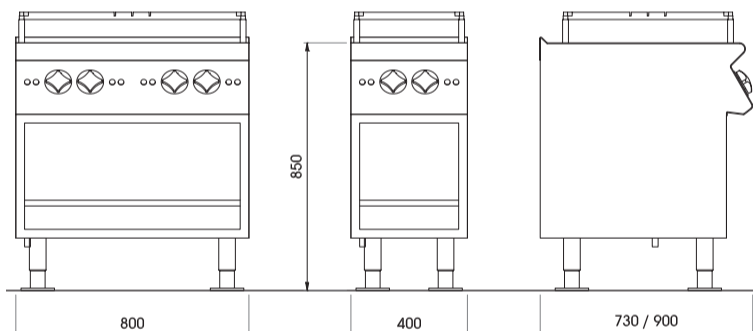
Stainless steel handrail and sea rolling bars

Precision

Once a chef gets an induction range dialed in based upon the numbers on the knob, you can be sure he will get consistent, perfectly even heat every time. This is **especially beneficial for low temperature and simmering applications**, because an induction range can maintain a much lower heat than a traditional gas or electric range. Cocinas Buraglia induction ranges provide 10 different power settings for special or delicate modes of cooking.

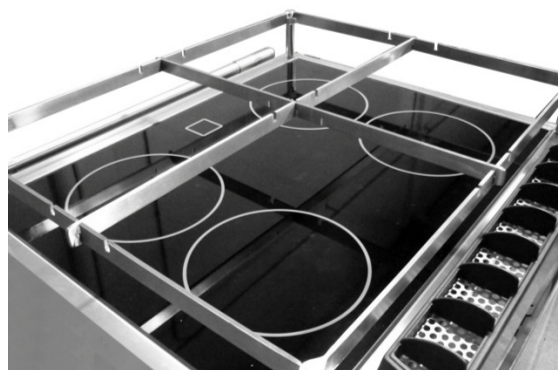


Instant adjustment, no waste of heat, safety and cleanliness



Efficiency & Speed

Very few energy is wasted since the energy used to heat food is created in the metal of the cookware instead of below it. The US Dept. of Energy says that induction cooking has an absolute efficiency of 84% while gas and electric have efficiency ratings less than 50%. **Induction is by far the fastest and most efficient way to heat** whatever you are cooking. The speed of induction cooktops depends on its wattage rating; with a higher wattage rating, more heat will be generated at the maximum power setting. The power range of Cocinas Buraglia induction hobs goes from 3,5 kW to 7 kW.



Sealed 6 mm ceramic countertop with four ø 230 mm hobs

Technical data

INDUCTION HOBS	CBI 47	CBI 49	CBI 497	CBI 73	CBI 89	CBI 897
Heating zones	2x3,5 kW	2x5 kW	2x7 kW	4x3,5 kW	4x5 kW	4x7 kW
External Dimensions (mm)	Width	400	400	800	800	800
	Depth	730	900	900	730	900
	Height	850	850	850	850	850
Power (kW)	7	10	14	14	20	28
Voltage (V - ph)	230 - III	400 - III	400 - III	230 - III	400 - III	400 - III
	400 - III	440 - III	440 - III	400 - III	440 - III	440 - III
	440 - III			440 - III		