Induction Cooker Training and Safety

Description: Induction cooktops operate by running electricity through an induction coil that produces a high-frequency magnetic field that extends just a few inches above the cooktop. When cookware made of ferrous material, (i.e., material that reacts to magnetism such as steel, iron, nickel and various alloys), is placed on the cooktop, this magnetic field causes the molecules in the cookware to vibrate, thereby heating the pan. Since the cooking surface of an induction unit is made of non-magnetic materials, it is not heated by the operation of the unit. Though heat can transfer to the cooktop from the pan, the temperatures are usually too low to present a safety risk.

Do:

- Induction cooker works like an electric stove
- Have all utensils and ingredients ready before starting
- Turn on induction cooker by turning black knob to the right. 2500 will first appear on the screen positioned slightly below the induction cooker, indicating that the induction cooker is on
- Numbers 1-20 may appear on the screen. The higher the number the hotter the induction cooker will become: 20 is the highest number indicating the highest temperature
- Cook product on induction cooker as you would on the stove
- If induction cooker is on for a long time, the machine might go into *sleep mode*. and dashed lines will appear on the screen. To reset induction cooker move black knob, numbers should reappear on the screen
- When done using induction cooker, turn it off by rotating the black button to the left, **no** numbers should appear on the screen
- Clean induction cooker when cool with sanitizer and a towel

Don't:

- Don't attempt to flip food in a pan when it is on or slightly above the induction cooker. This may accidently result in damage to the induction cooker
- Don't touch induction cooker with any body parts
- Don't drop any food into hot oil or hot water