

# Induction Cooker



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# Induction Cooker

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## Introduction

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# Induction Cooker

Austa Induction Cooker is a safe and excellent substitute for gas, microwave and other cooking appliances in use. We provide Induction cooker to customers which suits their requirements at the market leading prices. Along with this we also provide proper after sales service for the Induction Cooker within a fixed time period.

Austa Induction Cooker is an electric kitchen appliance based on the principle of electromagnetic induction, which provide a convenient, cool, energy- saving and hassle free cooking.

These cookers do not generate any flame or soot, making it an easy to clean and environment friendly appliance to use. It's soft touch buttons, durability, safety and elegance make cooking a pleasant and enjoyable experience.



## Type of Induction Cooker

# Induction Cooker

<b>Model No.</b>	<b>GB1080</b>
Description	
Power:	1800W, 220-230 VOLT
Control	Push button
Digital Display	4
Timer	2 hours (max)
Levels of Power	800W to 1800W
Levels of TEMP	60 to 240
Cooking Function	6
Others	Timer lock function
N.W. (KG/Pcs) with mono box	2.7 kg



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## Type of Induction Cooker

# Induction Cooker

### Technical specification of Induction cooker AB 333

Sr. No.	Features	AB 333
1	Max power	2000W
2	Min power	120W
3	Total function	7
4	Max temperature	270°C
5	Min. temperature	60°C
6	Electrical option	Show both in put voltage and electricity consumption.
7	Timer preset	1 min - 24 hours



## Type of Induction Cooker

# Induction Cooker

### Technical Specification of AB 369

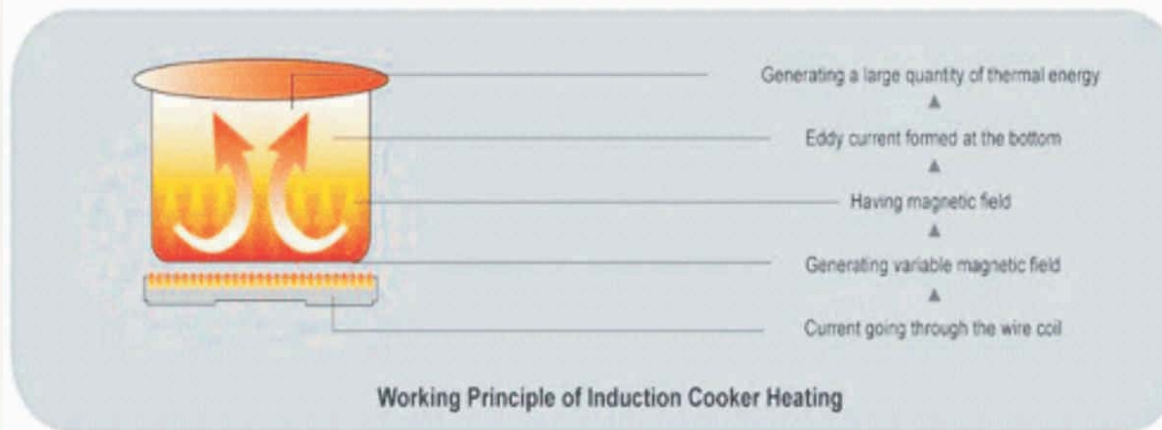
Sr. No.	Features	AB 369
1	Max power	2000W
2	Min power	200W
3	Max temperature	270°C
4	Min. temperature	80°C
5	Electrical option	Show both in put voltage and electricity consumption.
6	Timer preset	1 min - 3 hours



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## Working Principle

# Induction Cooker



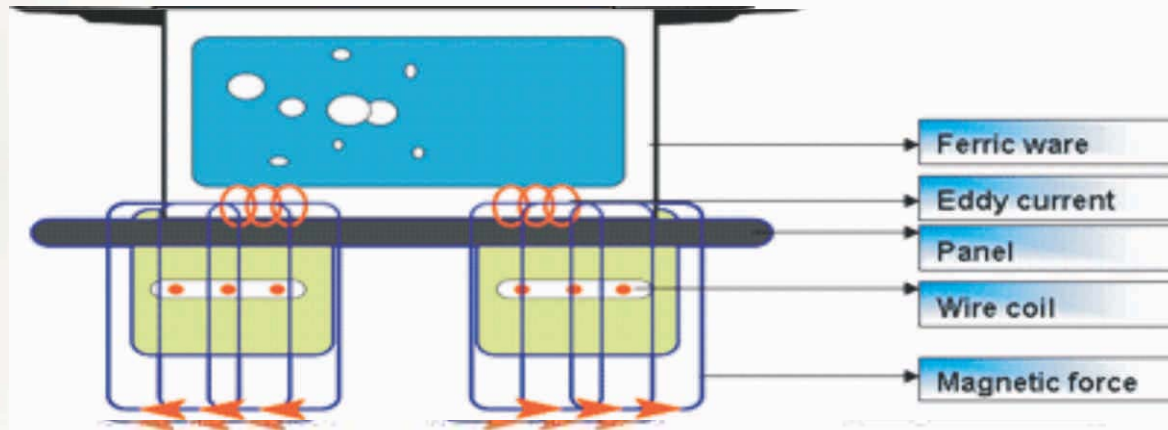
The mechanism of Austa Induction Cooker is based on Faraday's law of induction which states that, "Any change in the magnetic environment of a coil of wire will cause a voltage (electromagnetic force or emf) to be induced in the coil."

Confused? In simple terms, the induction cooker consists of a copper wire placed underneath the ceramic plate on which the vessel is kept. An alternating electric current flows through the coil, producing a magnetic field. This field induces an electric current, known as Eddy Current, in the plate. The current flowing in the plate produces resistive heat which in turn, heats the food. This ensures that the ceramic plate on which the vessel is placed does not get heated in area other than that below the vessel.



## Heating Principle

# Induction Cooker



The panel is made up of high strength and anti-shock ceramic. Under the panel is the wire coil, electricity transistor and control system and placed above the panel, is the flat cookware where the vessel is kept for cooking.



## Benefits

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# Induction Cooker

- **Flameless cooking:** The flameless cooking mechanism of the induction cooker enables rapid heating, vastly improved thermal efficiency, greater heat consistency in addition to greater degree of controllability, in contrast to gas.
- **Safety:** It is a much safer option as there are no open flames, therefore, it is safe to use for kids as well as senior citizens.
- **Efficient and economical:** It consumes half as much electricity as the traditional electric heaters by providing a thermal efficiency of 84% as compared to 36% of gas stoves, thereby making it a more efficient, economical and ecological option.
- **Sleek and portable:** The best feature of Austa Induction Cooker is its size and looks. It is a portable, sleek and sophisticated looking device which reduces the table top clutter in your kitchen and also gives it a trendy look.
- **Easy to use:** The control panel of the induction cooker comes with buttons for temperature adjustments, increasing or decreasing heat and cooking time, time setting and Auto temperature set for soup, rice, tea etc.

## Benefits

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# Induction Cooker

- **Protective features:** The device gives Error Messages if there is any problem in its functioning like unsuitable vessel, over heat alarm, high voltage or low voltage error alarm, sensor open or short circuit alarm, empty vessel and inside circuit error alarm.
- **Faster cooking:** Owing to its efficiency, the time it takes to cook food is considerably lower as all the heat is concentrated on the vessel kept for cooking.
- **Self-detection system:** The device comes equipped with self-detection system for small ferric ware such as knife, fork etc.
- **Water proof body:** The waterproof body of the device ensures that there is virtually no danger even if the water spills out during the cooking. Induction cooker will switch off automatically after dry heating or empty heating for 3 minutes.

## Comparison

# Induction Cooker

CHARACTERISTICS	INDUCTION COOKER	ELECTRIC HEATER	GAS STOVE
PRINCIPLE:	Heating and cooling process is much faster.	Takes a lot of time to cool once heated.	Comparatively less time is required to change the temperature.
SAFETY MEASURES:	Highly safe and reliable.	Can lead to electric shocks.	Highly flammable.
HARMFUL HEALTH REGARDS:	Its not at all harmful for the general public.	It is harmful as food may get contaminated n vitamin b12 are lost in the heating process.	It creates some toxins while cooking which is released in the air which is harmful.
RELIABILITY:	Most reliable due to its advantages.	Least reliable due too shocks and contamination of food.	Least reliable as gases are going to extinguish in near future.
PREFERENCE:	Most preferable due to its speed safety and eco-friendly use and no risk of burning hands.	Less preferable due to burning risks n shocks etc.	Least preferable as it is highly flammable and creates lot of smoke and can put the building on fire too if mishandled.
COST EFFECTIVENESS:	Only the capital cost is the only cost of the product.	High electricity bills due to wastage of power.	Extreme overhead costs each month for the gas tanks
ENERGY UTILISATIONENERGY WASTAGE:	84%is utilized while only 16%is wasted.	52%is utilized and 48%is wasted.	Only 40%is utilized and only 60%is wasted which is like the maximum.
SPACE OCCUPIED:	Least space is occupied as it is small in size and very portable	Less space is required though some troubles of wiring may exist.	Occupies huge space for placement.
VENTILATION REQUIREMENT:	Not needed as less energy is wasted and creates no smoke too.	48%of energy is wasted so ventilation is required to a certain extent.	Ventilation becomes mandatory in this case.
LAG TIME:	Least lag time to control the temperature.	Highest lag time in controlling the temperature.	Comparatively less time.
AUTO DETECTION TECHNOLOGY	Yes and advanced technology of auto detection	Yes but less advanced detection technology	No
MAINTAINANCE (SERVICING)	Lowest	Medium	High
CLEANING	Easy	Moderate	Difficult

## Comparison

# Induction Cooker

### Stated Power vs. Delivered Power:

Type	Power	Efficiency	Delivered Power
Induction	2.8 KW	90%	2.52 KW
Gas	3.5 KW	50%	1.75 KW
Halogen	2.2 KW	60%	1.32 KW
Electric Coil or Cast Iron	2.0 KW	55%	1.1 KW

## Comparison

# Induction Cooker

Time required for boiling 2 liters of water:

Type	Power	Temperature of Cook Top
Induction	4 min.46 sec	230° F
Gas	8 min.18 sec	518° F
Halogen	9 min.00 sec	734° F
Electric Coil or Cast Iron	9 min.50 sec	644° F

## Guide to use

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# Induction Cooker

- In order to start the Induction cooker, connect the main chord to an AC 230v main supply and switch on the plug to give power to the cooking plate. When on, the power LED will flash, indicating power supply.
- Pour the contents into flat bottom vessel and place it at the centre of ceramic plate.
- Press the manual button to select the input of temperature in wattage, stir-fry or degree (temperature) or press the auto/°c button to select the auto input of temperature.
- Press the increase or decrease button to increase or reduce the heat. This function will not work when the device is in auto function mode.
- Press the timer button (up/min. and down/Hrs.) for setting the time and adjust the timing.



## Guide to use

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# Induction Cooker

### Requirements of vessel:

Only flat bottom vessels with a base made of stainless steel, steel or iron casting should be used. Vessels made up of Ceramic, Glass, Aluminum, Pottery, Brass etc. will not work on the induction cooker. Generally, vessels with a diameter of more than 12 cms or about 6 inches should be used.

## Function Buttons

# Induction Cooker

The control panel has the following buttons.

Sr. No.	Button Name	Use
1	ON/OFF button	To start or stop the Induction Cooker
2	Type of Temperature	For setting type of Temperature pattern
3	Increase Heat button	For increasing the Heating/ Timing
4	Decrease Heat button	For decreasing the Heating/ Timing
5	Auto Temperature	For setting Auto Temperature
6	Time selection	For setting the required time



## Warranty

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# Induction Cooker

- The Company offers one year warranty for the product for repairing or replacing parts free of cost against any **manufacturing fault**.
- **Plastic body** and **ceramic plate** which are breakable are not covered in warranty.
- Electronic parts damaged due to **voltage surge** do not come under warranty.
- This appliance is only meant for domestic use. **Commercial use** does not cover warranty.



## Warranty

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# Induction Cooker

- Damage due to normal wear & tear, improper maintenance, improper use & **altered or repaired by anyone other than an authorized person of the Company**, shall void the warranty.
- Any **surface scratch** or **cosmetic changes** due to wear & tear shall render the warranty void.
- Parts repaired or replaced under this warranty are warranted only for the remainder of the **original period**, and **no fresh warranty** period shall be provided for the said replaced/repaired part.

## FAQ

# Induction Cooker

### **Q1 Any negative effects caused by the magnetic coil?**

Ans: No negative effect is caused by the magnetic coil. On the contrary, it maintains the nutrients such as vitamins and proteins in the food.

### **Q2 How much electricity is consumed in an hour?**

Ans: An average of 1.8 Units is consumed in an hour

### **Q3 Why the induction cooking is better the gas cooking?**

Ans: Induction cooker takes 50% less time for boiling and as compared to gas cooking, thereby making it a better alternative.

### **Q4 At which voltage range the induction cooker will work?**

Ans: The induction cooker requires 220-230 Volt in order to function.

## FAQ

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# Induction Cooker

### **Q5 What type of utensil material is compatible for induction Cooker?**

Ans: Only flat bottom vessels with a base made of stainless steel, steel or iron casting utensil material is compatible for Induction cooker.

### **Q6 How different is Induction cooking from Microwave cooking?**

Ans: Induction cooker uses electricity to produce a magnetic field which sends Eddy Currents into iron items of the vessel used. Movement of these molecules by reaction causes friction and thus leads to joule heating of metal pan ensuring the concentration of heat only on the vessel.

On the other hand, Microwave heats the food directly by passing microwave radiation through the food, exposing the food to harmful radiations which destroys its nutrients. Thus Induction cooker proves to be a better alternative as it maintains the food nutrients when cooking or heating the food.

**Contact Us**

**Induction  
Cooker**



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