

# WHY INDUCTION?

LOWER OPERATING COSTS • BOOST PRODUCTIVITY • COOLER KITCHEN



## More Precise Control

*From a controlled simmer to just the gentlest of heat* – power and temperature controls provide an accurate and very responsive control of heat



## Lower Utility Bills

*Typically 25% less* for fuel alone, plus 10-20% in air conditioning cost savings



## Safer and Cooler

*NO open flame* (only the pan, not the cooktop's surface is actively heated) results in induction running at a *cooler* temperature and the chance of PCBs from using gas decreases in your kitchen



## Ensure Heat Consistency

*More even* heating across the bottom of the pan when compared to gas, and has a digital readout so cooking can be easily repeated



People who serve,  
products that solve.®

## Boost Energy Efficiency

*85-95% efficient* because of direct pan heating, whereas gas can waste 35-65% of the energy generated to the atmosphere and electricity 40-50%



## Decrease Cook Times

*Faster than gas*, no lag time, instant recovery and best of all *you save* on labor time and cleanup (spills do not burn on the cooktop)



## Simple to Operate

*Set and forget:* optional timer that can repeat timed sequences from the searing of juicy steaks to the lengthy times of cooking soup stocks

[www.hatcocorp.com](http://www.hatcocorp.com)

WHY INDUCTION, September 2016