



Premier Insight on Induction



WHY INDUCTION IS STILL THE FUTURE

Induction has been around for years, but it is only lately that many chefs are realising the benefits of this not so new technology. Read on to find out why Charvet's customers have turned a corner.



For that instant cook...



Good working environment

Midland Hotel

Executive Head Chef Brian Spark: "We had an old kitchen/ventilation and it was difficult for air to move around. After looking at the whole thing, we decided on Charvet induction for the cleanliness, to get the heat down and create a better working environment for the team."

"For that instant cook when you need it, the heat from the induction is very good. We also have the Multizone which we use as a solid top or as individual induction hobs -- so you can have pans on one side ticking over while on the other you can be searing meat. When we are having a preparation day with little cooking, there is very little energy being used. It works really good for us -- it's great!"



El Gato Negro

Chef Patron Simon Shaw: "We are doing 2,000 covers a week, so this equipment is getting really tested."

"I love the response of induction and not having it on all the time."

"It helps keep the heat down in the kitchen - I've never worked in any other kitchen where it is so cool and helps create a good working environment."

"That's the beauty of Charvet induction; it is on when you need it and off when you don't."



Tast

Head Chef Miquel Villacrosa: "We wanted the best for the best. Charvet is practical, looks amazing...you just need to see it! The plancha's super, super strong - and easy to clean. The induction super-fast."



Super-fast...



INDUCTION MULTIZONE: A clever format that chefs love and trust

The Induction Multizone is a development to the traditional induction that offers much more flexibility.

Combining four independent induction hobs set under a one-piece glass top; the hobs can be operated alone or 'sequentially regulated' to effectively re-create the flexible cooking power of a conventional gas or electric solid-top without all the wasted heat and energy!

Available in 1-metre wide Charvet ONE modules, fitted over a Charvet electric oven, as well as across the range of Charvet cooking suites, including Bespoke, PRO 800, 900 and 1000 series.

Charvet is one of the few manufacturers of induction technology that is both robust and reliable enough to mount directly over an oven.

Pan-detectors sense when the cooking pan or pans are placed on top. High heat settings in the centre and simmer settings on the outer hob make it ideally suited to using various sized pans for service. The Induction Multizone is equally suited to heating up large stockpots for making stocks overnight, or boiling up big pans in the morning.

"There is increasing pressure on manufacturers to come up with more innovative prime cooking equipment that

packs big firepower but from a smaller footprint. The Induction Multizone delivers Charvet's proven reliable induction power, but in a clever format that chefs love and trust." says Ian Clow, Charvet UK Sales Director.

The Lanesborough

Executive Head Chef at Céleste, The Lanesborough's Michelin-starred restaurant, Steven Gilles: "This is the first time I have used induction and here, it is perfect for me. **It is strong, quick, reliable** and has never had a problem or needed a fix."



Petersham Nurseries

Chef Director, Damian Clisby: "As far as the induction goes, I grew up cooking on gas as a lot of us did -- but induction is amazing. It's brilliant in terms of cleanliness of the air, the cleanliness of kitchen, keeping the heat down -- all sorts of things. I'm actually really impressed with both of the multizone induction

ranges that we have here (pictured in top photo).

They are very easy to work with... it's definitely the way forward!"



Strong, quick, reliable

To find out more about Charvet Induction call **01342 717936**; email **sales@charvet.co.uk**.



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