

CONTROL INDUCTION

THE SLIDER®

THE SLIDER® WAS DESIGNED WITH SUSTAINABILITY IN MIND, SIGNIFICANT POWER IS ONLY CONSUMED WHEN AND WHERE A PAN IS PLACED ON THE HOB.

SUSTAINABILITY OF THE SLIDER®

Gas and conventional electric heating, if used efficiently will normally consume double the energy of The Slider®. If used inefficiently, gas and conventional electric hobs will use 3-4 times this energy. The Slider® is approximately 90% efficient in converting electrical power into usable heat in the pan. It is manufactured in the UK from European components and materials which means low equipment miles. Being electrically powered, energy for The Slider® can be procured from carbon neutral suppliers. Induction produces no poisonous exhaust gases or wasted background heat. Control Induction will always accept returns of its used equipment for recycling. Over 90% of this product is completely recyclable. All Control Induction products can be upgraded as new technologies become available.



Simon Rogan's - The French

BENEFITS OF INDUCTION COOKING

Automatically switching to standby when pan is removed.

The lowest cooking surface temperature of any hob appliance.

The hob remains cool (no risk of burning or utensils being heated if left on the surface.)

No open flames, no risk of gas leaks and no inhaling of carcinogenic fumes.

The most energy efficient way of heating a pan.

Provides rapid heat and boils water with little build up of heat in the room (no need to install expensive extraction system.)

Ultra simple to use and made in the UK.

THE SLIDER® WON THE SUSTAINABLE CATERING EQUIPMENT AWARD IN 2011 AT THE CATERING EQUIPMENT SUPPLIER ASSOCIATION ANNUAL CONFERENCE (CESA FCSI)

The Slider® has one large permanently activated induction zone ready to heat pans at different powers in different areas. This means that the savings are massive compared to multiple gas or electric rings at different settings. As its name suggests, you just slide the pan over the glass to turn up the heat.

