



## “An introduction to elementary induction”

For induction stoves/hobs, all of Skeppshult’s products are the obvious choice.

**Facts:** **Induction** is a concept within physics which means that a current is generated (inducted) if a conductor is moved close to a magnetic field.  
Source: Wikipedia



### The simple induction test

**In other words, induction** is about magnetism.

For induction technology to work the material in the pan has to be magnetic. This can easily be tested by using a magnet.

**The more magnetic the pan is the better it works.**

Just compare a cast iron pan and an aluminium pan.

### Which pots and pans work on an induction stove/hob.



#### THE BEST

Cast iron

#### YES

stainless steel and steel(modern pans - see markings)

#### NO

Aluminium, copper, glass, ceramics. (most of the coated pans are of aluminium, e.g. most teflon products).

**do you want to know more?** More information can be found at [www.induktion.se](http://www.induktion.se). This homepage has been produced by The Electrolux group in co-operation with Scan.bete med Scan.