



INDUCTION COOKING



WHAT IS INDUCTION COOKING?

Induction cooking is an innovative cooking method that uses electromagnetic energy to directly heat pots and pans, offering a faster and more energy-efficient alternative to traditional gas and electric cooktops. Cooking on an induction range cooker can offer unparalleled performance, energy efficiency and safety.

HOW IS IT DIFFERENT FROM ELECTRIC AND GAS?

While gas and electric cooktops rely on external heat sources to warm pots and pans, induction cookers generate heat within the cookware itself, making for a more efficient and precise cooking experience.



HOW DOES INDUCTION COOKING WORK?

Induction cooking works by using an electromagnetic field to generate heat within your induction cookware, providing precise temperature control and even heating. The induction hob cooker's surface remains relatively cool, as the heat is generated in the pan itself.

WHAT ARE THE BENEFITS OF INDUCTION COOKING?

In the world of modern cooking, induction cooktops have emerged as a game-changer, and an increasingly popular choice among home cooks and professional chefs alike.

ENERGY EFFICIENCY

Induction cookers transfer energy directly to your cookware, making them significantly more efficient than gas or electric options, reducing energy consumption and lowering your utility bills.

ENHANCED SAFETY

With an induction range cooktop, there's no open flame or exposed heating element, significantly reducing the risk of burns or fires. Additionally, the cooking surface remains relatively cool, further enhancing safety.



EASY TO CLEAN

Since the cooktop surface stays relatively cool, food spills and splatters won't burn onto the surface, making it much easier to clean.

ENVIRONMENTALLY FRIENDLY

With improved energy efficiency and no open flame, induction cookers are a more eco-friendly choice for your kitchen.

HEATS FASTER

Induction cookers can heat cookware faster than traditional gas or electric cooktops, reducing cooking time and increasing convenience.

BETTER CONTROLLABILITY

Cooking on induction range cookers provides precise and instant temperature control, allowing for better results when preparing delicate or complex dishes.

FEATURES OF INDUCTION COOKING

Induction cookers are packed with innovative features that make them stand out from traditional gas and electric cookers. They not only simplify your cooking process, but provide greater versatility and control.

LOW TEMPERATURE SETTINGS

Induction cookers offer precise low-temperature settings for delicate cooking tasks, such as melting chocolate or simmering sauces.



BRIDGING ZONE

Some induction range cookers feature bridging zones that can be combined for larger cookware or more flexible cooking options. All Nexus series only.

GRIDDLE

Take your cooking to the next level with an induction griddle which provides flexibility when cooking a variety of cuisines and healthy dishes.



POWER BOOST

Power boost features on induction cookers enable rapid boiling, further shortening the cooking time.

PAN DETECTION

Many induction cooktops include pan detection, which automatically turns off the cooktop if no pan is present or if the wrong type of pan is used.

BOIL DRY PROTECTION

Boil dry protection prevents damage to your cookware by shutting off the induction hob if it detects that a pan has boiled dry.



ARE THERE ANY DISADVANTAGES OF INDUCTION COOKING?

While induction cooking has numerous benefits and cutting-edge features, you should be aware of its potential drawbacks. Understanding these will help you make an informed decision on whether an induction cooker is the right fit for your kitchen and cooking needs.



PRICE

Induction cookers can be more expensive than traditional gas or electric cookers, but the long-term energy savings can offset the initial cost.

ADJUSTING WAYS OF COOKING

As induction cooking heats faster and offers precise temperature control, there may be a simple learning curve to adjust your cooking habits.

SCRATCHES

Induction cooktops can be susceptible to scratches if care isn't taken when using or cleaning the surface. Never drag pots or pans across the glass surface as it may cause surface scratches. Always ensure appropriate cookware and cleaners are used and that proper cleaning procedures are adhered to.

HEALTH AND SAFETY TIPS

- Always use compatible cookware on your induction cooktop.
- Avoid using damaged or warped pans, as they may not heat evenly.
- Keep the cooktop surface clean and free of debris.
- Don't leave empty cookware on a heated induction hob.

CLEANING AND MAINTENANCE

Clean the induction cooktop after each use with a soft cloth and mild detergent. Avoid using abrasive cleaners or scrubbing pads, which can scratch the surface. For stubborn spills, use an induction-specific cleaner and follow the manufacturer's instructions.

MYTH BUSTER

As induction cooking gains popularity, it is important to address the misconceptions that often surround this innovative technology. Some myths can lead to unfounded concerns, such as the following;

While induction cookers use electromagnetic fields, they do not emit harmful radiation. The radiation levels emitted by induction cooktops are well below established safety standards.

Most induction cookers do not require special wiring and can be installed in homes with standard electrical systems. However, it's essential to consult with an electrician or the manufacturer for specific installation requirements.

FAQS

HOW MUCH ENERGY DOES INDUCTION COOKING USE?

Induction cooking is highly energy-efficient, typically using about 84% of the energy generated. The exact energy consumption will depend on your specific induction cooker model, cookware and cooking habits.

HOW DO I KNOW IF MY COOKWARE IS SUITABLE FOR INDUCTION COOKERS?

To be compatible with induction cookers, cookware must be magnetic. Suitable materials include cast iron and stainless steel with a magnetic base. To test if your cookware is compatible, simply place a magnet on the base of the pan - if the magnet sticks, the pan should work with induction cookers.

WHAT TYPE OF METAL IS USED FOR INDUCTION COOKING?

Induction cooking requires cookware made from magnetic materials, such as cast iron or stainless steel with a magnetic base.

CAN YOU SLOW COOK ON AN INDUCTION HOB?

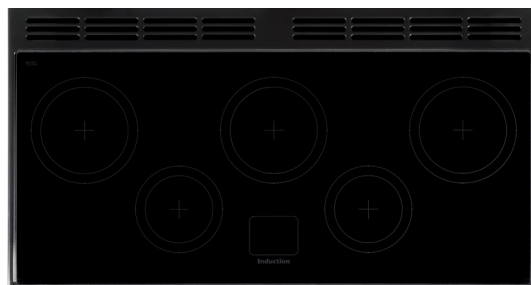
Yes, you can slow cook on an induction hob by using the low-temperature settings available on most induction cookers. These settings allow you to maintain a consistent, low heat for extended periods, making them ideal for slow cooking.

CAN YOU COOK ON A RANGE INDUCTION COOKTOP WITH A PACEMAKER?

In most cases, it's safe to use a range induction cooktop with a pacemaker, as the electromagnetic fields generated are well below established safety standards. However, it is recommended that you consult your doctor or the pacemaker manufacturer to confirm compatibility.

CAN I USE AN INDUCTION COOKER IF I HAVE AN INSULIN PUMP?

Yes, it is safe to use an induction cooker if you have an insulin pump. The magnetic field generated by an induction cooker should not affect the function of the insulin pump. However, as with any electrical device, it's important to follow manufacturer guidelines and safety instructions to ensure proper use.



FALCON INDUCTION RANGE



**CLASSIC 90CM
INDUCTION RANGE COOKER**



**CLASSIC 110CM
INDUCTION RANGE COOKER**

Image: @birdblackdesign



**PROFESSIONAL+ 90CM
INDUCTION RANGE COOKER**



**PROFESSIONAL+ 110CM
INDUCTION RANGE COOKER**

Image: @themakerdesignerkitchens



**CLASSIC DELUXE 90CM
INDUCTION RANGE COOKER**

Image: @Marianne Haga Kinder



**CLASSIC DELUXE 110CM
INDUCTION RANGE COOKER**

- 12 Models in the range
- Brass & Chrome

- 66 different options
- Classic & Contemporary

- 90cm & 110cm - 10 colours*
*Not all colours available in all ranges

FALCON STANDARD COLOURS



FALCON SPECIAL COLOURS



**NEXUS 90CM
INDUCTION RANGE COOKER**
Image: @themakerdesignerkitchens



**NEXUS 110CM
INDUCTION RANGE COOKER**
Image: @bjfjoinery



**NEXUS SE 110CM
INDUCTION RANGE COOKER**



**NEXUS STEAM 110CM
INDUCTION RANGE COOKER**



**CLASSIC FX 90CM
INDUCTION RANGE COOKER**



**PROFESSIONAL+ FX 90CM
INDUCTION RANGE COOKER**



Chrome Fittings - All ranges



Brass fittings - Classic Deluxe and Classic FX

ELECTRICAL REQUIREMENTS

MODEL	HOB RATINGS			INDUCTION HOB MAX POWER**	MAIN / LEFT OVEN MAX OUTPUT	RIGHT OVEN MAX OUTPUT
CLASSIC FX 90 INDUCTION	2 X 1.85KW (2.50KW BOOST)	2 X 1.15KW (2.00KW BOOST)	1 X 1.85KW (3.0KW BOOST)	7.4KW	3.49KW	N/A
CLASSIC 90 INDUCTION	2 X 1.85KW (2.50KW BOOST)	2 X 1.15KW (2.00KW BOOST)	1 X 1.85KW (3.0KW BOOST)	7.4KW	2.5KW	2.5KW
CLASSIC 110 INDUCTION	2 X 1.85KW (2.50KW BOOST)	2 X 1.15KW (2.00KW BOOST)	1 X 1.85KW (3.0KW BOOST)	7.4KW	2.5KW	2.5KW
PROFESSIONAL+ FX 90 INDUCTION	2 X 1.85KW (2.50KW BOOST)	2 X 1.15KW (2.00KW BOOST)	1 X 1.85KW (3.0KW BOOST)	7.4KW	3.49KW	N/A
PROFESSIONAL+ 90 INDUCTION	2 X 1.85KW (2.50KW BOOST)	2 X 1.15KW (2.00KW BOOST)	1 X 1.85KW (3.0KW BOOST)	7.4KW	2.5KW	2.5KW
PROFESSIONAL+ 110 INDUCTION	2 X 1.85KW (2.50KW BOOST)	2 X 1.15KW (2.00KW BOOST)	1 X 1.85KW (3.0KW BOOST)	7.4KW	2.5KW	2.5KW
CLASSIC DELUXE 90 INDUCTION	2 X 1.85KW (2.50KW BOOST)	2 X 1.15KW (2.00KW BOOST)	1 X 1.85KW (3.0KW BOOST)	7.4KW	3.7KW	2.5KW
CLASSIC DELUXE 110 INDUCTION	2 X 1.85KW (2.50KW BOOST)	2 X 1.15KW (2.00KW BOOST)	1 X 1.85KW (3.0KW BOOST)	7.4KW	3.7KW	2.5KW
NEXUS 90 INDUCTION	3 X 1.85KW (2.50KW BOOST)	1 X 1.85KW (3.20KW BOOST)	1 X 1.15KW (2.00KW BOOST)	7.4KW	2.5KW	2.5KW
NEXUS 110 INDUCTION	3 X 1.85KW (2.50KW BOOST)	1 X 1.85KW (3.20KW BOOST)	1 X 1.15KW (2.00KW BOOST)	7.4KW	2.5KW	2.5KW
NEXUS SE 110 INDUCTION	3 X 1.85KW (2.50KW BOOST)	1 X 1.85KW (3.20KW BOOST)	1 X 1.15KW (2.00KW BOOST)	7.4KW	3.7KW	2.5KW
NEXUS STEAM 110 INDUCTION	3 X 1.85KW (2.50KW BOOST)	1 X 1.85KW (3.20KW BOOST)	1 X 1.15KW (2.00KW BOOST)	7.4KW	3.7KW	1.55KW

Whilst every effort is made to maintain up-to-date ma

GRILL POWER RATING	BREAD PROVING DRAW RATING	SLOW COOK OVEN OUTPUT	RATED CONNECTED LOAD (KW) @230V	RATED CONNECTED LOAD (AMPS)	SINGLE PHASE CONNECTION (AMPS)*	THREE-PHASE CONNECTION (AMPS)
-	-	-	11.05KW	48	40	3 X 16A
2.3KW	-	-	14.8KW	65	40	3 X 25A
2.3KW	-	-	14.84KW	65	40	3 X 25A
-	-	-	11.05KW	48	40	3 X 16A
2.3KW	-	-	14.8KW	65	40	3 X 25A
2.3KW	-	-	14.84KW	65	40	3 X 25A
2.3KW	-	-	16KW	70	40	3 X 25A
2.3KW	0.2KW	-	16.24KW	71	40	3 X 25A
2.3KW	-	-	14.8KW	65	40	3 X 25A
2.3KW	0.2KW	-	15KW	65	40	3 X 25A
2.3KW	-	1KW	17KW	74	40	3 X 25A
2.3KW	-	-	13.55KW	60	40	3 X 20A

* Using assessed maximum demand. Not all zones can be used at once. Consult with a licensed electrician.

** Power Sharing Zone functionality - refer product operating guide.

Falcon continuously seek improvements in specification, design and production of products and thus, alterations and design changes take place periodically. This information should not be regarded as an infallible guide to current specification, nor does it constitute an offer for the sale of any particular appliance.

ELECTRICAL REQUIREMENTS

INSTALLING FALCON INDUCTION COOKERS

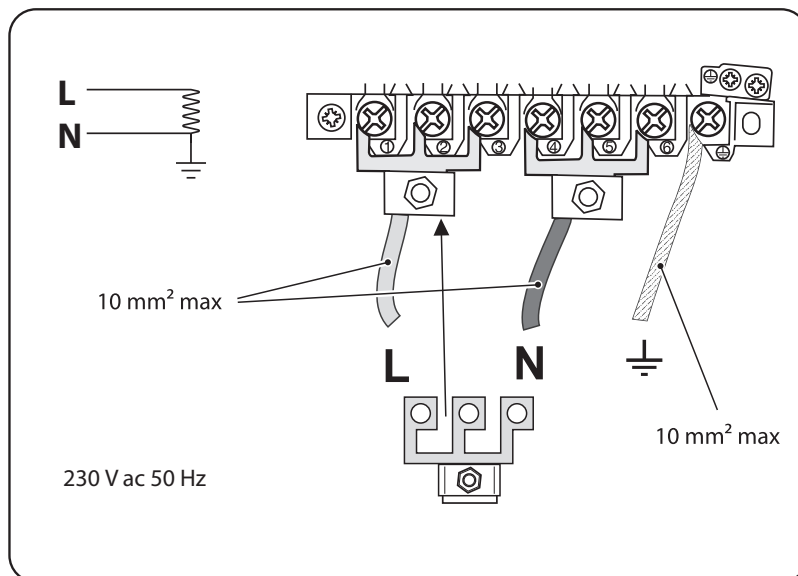
ELECTRICAL CONNECTION

This appliance must be installed by a qualified electrician to comply with with current AS/NZS 3000 Wiring Rules and regulations in force.

Make sure that the mains characteristics (voltage, nominal, power, etc.) match the ratings indicated on the data plate affixed to the cooker.

The cooker is preset for a single-phase earthed electrical connection. It is essential to install a multi-pole circuit breaker that completely disconnects the appliance from the mains, with a minimum contact break distance of 3mm.

Single-Phase Power Connection



40 amps

Using Assessed maximum demand, a reduced load can be connected of 40amps (Single Phase).

Consult with a licenced electrician.

Refer to Table C5 of AS/NZ3000.

Full Rated Connected Load AMP

All zones & ovens can be used at the one time.

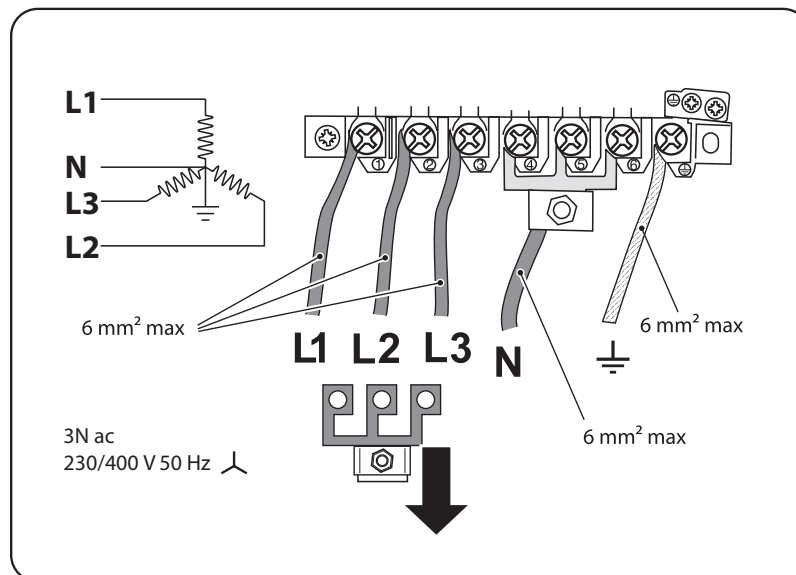
Two-Phase power is not recommended

CURRENT OPERATED EARTH LEAKAGE BREAKERS

The combined use of your induction cooker and other domestic appliances may cause nuisance tripping, so we recommend that the cooker is protected on an individual RCD (Residual Current Device) or RCBO (Residual Current Breaker with Overload).

IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.

Three-Phase Power Connection



WARNING: THE APPLIANCE MUST BE EARTHED.

The appliance must be connected to an efficient earthing circuit. If the electricity network is not equipped with an earth connection, then it must be installed separately in compliance with local regulations.

An isolation switch shall be provided and mounted near the cooker, in a readily accessible position, in compliance with AS/NZS 3000.

Please also refer to Installation instructions included in all cookers. Can also be found on www.andico.com.au

For any questions regarding installation please contact Andi-Co Australia

Please contact our after-sales team on **1800 685 899** Ext **821** for further advice.



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