

FAQ – UCook Induction

How does induction work?

An induction cooktop houses a series of copper coils. These coils, when electrically charged, generate magnetic fields that induct a warming reaction in steel and iron-based pots and pans. This way, the cookware itself produces heat, not the cooktop.

What are the benefits of cooking with an induction cooktop?

Induction cooktops use 90% of the energy produced, making it more energy efficient than gas or electric cooktops. By recognizing the base of the cookware, induction heats only the diameter of the pot so very little energy is wasted. There are no open flames and the surface remains cool to the touch. Heating and adjustments are immediate, saving you 50% of cooking time when compared to gas and electric. Hot spots and rings are avoided because the bottom of your cookware heats evenly. The surface is flat and smooth; spills and overflows do not stick to the cooktop, so they can easily be wiped away.

What type of cookware can I use on induction?

The pots that work best on induction are medium to heavy-gauge. All Fagor cookware is induction compatible along with cast iron, enameled cast iron and steel, try-ply and stainless steel cookware. (Note: not all types of stainless steel have magnetic properties.) Non-induction compatible includes copper, glass, pottery and aluminum (unless it has a sandwiched magnetic base).

How can I tell if my cookware is induction ready?

The easiest way to check whether your cookware is compatible with an induction cooktop is to take a magnet and try to stick it to the bottom of your pot. If it sticks, your pot will work on induction. You can even use a fridge magnet for this test. Note that the magnet has to stick only to the bottom of the pot, not necessarily the sides. If the sides are not magnetic but the bottom is, your pot will still work on induction.

How can I obtain better results with my Fagor UCook Induction

Always place your cookware in the center of the burner. Placing the cookware in the center is necessary for a most accurate cooking performance. Always use cookware with a flat bottom surface. Cookware with a curved or deformed bottom will not make proper contact with the induction cooktop surface and will not allow for even heat distribution.

Does pan size matter?

The induction cooktop surface will not activate unless the pan placed on the cooktop is bigger than 6". The recommended cookware size is from 6" to 10" in diameter. The efficiency of the cooktop will diminish slightly if larger than 10" pots are used. Do not use cookware that is larger than 11" in diameter in any circumstance as you might burn/melt the plastic parts. The thicker the bottom of the cookware, the better your cooking results will be.

What is the Noise/Vibration I hear?

During cooking, some cookware, especially pieces with a thin or non-uniformed bottomed surface, can emit a very low noise and vibration. There is no risk for the cooktop or for the cookware; however, cookware with a thick flat base will help to avoid such noise or vibration.

How do I clean/maintain my UCook Induction Cooktop?

We recommend you use either an ordinary kitchen sponge, damp soft cloth or special sponge for delicate items. Avoid cleaning the glass ceramic surface with abrasive cleaners or powdered soaps as these detergents may scratch the surface. To clean the casing and the operating panel, use a soft cloth or a mild detergent. Do not use any oil based cleansing products in order not to damage the plastic parts or the casing/operating panel. Make sure that water does not penetrate inside the induction cooktop and never immerse the induction cooktop, its cables or the plug into water or other liquids. We also recommend you clean any sugar-based spills immediately and always wipe your cookware clean for better contact with your cooktop.