

[Home](#)[Reviews](#)[News](#)[Downloads](#)[CNET TV](#)ad ▶ [Click to Save up to \\$300/yr on calls](#)[Home](#) ▶ [CNET](#) ▶ [Appliances and Kitchen Gadgets blog](#)

Appliances & Kitchen Gadgets

a blog from CNET

February 4, 2009 4:21 PM PST

Induction-powered hot plate isn't hot

Posted by [Brian Krepshaw](#)

Font size



Print



E-mail



Share



Post a comment

Hot plates aren't hot any more. At least if you are calling portable induction burners hot plates. Which doesn't really make sense, because, well, they don't get hot. Cooking via induction does not heat up the surface material. Instead, heat is transferred directly into the cooking vessel via magnetic induction. All of this means that food cooks more efficiently and safer, to boot. Both of which are qualities that make sense in any portable cooking surface.

The **Fagor Portable Induction Burner** is a small, lightweight device that can be easily (and safely) transported. It measures only 14 inches by 12 inches, with a height of less than 3 inches, while rated for 1,300 watts. With 90 percent efficiency and six temperature control settings, the burner is at once efficient and precise.



Portable, safe, and clean.
(Credit: Sur La Table)

Beyond portability, efficiency, and safety, the burner is an elegant, nonobtrusive piece of equipment. The touch controls are integrated into the design, and feature a timer and a control pad lock. The lack of dials or knobs means that spills can easily be wiped away. Considering that the burner is constructed of heat-resistant glass, further cleanup is a snap as baked-on foods are avoided. Certainly the same could not be said of the hot plates of old.

Brian Krepshaw is a member of the CNET Blog Network and is not an employee of CNET.

Topics: [Appliances](#), [Cooking](#)

Tags: [hot plate](#), [induction](#), [Fagor Portable Induction Burner](#)

Share: Digg Del.icio.us Reddit

About Appliances and Kitchen Gadgets

Blog transformed the den and the living room, technology is about to revolutionize the kitchen and even the laundry room. Manufacturers are increasingly cramming silicon into everything from refrigerators to spoons, and you can count on CNET's technology experience to follow and explain these trends. In this blog, you'll find the good, the bad, the priceless, the useless, and everything that fits in between, brought to you by a team of culinary professionals and technology experts from CNET and its network of bloggers.

**Subscribe via RSS**

Click this link to view as XML.

Add this feed to your online news reader



add to



my YAHOO!



my MSN

Appliances and Kitchen Gadgets blog

[Appliances](#)[Eating](#)[Cooking](#)[Gadgets](#)[Drinking](#)[Serving](#)