

Questions on how best to cook with an Everhot

Do I need to adjust the control box often?

No – once you have found the perfect cooking temperatures you will very rarely need to make changes – although if you have something that is very ‘fussy’ on temperature, you can adjust it to exactly the right level.

Does the oven temperature drop when I use the hotplates?

No – the ovens are entirely independent to the hotplates. It is also worth noting that the hotplates maintain their temperature even when lifted for long periods.

How accurate are the oven temperatures?

The ovens are very accurately calibrated and are normally within one or two degrees of the set temperature.

Does it cook like an Aga/Rayburn?

Yes, all the wonderful benefits of cooking on a range cooker apply to the EVERHOT – a bottom oven that can produce fantastic meals that are cooked slowly and therefore do not dry the food out. Our ovens are made of thick walled steel and therefore cook the food uniformly by radiant heat rather than direct heat from an element. If you have enjoyed cooking on cast iron hotplates in the past you will find the EVERHOT no different in this respect.

What pans do I need for induction?

Induction hobs require pans that are magnetic. Any new pans you buy will be marked whether they are suitable for induction, but most homes will have cast iron or stainless pans that are already compatible – simply check them with a magnet.

Some aluminium pans now have a magnetic base inserted which allows use – we do not recommend these and they have been known to cause problems for induction hobs.

Please remember the pans for either the induction hob or cast-iron plates should have a thick flat base to allow good contact.

