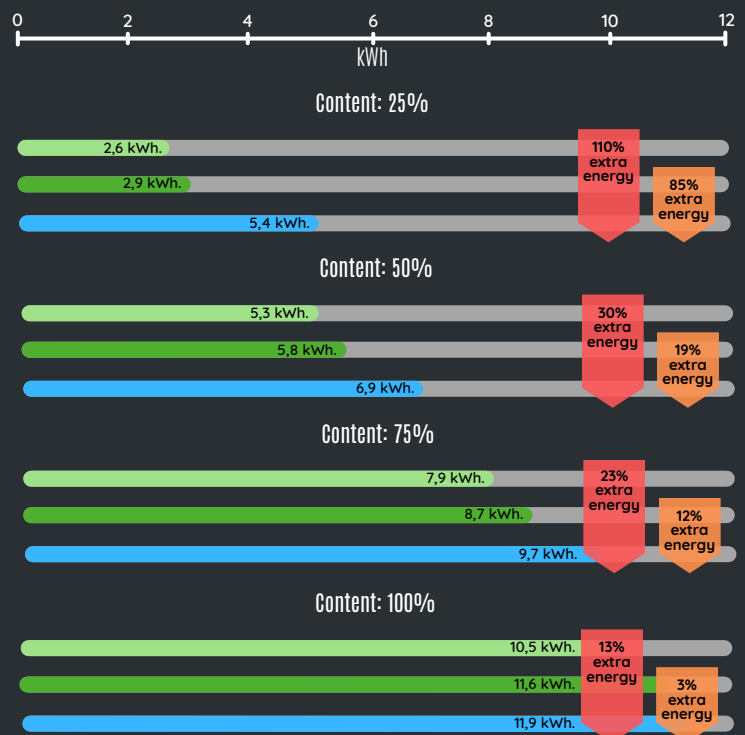
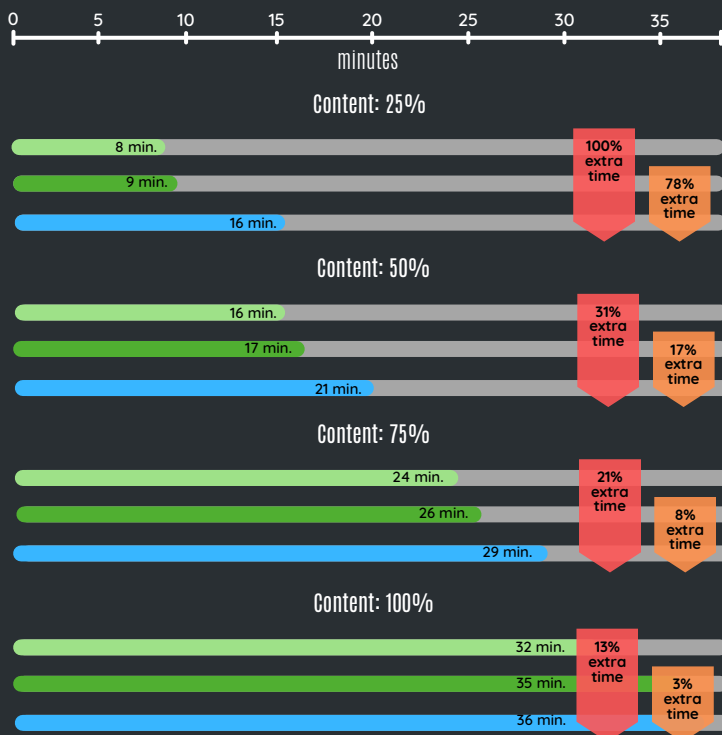


#NORQi_kettle

SAVE TIME AND MONEY!

Based on the fact that we know how commercial kitchens work, we have performed various cooking tests to compare kettles with induction heating, radiant heating and steam heating. We know that cooking starts at the bottom of the kettle and not by filling the kettle up to the edge with cold water! Therefore, we have made a series of tests that show the difference between the 3 types of kettles when you remember to think about how the kettle is used in a busy everyday life. It has something to do with time and money - and we think that is important!



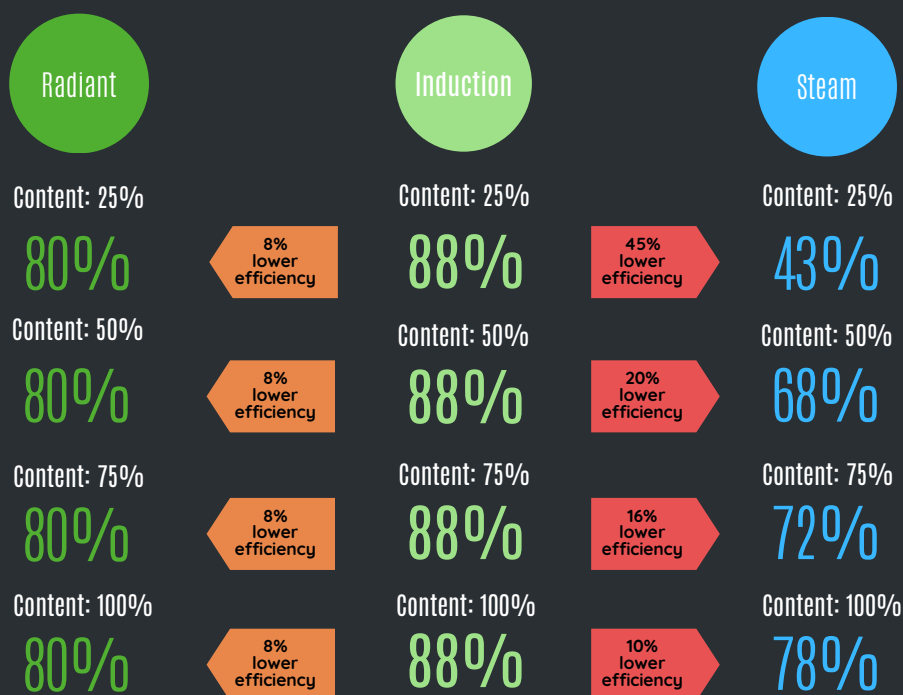
Heating water: 10°C. -> 90°C.
 Kettle with induction heating: 100 l. / 20 kW.
 Kettle with radiant heating: 100 l. / 20 kW.
 Kettle with steam heating: 100 l. / 20 kW.



#NORQi_kettle

LET'S TALK ABOUT EFFICIENCY!

The measurements from the cooking times allow us to calculate the real efficiency of the different types of kettles. The efficiency shows us how much of the energy used for heating actually heats the content inside of the kettles. The efficiency can show how much of the energy used, that actually was used to heat the content and how much of the energy was wasted during the process. Therefore, the efficiency is also a good reflection of how much you get for the money spend in the heating process. When you calculate the efficiency of a heating process, you have to know the necessary energy required to heat the product - in this case water. At the same time, the energy used in the heating process must be measured with each type of kettle. With these two numbers, you can calculate the product's effective efficiency. The higher the efficiency, the better the economy!



#inductionwins

Heating water: 10°C. -> 90°C.
 Kettle with induction heating: 100 l. / 20 kW.
 Kettle with radiant heating: 100 l. / 20 kW.
 Kettle with steam heating: 100 l. / 20 kW.