

Thanks for Trying an Induction Cooktop!



The quicker, safer, more climate-friendly way to cook!

Induction cooktops use electricity and magnetism to generate heat. Electromagnetic equipment below the cooktop's ceramic glass surface generates magnetic pulses that heat the cookware.

Heat transfers to the cooktop through induction—a much improved technology over gas and those old electric ranges! Plus, heating stops when you remove the pan from the cooktop.



Why Induction?

Control

Induction cooktops directly heat pans, therefore **wasting less heat than other types of cooktops.**

They are a popular choice for professional and home chefs because they cook faster, simmer more steadily, and respond more immediately to temperature changes.

Safety

Induction is one of the safest ways to cook because there is **no open flame or exposed heating element.** The cooktop heats only when it detects the presence of cookware. Plus, many models come with auto shut-off settings. No more worrying if you turned the stove off!

Clean

Besides being easy to clean (just a swipe of the surface), **induction cooktops cook with cleaner energy**, and more efficiently!

They also can replace your gas range—a major source of air pollution in your home—leading to cleaner, healthier air for your family.



Will your pots and pans work?

Induction works through magnetism, so be sure to use flat-bottomed cookware made from stainless steel, cast iron, or multiple layers of metal (these are all magnetic). You can easily test cookware by holding a magnet to the bottom.

If it sticks strongly, then it is compatible with induction cooktops! Aluminum and copper cookware require an extra steel diffuser plate.



Did you know?

Induction heats water in **half the time** compared to a gas stove?*

*Frontier Energy Report, July 2019

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What's Included?

- 1 induction cooktop with instructions
- 1 pan
- 1 magnet (to test your own cookware with!)
- This info page!

1 Get Ready

Wash the pan provided from the kit and set your induction cooktop on a sturdy, level surface. You can also test your own pots and pans with the magnet. If the magnet sticks to the bottom, you're in the clear to cook with it!

2 Get Set...

Before you start cooking, prepare your ingredients. Induction heats faster than gas or traditional electric coils, so it is best to be prepared ahead of time.

3 and Cook!

The cooktop has a HEATING and a TEMP mode. HEATING is best used for quick heating, when precise temperatures are not needed. TEMP is used for more precise cooking temperatures. To begin, press the power button and get ready to cook!

Do's and Dont's

- **DO** wipe the bottom of pots or pans before placing them on the cooktop
- **DO** make sure your pan is magnetic
- **DO** plug into a regular outlet
- **DO** use a flat-bottomed pan on the cooktop
- **DO NOT** touch the cooktop when it is hot
- **DO NOT** wash the cooktop in your dishwasher
- **DO NOT** put anything heavy (over 50lbs) on the cooktop
- **DO NOT** scratch the top surface

To learn how you can make your entire home more energy-efficient, check out our DIY Home Energy Savings Toolkit at 3C-REN.org/diy-toolkit