



The Basics

Induction Cooktops

Induction cooktops use clean electricity to transfer currents from the electromagnetic field beneath the cooktop to the cookware. Compared to gas stoves, which produce flames to heat cookware and release toxic gases into your home, induction technology releases no toxic pollutants, is safer, and heats faster.

? Why should I choose a Induction Cooktop

- **High-efficiency, high speed.** Using magnetism to heat the cookware is faster than any other medium, while using a fraction of the energy. You can heat a pot of water nearly twice as fast as a gas or standard electric cooktop. And, you can control the temperature more precisely than gas or traditional electric burners.
- **Health.** Cooking with a gas stovetop releases carbon monoxide, formaldehyde, and other pollutants into your home – emissions that are toxic for you and your family. Induction cooktops, powered by clean electricity, produce no emissions, improving the air quality in your home.
- **Safety.** While the surface of induction cooktops can get hot, heat is transferred directly to the cookware through conduction – no exposed heating element or open flame. And, as soon as the cookware is removed, the heating stops. Removed the pot but forgot to turn the burner off? No problem. No pot, no heat.
- **Easy to use.** Induction cookers are built into smooth glass or ceramic cooktops making clean-up much easier. Since induction burners do not heat the surface of the cooktop, spills won't burn or travel into hard to clean drip pans. Plus, your existing steel or cast iron cookware, anything that a magnet sticks to, will work with induction.

🕒 When is the best time to install?

- **During a remodel or new construction.** An induction cooktop requires a dedicated, grounded 240-volt circuit protected with 40-50 amp breakers that terminate in an approved junction box mounted near the cooktop. Planning for an induction stovetop installation during your remodel or new construction will allow your contractor to plan accordingly.
- **Whenever you are ready.** Enjoy induction cooking immediately with portable induction units that can be plugged into any 110-volt outlet.

🔧 What should I do next?

- **Work with a contractor.** For built-in installations, work with a qualified contractor to determine if your home requires any wiring upgrades. Portable induction units can be plugged into any common 110-volt outlet.