



## KEY TAKE-AWAYS

### INDUCTIONS STOVES FOR BURN FREE KITCHENS

Induction stoves don't get hot! The stove's electromagnetic current makes the pan heat up but their ceramic surface does not. Safe, energy efficient and fast, you can find hotplates, cooktops or ranges for different needs and different budgets. What makes them so safe?

-  Can't burn paper or melt plastic – there is never a hot element.
-  Auto shut-off when the pot is removed.
-  Auto-shut off when an empty or dry pan is detected.
-  Auto-shut off when food is burning (pan appears dry to the sensors).



**COST**

Hot Plates **\$70-100+** Cooktop or Range **\$1500-2500+**

Price range typical for both Canada and the U.S.

Other Costs: May require new set of pots and pans

#### WHAT YOU NEED

- ✓ Pans with a base that are
  - Flat (must be in contact with stovetop surface), and
  - Magnetic (e.g., Iron, steel, cast iron).



#### What to Look For

- ✓ Multiple temperature settings (preferably no less than 10).
- ✓ Timer that turns the stove off at the end of the count-down.
- ✓ Pans with the induction symbol.



*TIP: If a magnet sticks to the bottom of your pan it's the right kind of pan!*

*Hub Guide with more details coming soon.*

#### RECOMMENDED PRODUCTS

- ✓ An increasing number of good brands and products are coming to market in all price ranges. Google "Induction stoves" on Amazon and Home Depot to get a sense of what's available. Look for items with a high volume of rankings.



#### A Few Downsides

- The stove can heat 2x as fast as Gas; takes a little while to find the right temperature settings.
- Minimum pan size required. A pan too small for the burner size does not register so the stove shuts off.
- The Humming sound from the magnetic coils and cooling fans.