INDUCTION COOKTOPS

THE SWITCH IS ON

The leading technology that outperforms gas across the board



Some passionate cooks and foodies can't imagine giving up their gas ranges, but many never look back after trying induction.

Induction cooktops transfer heat directly to the pan through magnetism, creating a more efficient, safer, and better cooking experience.

Unlike gas or even traditional electric coil stoves, induction cooktops are incredibly efficient and precise, keeping the heat exactly where you want it.

THE BOTTOM LINE: Induction stoves your food cook faster and safer, and is a healthier, more sustainable alternative to gas.

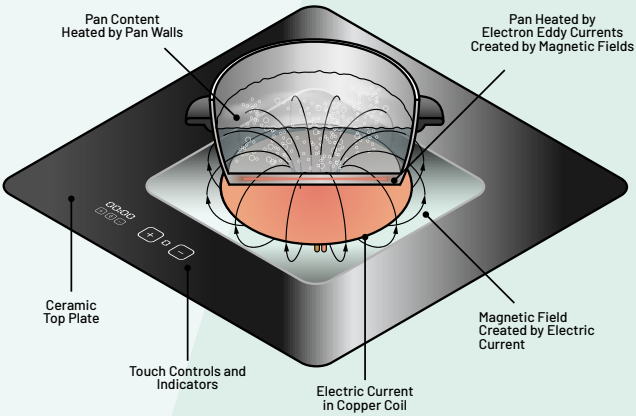
Learn more at **SwitchIsOn.org/Cooking**

Compared to gas and electric coil, induction ranges:

Heat up faster. Induction cooktops can bring water to a boil in half the time of gas. That's fast!

Offer more precision. Induction cooktops allow you to cook at very specific temperatures, even at low heat for things like tempering chocolate.

Provide more safety. Induction burners only heat the pan — not the cooktop surface — which means the rest of the stove remains cool when it's on. Plus, there is no open flame or combustion inside of your home.



Induction is popular among gourmet chefs in both residential and commercial kitchens alike. According to Consumer Reports, every induction cooktop and induction range that it tested "delivers fast cooktop heat and superb simmering." Even world-renowned chef Wolfgang Puck has swapped out gas for induction.

Making the switch from a gas stove can feel daunting, but we are here to support you along the way. Learn more, or even try out induction on your own, through the Switch Is On.

Scan the QR code to learn more!

Learn more at **SwitchIsOn.org/incentives**