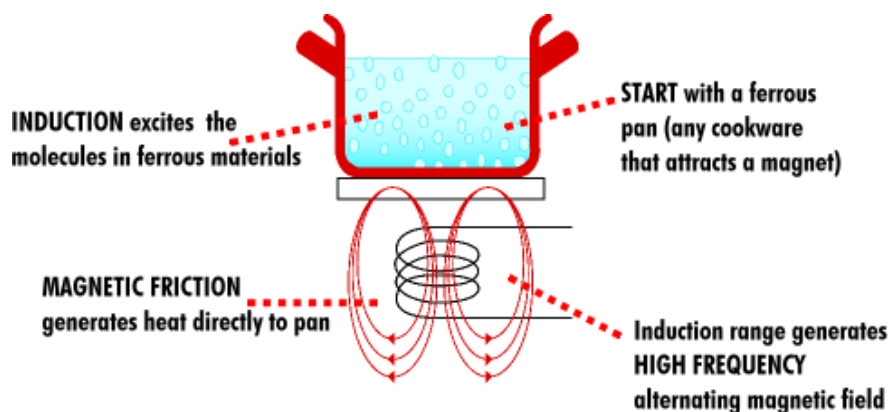


INDUCTION COOKING

How Induction Cooking Works

Induction cooking systems use an alternating electrical current to create a fluctuating magnetic field that will heat cookware. Because they heat the cookware itself, rather than the cooking surface, very little heat is lost in induction cooking. This makes induction a highly energy-efficient cooking method. An induction cooktop consists of a or glass or ceramic plate with an electromagnetic coil beneath it. When the burner is turned on, the coil generates a magnetic field that heats the iron in cookware placed on the cooking surface.



Benefits of Induction Cooking

Many professional chefs endorse induction cooking because it takes less time than conventional methods for many tasks, such as boiling water, than conventional methods. Induction also provides a level of temperature control unrivaled by gas and traditional electric cooktops. Safety benefits include a reduced risk of burns for cooks. Commercial kitchens that use induction also save significantly on air conditioning, as the ambient temperature of the room is affected less.

Is Induction Cooking Right for Me?

Induction cooking is great for people who want a faster, cleaner, safer cooking system. Cooking with induction will have minimal effect on kitchen temperature, making cooking on hot summer days. Because the cooktop surface doesn't get hot, the risk of burns is reduced, making it safer for curious children and pets. The smooth cooking surface is extremely easy to clean.

Rebate Amounts and Requirements

Induction Range (Cooktop + Oven): \$500

- Cooktop must be entirely induction
- Cannot be dual-fuel (both cooktop and oven must be entirely powered by electricity)

Cooktop Only: \$250

- Cooktop must be entirely induction

Questions? Call (415) 473-3609 or email energy@marincounty.org
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