

# 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](https://SwitchIsOn.org/Cooking)

## Compared to gas and electric coil, induction ranges:



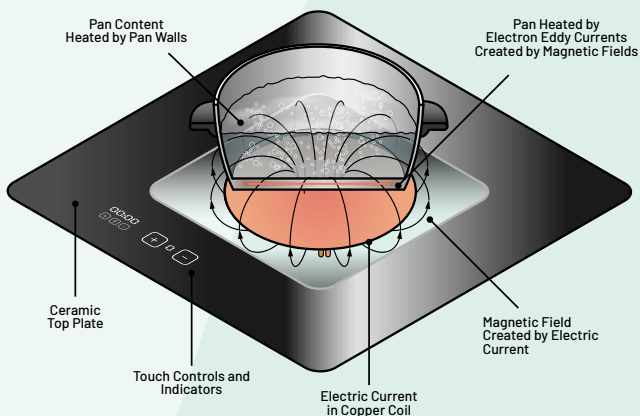
**Heat up faster.** Induction cooktops can bring water to a boil in half the time of gas. That's fast!



**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](https://SwitchIsOn.org/incentives)