

Come Home to High-Efficiency Cooking

With an induction cooktop.

Fast, efficient, safe, and versatile - discover the most efficient cooking technology available today.



Induction offers precision cooking that is safe, much faster than a natural gas or standard electric stove, and decidedly energy-efficient!

Ask your builder or renovator how this feature can transform your home!

Induction Cooktop

Induction cooktops are becoming increasingly popular, and it's easy to see why. Cooking with induction is faster, safer, and more energy-efficient than cooking with conventional electric or natural gas appliances.

What are the Benefits?

- **Highest efficiency:** When cooking with induction, up to 90% of the heat produced is transferred to the food you're cooking, compared to only 40% with natural gas. This results in needing less energy to cook.
- **Speed, power, and precision:** Cooking with induction gives precise temperature control and faster cook times than gas or electric ranges.
- **Safe:** An induction cooktop only works if there's a pan on top, and the cooktop itself stays cool to the touch (except for where a hot metal pan has been sitting). This makes the risk of fires and burned skin very low.
- **Easy to clean:** No more cleaning cooked-on spills or irregular gas grills! Smooth induction cooktops are easy to keep clean.
- **Climate-friendly:** Powered by electricity, which is almost emission-free in BC, induction is the most climate-friendly cooking method available today.
- **Breathe easy:** By not using natural gas there is no need to worry about natural gas leaks or polluting your home with nitrogen dioxide (NO₂), an air contaminant.
- **Cook in comfort:** Since very little heat escapes to the surrounding air, cooking with induction doesn't impact the temperature in your kitchen.

What are the Costs?

Purchase prices for an induction cooktop are generally more expensive than other electric or gas cooktops, but the higher price may be offset by cost savings in other areas. For example, an induction cooktop is more energy-efficient than a conventional electric range, which means lower electricity bills. Unlike natural gas, an induction cooktop doesn't require a gas hookup, and electricity is not subject to natural gas monthly connection fees or carbon tax. The average price of a mid-range built-in induction cooktop is between \$2,000 and \$3,000 and are readily available at most appliance retailers.

Tips for Buying and Using an Induction Cooktop

- **Buy quality:** Ask your retailer/installer about the expected lifetime of your induction cooktop. Higher-quality models may also have a wider range of special features.
- **Use the right cookware:** Because they rely on magnetic energy to work, an induction cooktop can only be used with pots and pans made from certain metals like iron or stainless steel. If you're unsure about your cookware, test it with a magnet. If the magnet sticks, your cookware is induction-ready. Avoid copper-bottom and aluminum-bottom pans.
- **Easy does it:** The power and speed of induction cooking can take new users by surprise. If you learned to cook on an electric or gas range, you may need to adjust your timing and cooking habits to avoid burning food.
- **Proper ventilation:** No matter which cooking method you choose, ensure that your kitchen is equipped with an outdoor-vented range hood, installed directly above your stove or range. Use your range hood to remove any odours, heat, and steam that are released when cooking.

How does it Work?

An induction cooktop produces heat right in the metal base of your pan using electromagnetism, rather than using heat from flames or elements. When you turn your cooktop on, electricity passes through a copper coil under the smooth surface of the cooktop, which creates a magnetic field above the coil. When you place a suitable pan on top (above that coil) the magnetic field from the coil induces an electric current directly in the base of the pan, which heats it up enough to cook without wasting energy by heating the surrounding cooktop or air.

