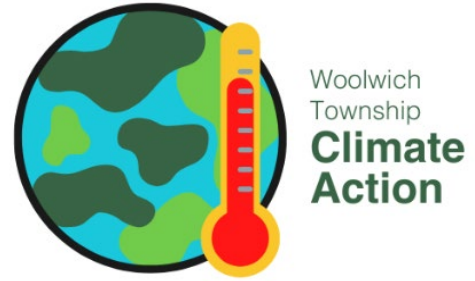


Induction Stoves

Induction stoves have become popular because they are safer, cleaner, more energy efficient, and produce fewer emissions than gas stoves.

At the same time, there are a few pros and cons to consider when switching to cooking with an induction burner.



FAQ

What are induction cookers?

Induction cookers use electromagnets under a glass surface to induce a small current that heats up the pot. This is more efficient than conventional stoves that must first transfer heat from the element or flame.

What are the advantages of induction cookers?

1. They are faster and more energy efficient than electric coil, electric ceramic top, and gas stoves.
2. They will have instant heat adjustments. When you turn down the heat on a boiling pot of water, the boiling will decrease instantly.
3. They do not produce the greenhouse gas emissions that cause climate change.
4. They do not use an open flame and therefore do not generate the indoor air pollutants that can be harmful to our health and trigger asthma. See <https://rmi.org/insight/gas-stoves-pollution-health>
5. They generate less waste heat than other stoves. No more slaving away over a hot stove.
6. There is a lower fire risk because there is no open flame or hot elements.
7. The glass top is easy to clean.

8. They have very lower power settings meaning no more need for double broilers.

What are the disadvantages of induction cookers?

1. Induction cookers often cost more upfront than other cooking appliances. However, some households have replaced their stove with one or more single burner induction cookers that they can store in a cupboard to free up counter space.
2. Induction will only work with most stainless steel, enamel, and cast-iron cookware. If a magnet sticks to the bottom, induction will work.
3. Induction cookers may produce a humming or buzzing sound, especially at high settings.
4. Induction cookers can interfere with pacemakers or defibrillators. Persons with these devices are advised to keep the induction burners at an arm's length while cooking.

Are induction cookers really faster and more efficient?

Oh yes. The biggest challenge to adapting to induction cooking is often the speed. You can expect even faster results with a full induction cooktop that is more powerful than a portable induction cooker.

Do I need special pots and pans?

Induction cookers work with most cookware: stainless steel, cast iron, or enameled iron cookware. The technology will not work with copper, glass, or ceramic, unless they have a layer of magnetic material on the bottom. If a fridge magnet sticks to the bottom, you are good to go.

How do I clean an induction cooker?

Wiping the surface of the induction cooker with warm, soapy water is recommended. Do not use abrasives.

Where Can I Learn More?

- <https://www.consumerreports.org/appliances/ranges/pros-and-cons-of-induction-cooktops-and-ranges-a5854942923/>
- <https://www.americastestkitchen.com/articles/3865-is-induction-the-future-of-cooking>
- <https://www.cbc.ca/news/science/what-on-earth-induction-stoves-1.6411937>

- <https://bloomberg.com/news/newsletters/2023-07-02/is-an-induction-stove-safe-with-a-pacemaker-ask-prognosis>
- <https://www.youtube.com/watch?v=ooNzRrHA9VY>

Source:



Woolwich Township Climate Action Bulk Buy Program

Canadian Appliance Source (CAS) is offering discounted pricing on a variety of induction ranges and cooktops, supporting *Woolwich Township Climate Action*. Customers will be eligible for discounts, varying with the model chosen, from \$100 to \$300 on induction ranges and \$100 to \$200 on induction cooktops. Note that you do not need to live in Woolwich Township to apply for this bulk buy program.

Firstly, please complete **the form at [this link](#)** to participate in the bulk buy program.

What to expect: A Canadian Appliance Source Advisor, Joanne Mailloux, will contact you within 2 business days. You can also call Joanne at (226)799-3168 or email joanne.m@caslp.ca to sign up or for further details on the Bulk Buy discount and availability of models. If you are switching from fossil gas, you will need to ask for an installer qualified to shut off the stove gas line.

Note: we suggest doing some research on your own prior to contacting Canadian Appliance Source. If you are switching from fossil gas you may need to arrange for an electrical outlet installation. You may want to look at specific features of the induction stoves on the CAS website or call to ask about other models you are interested in. And you may want to check the compatibility of your current cookware, in case new purchases are necessary.

