

BRING YOUR KITCHEN INTO THE 21st CENTURY: CONVERT TO AN **INDUCTION STOVETOP!**

INDUCTION COOKING IS THE NEXT BIG THING FOR KITCHENS. DON'T GET LEFT BEHIND!
LEARN MORE ABOUT THE TECHNOLOGY,
ITS BENEFITS, AND HOW YOU CAN TEST IT OUT FOR YOURSELF!

Benefits of Induction Cooking:



Cook faster: Heat transfers to the pan immediately. Water can boil 2 times faster than on a gas stove.



Easy to clean: Simply spray the flat glass surface and wipe! There are no burners to remove.



Sleek design: Induction stovetops are quickly gaining popularity for sophisticated technology and modern looks.



Better temperature control: Set precise digital controls and cook food evenly.



Energy-efficient: Induction is two times better at heating than gas stoves, saving money on utility bills.



Stay cool: Induction stovetops only heat the pan and the food inside, keeping your kitchen cooler.



Reduce pollution: Gas appliances emit methane gas a harmful climate pollutant. Induction stovetops release zero gases in your home.

Health Benefits of Induction Cooking

Safer: No flames and little residual heat means no burns. Induction cooktops cool to the touch almost immediately;

Healthier Indoor Air: Gas stoves can cause indoor air to reach levels that would be illegal outdoors and release toxins such as carbon monoxide and nitrogen dioxide;

Better for Kids: Children in homes with gas stoves have an increased risk of childhood asthma, learning disabilities, aggravated respiratory systems and lung infections, increased susceptibility to allergens, and more;

African-American Children: Nearly 16 percent of African-American children have asthma compared to 7 percent of White children. Gas stoves put African-American children at higher health risk.





How Does Induction Work?

An induction stovetop uses magnetic coils below the ceramic glass surface to quickly generate heat directly to the pan. This allows for precise simmering and control.

Types of Induction Products:

Range: 4 to 6 element ("burner") cooktops are paired with an electric convection oven for as low as \$900.

Cooktop: 4 to 6 element cooktops are dropped into a countertop and are independent of an oven. Prices start at \$500.

Portable: 1 to 2 element units can be plugged in anywhere and stored away when finished. Prices start at \$50.



Tips for Converting to Induction:

The time to buy is when your current appliance breaks down or you are remodeling your kitchen. **A typical stove will last 10 to 15 years.**

Make sure your kitchen has a 240-volt outlet. No gas line installation required!

Find your **preferred make and model** at any appliance or home improvement store.

See if a magnet will stick to the bottom of your pots and pans. If it sticks, **you are ready to give induction cooking a try!** If it doesn't stick, start replacing pots and pans as needed. Check that products are compatible with induction before buying!

Test out a portable induction cooktop first! Practice on one of these affordable, low-maintenance appliances before installing a full range or cooktop.



Do you want to learn more?



SCAN ME

Watch Chef Tagere Southwell demonstrate induction cooking!



SCAN ME

Read about health effects of gas stoves!



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