### **BUILD ELECTRIC TECHNICAL BRIEF**

# **High Efficiency Electric** Induction Cooktops

for residential buildings

Induction cooktop technology is highly energy efficient and the guickest, most even heating on the market. Powered by clean electricity, induction cooktops offer climate and health benefits compared to gas stoves, in addition to excellent performance in the kitchen.

#### SIGNIFICANT OPPORTUNITY

Induction cooktops cook faster, more safely, and use less energywithout the risks of indoor air pollution from gas stoves.

% clean electricity BY 2045

THERE IS A % increased risk of asthma symptoms FOR CHILDREN IN HOMES WITH GAS STOVES

#### **BENEFITS**



# Fast & Efficient

Use less energy than gas or standard electric cooktops, and boil water twice as fast.



# Healthy

Clean electric induction cooktops don't rely on combustion of gas, removing a major source of indoor air pollution.



### Safer

No open flame and very little residual heat on the surface, dramatically reducing risk of fire or burns.



# **Better Control**

**Digital controls** allow setting temperature precisely without having to judge a variable flickering flame.



# Easy to Clean

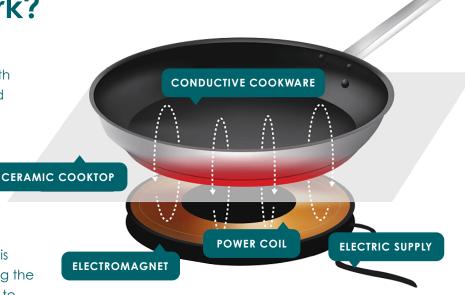
Food doesn't get burned onto the smooth surface, just wipe clean.





# How do they work?

Induction cooktops are electric, but heat up pans using magnetism beneath an easy-to-clean glass surface. Instead of burning gas or transfering heat from a metal coil, induction technology moves a magnetic field back and forth very rapidly, heating up the cookware directly. This magnetic field can be precisely controlled, giving you exactly the amount of heat you want in less time. Very little energy is wasted heating surrounding air, keeping the kitchen cool. The surface remains cool to the touch, reducing risk of burns and fire safer for everyone, especially children.



#### INDUCTION IS

85%

efficient while gas stoves only deliver 32% of the flame heat to the pan.

direct emissions

#### CONSIDERATIONS

# Cookware

If a magnet sticks, the pan will work. Induction cooktops work with all iron cookware, most stainless steel, and blue steel. Aluminum, copper, and glass work if the manufacturer has added an iron or steel plate to the bottom.

# **Appliance Options**

Induction cooktops can be found at any appliance store or home improvement center. They are sold in three configurations: range paired with electric oven, cooktop, and small portable countertop units—which start around \$70.

### **Power Source**

A small 1-2 burner portable cooktop plugs into any common 110-volt outlet. A fullsize, 4-6 burner cooktop requires a 240-volt outlet with a 40- or 50- amp breaker.



Going Induction Guide from Building Decarbonization Coalition

tinyurl.com/hr4n3unx

Build Electric Washington buildelectricwa.org