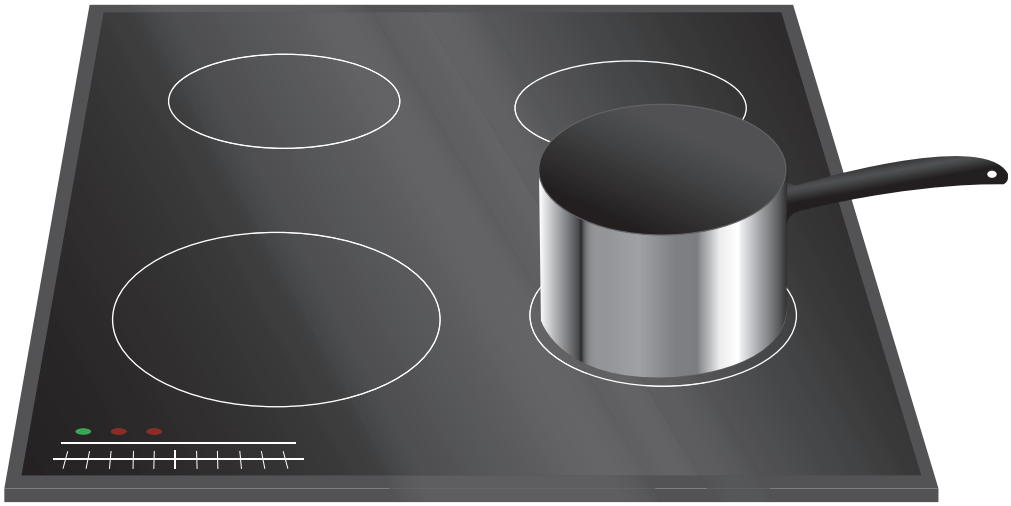
PATH TOP 10

Induction Cooktops—A Cool Way to Cook

WHAT IT IS: Cooking without heat sounds downright impossible. But with induction cooktops, it's not only possible, but more energy efficient as well.

Induction cooking uses electricity to produce a magnetic field that causes molecular movement in cookware. The movement produces heat that warms the pot and the pot's contents. The cookware gets hot but the stovetop stays cool, so it's safer and uses less energy than traditional cooking technologies.



WHY IT'S A PATH FAVORITE:

- Energy Efficiency: Induction cooktops are 25% more energy efficient than traditional stoves.
- Safety: When the meal is ready to eat, junior won't burn his hands on a still-hot stovetop…and neither will you.

INITIAL COST:

Induction cooktops cost three to four times more than an electric cooktop, ranging in price from $1,800 to $4,000, depending on the manufacturer and the features.

OPERATIONAL COST:

Induction cooking is 90% efficient, compared to electrical cooking, which is 65% efficient.

U.S. CODE ACCEPTANCE:

Induction cooktops should meet the same requirements as electric cooktops.

INSTALLATION:

Installation is similar to that of traditional electrical stoves.

WARRANTY:

Varies by manufacturer.

BENEFITS FOR HOMEOWNERS:

- Induction cooking heats food faster and more efficiently than electric or gas stoves.
- Induction cooktops are safer than their traditional counterparts because the pot gets hot, not the cooking space.