

What is Induction Cooking?

Induction is a cooking technology that passes an electric current through a copper coil to create an electromagnetic field. The electromagnetic field creates energy by exciting the molecules in the cookware, heating your cookware, not the cooktop surface.



Induction Cooking Features & Benefits

Efficient

Little energy is wasted during the cooking process. No wait time for an electric coil to heat up and since induction technology only heats the cookware, no excess heat enters the cooking area meaning no additional ventilation is needed.

Safer

- The cookware itself is heated, not the cooktop surface so the cooktop surface stays cool while cooking, decreasing the risk of fire or burns.
- Features an automatic shutdown when a pan overheats or is removed from the cooktop surface.
- No natural gas or open flame so the portable induction cooktop does not contribute to indoor air pollution.

Care & Maintenance

Most spills will not burn onto the heat resistant glass surface. There is very little wait for the cooking surface to cool down to clean.

Cleaning

Use a moist cloth with mild liquid detergent to wipe off any grease and stains. Let it air dry. DO NOT submerge the cooktop in water or place the cooktop in the dishwasher.

Will my cookware work?

Most cookware is compatible with portable induction cooktop.

Use the magnet on the lanyard included in your kit to determine if your pot, pan, or kettle is ferrous (has an iron-based core), If the magnet sticks to the bottom of your cookware, it will be compatible.

What's that Noise?

A humming sound while cooking or boiling on an induction cooking surface is normal. Different types of cookware may produce different noises such as hums or buzzes. Heavier pans such as enameled cast iron produce less noise than a lighter weight stainless steel pan. The size of the pan and the amount of contents can also contribute to the sound level.

- Reduce noise by raising or lowering the power level setting on your cooktop.
- Ensure your cookware completely covers the cooktop element ring.

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Induction Cooktop

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Kit Includes:

- Duxtop Portable Induction Cooktop
- Informational pamphlet
- User manual
- Magnet, Lanyard, Carrying bag

Note: Induction Cooktop Kits can only be checked out to those 18 years of age or older.

- Model: Duxtop Portable Induction Cooktop, Counter Top Burner Induction Hot Plate with LCD Sensor Touch 1800 Watts, Silver 9600LS/BT-200DZ
- Dimensions: 11.4"D x 14"W x 2.5"H
- Wattage: 1800 watts
- Voltage: 120 Volts

Watch: Informational video about Induction Cooking on youtube



[youtube.com/watch?v=wu1Rcfonxps](https://www.youtube.com/watch?v=wu1Rcfonxps)



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