



## Induction Cooktop Loaner Program

### Frequently Asked Questions (FAQ)

**Q1:** How does an induction cooktop work?

**A1:** Induction cooktops work with electromagnetic induction. Once you switch on the power, an alternating electric current passes through copper heating coils installed underneath its flat ceramic surface. Once you place a pot or pan that contains the right amount of iron on the surface, it will activate a magnetic charge that will heat the food while the cooktop remains cool. The electric current in the cooktop directs heat into the magnetic cookware.

**Q2:** What are the benefits of induction cooktops?

**A2:** There are numerous benefits to switching from gas to induction.

1. **More energy efficient.** There is no heat lost in induction cooking because the heat is transferred only when the magnetic pan and electric current in the burner are in contact.
2. **Quicker cooking.** Induction cooktops can heat up and cook meals more efficiently due to the direct transfer of heat from burner to pan.
3. **Greater temperature control.** Induction cooktops allow you to adjust the exact temperature of the cooktop.
4. **Healthier.** Gas stoves contribute to indoor air pollution with methane, nitrogen dioxide, and other greenhouse gases.
5. **Greener.** Fossil fuels, a major contributor to climate change, are burned in order to power gas stoves. Induction stoves and cooktops solely use carbon-free electricity.
6. **Safer.** Induction stoves have no open flames or hot coils, making it safer to cook with children or around pets. Burners only heat up when compatible cookware is placed on top. It also prevents fire hazards and the risk of burns.
7. **Easier to clean.** Due to its crevice-free, flat ceramic surface, all you need for cleanup is a damp cloth for a quick wipe. The cooktop and burner remain cool to the touch, so no spills will burn due to heat and the cooktop can be wiped down immediately after use.
8. **Less excess heat in your environment.** Since there is no excess heat put into the air, kitchen ventilation is easier to manage, and your cooking environment will be kept cool and comfortable.

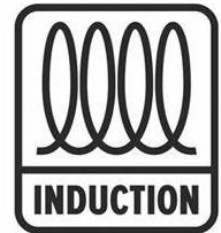
**Q3:** What is the difference between gas/electric and induction cooktops?

**A3:** Induction cooktops are 5-10% more energy efficient than electric stoves and three times more efficient than gas stoves. Electric cooktops transfer heat from the coil through the surface

and into the cookware while induction cooktops heat the cookware directly. This allows for a quicker, more evenly heated pot/pan with less heat lost. Gas stovetops release heat into the air and not directly into the cookware, making it less efficient than induction cooktops.

**Q4:** What cookware can I use on the induction cooktop?

**A4:** Cast iron, stainless steel, carbon steel, all-clad, and any ferromagnetic cookware will work on the induction cooktop. Cookware with the induction-compatible symbol (reference image to the right) will work. Test your pan with a magnet. If the magnet sticks and holds to the bottom of the cookware, it will work. Reference the image below to see which pots and pans are compatible with induction.



If the magnet does not stick to the cookware's bottom, it will not work on induction stoves/cooktops. Glass, ceramic, copper, aluminum, aluminum foil, and some mixed materials with stainless steel will also not work on induction.

The pot and pan provided in our Induction Cooktop Loaner Kit are from the brand [JEETEE on Amazon](#). Induction compatible cookware can range anywhere from \$20-\$100+. We recommend verifying the compatibility of your current cookware before purchasing new ones.

The infographic features a central illustration of a black induction cooktop with four burners. Above it is the City of Morgan Hill logo and the title "IS MY COOKWARE INDUCTION-COMPATIBLE?" with the subtitle "It depends on the material!". To the left of the cooktop, three items are shown with green checkmarks: a black cast iron skillet labeled "Cast iron", a red enameled cast iron skillet labeled "Enameled cast iron", and a silver stainless steel pot labeled "Stainless steel (most types, but not all, so be aware)". To the right, three items are shown with red X marks: a silver aluminum pan labeled "Aluminum", a copper pot labeled "All-copper", and a glass pot labeled "Glass". A white-bordered box at the bottom center contains the note: "Note: Any of these materials WILL work if the bottom has a magnetic layer."

**Q5:** I am not a resident of Morgan Hill. Can I still check out a cooktop?

**A5:** Our induction cooktop loaner program is only available to residents of Morgan Hill, but other cities have their own induction loaner programs.

**Q6:** Who else is using induction?

**A6:** Induction cooking has become extremely popular for many celebrity and Michelin star chefs and restaurants. It has become the newest way to cook your food like a pro! Visit the websites below for articles about cooks who love induction and which Michelin Star chefs and restaurants are switching over to induction cooking.

- [Professional Chefs Love Induction Cooking and You Should Too - EuroKera](#)
- [Mythbusters! The truth about induction cooking from chefs in the know. — The William J. Worthen Foundation](#)
- [Why Curtis Stone Loves Bosch Induction Cooktops | Heart of the Home \(bosch-home.com\)](#)
- [The Case for Induction Cooking, Versus Gas Stoves - The New York Times \(nytimes.com\)](#)
- [What Do Chefs Think About Induction Cooking? - Home Cook World](#)

**Q7:** The pickup location is the Morgan Hill Library. Do I need a library card to check out?

**A7:** You do not need a Santa Clara County Library card to check out the induction cooktop loaner kit. The Morgan Hill Library is just a local pickup zone for residents to pick the kit up.

**Other questions? Please direct any further questions to**  
**[ClimateActionPlan@morganhill.ca.gov](mailto:ClimateActionPlan@morganhill.ca.gov) or call (408) 310-4169.**