

Safe Sustainable Cooking

electric & induction cooktops

WHY COOK ELECTRIC?

Electric and induction cooking is safer for our health, especially children's. When you use a gas stove, it emits a gas called nitrous oxides, a respiratory irritant known to trigger asthma, especially in children. Electric stoves run on electricity from the grid which is increasingly being powered by renewable energy. Electric cooking offers an easy way to avoid adding pollution inside your home, essential to protecting indoor air quality.

INDUCTION STOVETOPS

Induction stovetops are a type of electric cooktop that uses induction technology to directly heat your cookware. Induction ranges require pots and pans that are made from a magnetic material. Pots and pans made of carbon steel, stainless steel, and cast iron are commonly induction compatible, while materials like copper, glass and aluminum are not.

Choose an induction stove for its energy efficiency, rapid heating, and precise temperature control, which reduce cooking times and lower electricity bills. Additionally, induction stoves enhance safety by remaining cool to the touch and offer a sleek, easy-to-clean design for a modern and efficient kitchen.

Want to try an induction cooktop? Plug-in induction stoves are now available for checkout at the Park City and Summit County libraries for patrons to try cooking electric!

CONTACT US



SAVE ENERGY

Induction stoves save energy by directly transferring heat to induction-compatible cookware, minimizing energy loss and reducing cooking time. Their precise temperature control and quick response contribute to enhanced energy efficiency, making them a sustainable choice in the kitchen. Induction stoves are up to 10% more energy-efficient than conventional electric smoothtop stoves, and about 3x more efficient than gas stoves.



SAVE MONEY

Saving energy means saving money on utility bills! While induction stoves may have a higher upfront cost, the money you save over time by cooking more efficiently may lead to long-term cost savings.



IMPROVE AIR QUALITY

Induction cooktops produce no pollutants and protect the air inside your home. (It should be noted that vapors and particles are released from food while cooking, no matter what technology your stove uses). Pollutants commonly emitted by gas stovetops include nitrous oxides, carbon monoxide, and formaldehyde. Avoid those pollutants by cooking electric, and when the electricity you use comes from renewable resources, there are fewer emissions overall!



IMPROVE SAFETY

Because induction cooktops work by heating your pots and pans directly, they are a safer choice especially in small kitchens or kitchens in households with young kids, older adults, or disabled cooks. Only your pot heats up while you cook - no open flames necessary. Induction cooking-compatible cookware must be used with induction stovetops. When purchasing new cookware, be sure to look for PFAS-free.



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