

# The Benefits of Induction Cooking

The modern kitchen gets a makeover. Homeowners and professional chefs alike are embracing the precision and speed of induction cooking. The flameless technology is safer, easier to clean, more precise and more energy efficient than its competitors. The superior functionality of induction is giving luxury cooking a rebrand.

## Why are induction cooktops and ranges gaining popularity in new kitchens?

- 1. Homeowner preference.** Precise, **safe, easy-to-clean**, better indoor **air quality** and better for the climate. The demand for healthy homes is rising, making induction a better alternative for homeowners.
- 2. Simplification of services.** With a **growing trend** moving to electrification of space and water heating, there is less demand for a gas connection to the home for cooking and decorative fireplaces. Using induction ranges in new homes **saves builders** from the gas infrastructure costs.
- 3. Building performance.** As builders are adopting higher performance construction methods, efficiency and air-tightness matter. Induction ranges and cooktops can have lower ventilation rates and are more **energy efficient** than traditional gas or electric cooking. The Province of BC recently introduced an optional building code, called the Zero Carbon Step Code. Including electric cooking helps to meet the highest levels of the code.
- 4. Competitive advantage.** Induction cooktops and ranges are more than a trend, they are an increasingly popular long-term investment. This advanced technology offers better **precision, control**, unmatched energy efficiency, **cooler kitchen** temperatures and healthier indoor air.



# The Induction Advantage

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## Healthier

Induction stoves do not emit harmful gases into your home or environment.



## Energy Efficient

Up to 90% efficient, energy goes into the pan, not into the air.



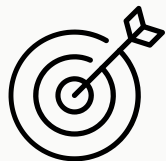
## Safer

Flameless and cool to the touch when the pan is removed.



## Easy to Clean

Smooth, wipe-clean surface.



## Precise

Boils water up to twice as fast as gas, has precise temperature control, and cooks evenly.



## Climate-Friendly

Uses electromagnetism and clean electricity to cook.



Find out more here  
including  
[free recipe book](#)



Ask your sales rep about induction cooking