



The Induction Heating Process

Induction is an advanced cooking technology that utilizes magnetized copper coils to directly heat your cookware, **making it more energy efficient than traditional gas burners or electric resistance elements.**

Induction improves:

- Speed
- Control
- Safety
- Kitchen comfort
- Cleanability

Enjoy your time with induction cooking.

Contact us

Questions or problems with your induction loaner unit or the return process?

Please reach out to our support team at:



925-326-7544 or



ICLP@frontierenergy.com

We are open Monday through Friday, 8 a.m. to 5 p.m.



Induction cooking resources

Explore resources for your induction cooktop loaner unit, including instructional videos, educational opportunities and more.



Scan the QR code to get started.

fishnick.com/pge-iclp

Induction Cooktop Loaner Program for businesses



Cooking with induction

Is my cookware induction-compatible?

✓ YES



Cast iron



Enameled cast iron



Blue/black carbon steel

USUALLY



Stainless steel

Note: Some stainless steel pans DO NOT contain iron and ARE NOT compatible with induction.

✗ NO



Aluminum



Glass



Copper

Note: These materials WILL work if the bottom has a magnetic layer.



Cookware with this symbol is "induction ready."

As with any new tool, cooking with induction takes some practice and adjustment. Before you start cooking, there are a few important things to consider.

The induction cooktop comes equipped with two cook modes: power and temperature. The power level selected directly relates to the amount of wattage the cooktop generates. To increase the cooking speed, select a higher power level.

The temperature mode should be used when a specific cooking temperature needs to be maintained, like:

- Deep frying
- Tempering

Induction cooktops require compatible cookware. The rule of thumb for selecting cookware is: **if a magnet sticks to the pot or pan bottom, the cookware will work with induction.**

The cooktop surface, made of hard, heat-resistant ceramic glass, is easy to maintain. Simply wipe off grease and stains using a moist cloth with a mild liquid detergent, and let the surface air-dry. Protect the cooktop from dust by covering when not in use.

Next steps: Induction options and electrifying your kitchen



The Food Service Technology Center (FSTC) offers expert buying guidance based on your operation's needs as well as a "Try Before You Buy" program.

The program allows operators to demo larger scale induction cooktops and ranges with their menu items before committing to a purchase.

Induction equipment also isn't just limited to cooktops. Commercial manufacturers offer induction woks, griddles, buffet tables, soup wells and more, all of which are available to demo at the FSTC.

For more information on classes, equipment demonstrations and other resources for commercial kitchens looking to go electric, visit the following links or scan the QR codes.



pge.com/electrification



switchison.org