



The Induction Heating Process

Induction is an advanced cooking technology that creates a magnetic field to directly heat the cookware. **Induction is more energy efficient than traditional gas burners or electric resistance elements.**

Induction improves:

- Speed
- Control
- Safety
- 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/pg-e-iclp



Induction Cooktop Loaner Program for residential customers



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 items to consider.

With induction, your cookware will heat up much faster than with gas burners or electric resistance elements. Start with a low power level and adjust from there.

The cooktop also offers a mode for maintaining precise temperatures. It is perfect for:

- Melting butter or chocolate
- Controlling oil temperature when frying

Induction cooktops require compatible cookware. **If a magnet sticks to the bottom of your cookware, it will work with induction.**

The cooktop surface is easy to clean. Use a moist cloth with a mild detergent to wipe off grease and food particles, and let the surface air-dry.

Next steps: Making the switch to induction



Cooktops come in a range of styles and sizes from small 120V countertop models to full-size cooktops and ranges.

Most full-size induction units require a dedicated, grounded 208/240V circuit with 40A or 50A breakers. Prior to purchase, check the manufacturer's literature and consult a professional electrician to determine which models your home's existing electrical service can support or if an electric service panel upgrade would be necessary.

Learn more about induction and other measures to start electrifying your home.

Visit the links below or scan the QR codes.



pge.com/electrification



switchison.org