

Complete Energy Solutions

Induction cooktops

Upgrade your commercial kitchen with highly efficient induction cooktops.

Induction is a powerful, highly controllable technology that is faster, cleaner and safer than the alternatives. Use incentives from the SMUD Complete Energy Solutions (CES) program to go electric and replace your gas stovetop with a more efficient and responsive induction cooktop.

Incentives

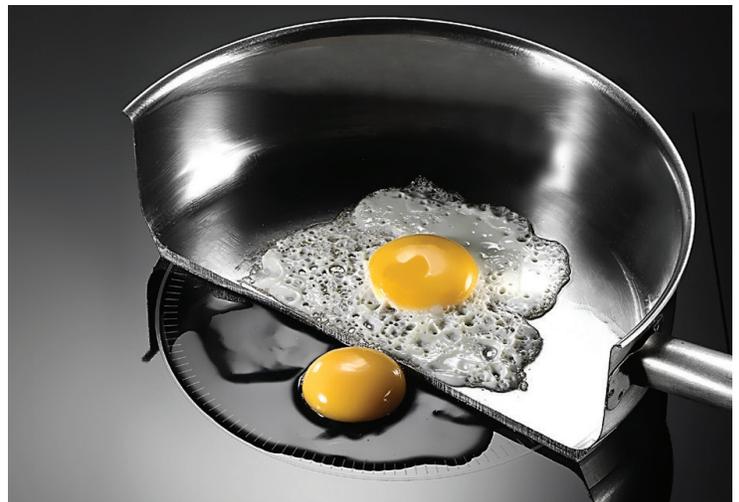
- \$800 per hob for commercial grade equipment installed at food service businesses (hob is the induction element similar to a burner)
- \$750 per residential style cooktop

Benefits

- Improve safety with flameless induction cooktops that reduce accidental burns and shut off automatically when pots are removed
- Reduce exposure to carbon monoxide in the workspace
- Speed up cook times with induction hobs that heat up nearly twice as fast as gas and electric coil alternatives
- Maintain precise control and consistent temperatures without constantly adjusting a burner flame
- Improve kitchen comfort with induction hobs that heat only the cooking vessel and not the cooking surface or surrounding air



Maintain precise control over cooking with induction cooktops.



Surface remains cool until it comes in contact with magnetic-based pots and pans.

Here's how it works

Induction works by electrically charging a copper coil underneath the cooking surface, creating a magnetic field. When magnetic metal cookware is placed within this field, an electric current is induced, agitating the molecules in the cookware, and producing heat energy. By only heating your pots and pans and not wasting heat into the surrounding space, induction elements, or "hobs", are much more energy efficient than traditional gas burners or electric resistance elements.

Pots and pans composed of magnetic material are compatible with induction. Stainless steel (with magnetized bottom), cast-iron, enameled porcelain cast iron, and carbon steel cookware will work well on induction cooktops. Glass, ceramic, aluminum, copper (without a magnetized base), and non-magnetic stainless steel will not work with induction. When in doubt, the best way to tell if a pan is induction ready is with a magnet. If the magnet sticks to the bottom of the pan, then the pan is induction ready.

When purchasing new cookware, look for an "induction-ready" symbol.



As SMUD increases its renewable sources for electricity generation, switching from gas stovetops to electric-powered induction cooktops is a major step toward a climate-friendly kitchen. When you go electric, you help reduce the amount of carbon dioxide emitted into the atmosphere and harmful indoor air pollutants released in the kitchen.



Go electric and reduce harmful emissions by switching from gas stovetops to electric-powered induction cooktops.

Support

Electrification projects can substantially change a load profile. The CES team can assist with the future load impacts and help to determine if the existing infrastructure is adequately sized via the submittal of a SMUD Infrastructure Capacity Evaluation form.

Get started with a free energy assessment from SMUD Complete Energy Solutions. Your personal energy advisor will help you understand if induction cooktops are a good fit for your business. Our comprehensive assessment will also identify other opportunities to improve your building's energy efficiency with financial support from SMUD.

When you're ready for installation, a contractor vetted by the CES program will install the induction cooktops.

Learn more and sign up for your free energy assessment at smud.org/CES.

This program is brought to you by SMUD and delivered by TRC and Brighton Energy. | CES@trccompanies.com | 1-844-529-4084