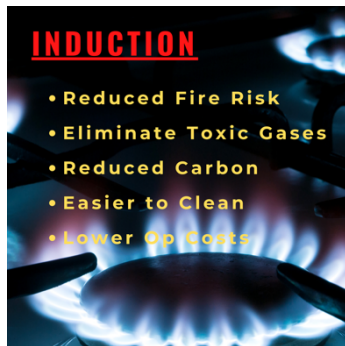


It's Not Your Daddy's Cooktop

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A new generation of chefs are defining today's gourmet appliances by replacing gas cooktops with all-electric induction. Induction technology offers precise temperatures without toxic fumes or risky open flame, have lower operating costs, require less ventilation and are easier to clean. Gas cooktops, in comparison, produce unsafe pollutants, are a fire risk for and require a great deal more education and labor for chefs.

Aggressive carbon neutrality campaigns in many cities, states and institutions have raised awareness that gas cooktops require the combustion of a fossil fuel in our indoor environments. Since the 1930s, the gas industry has used advertising campaigns, similar to how the tobacco industry glamorized cigarettes. Both industries were successful in portraying their product as a coveted symbol of class and sophistication. But gas cooktops generate carbon monoxide, formaldehyde (a carcinogen), nitrogen dioxide (NO₂, a respiratory irritant and asthmagen), and other nitrogen oxides into our homes, and our lungs.

Today's homebuyer is more educated than generations in the past, a fact which could be playing a significant role in the switch from gas to induction. Millennials, the largest generation in US history, accounted for 48% of all homebuyers in 2022, according to the NAR Generation Trends report. Collectively the most educated generation, 84% of these homebuyers have earned a bachelor's degree or higher, which may correlate with the second highest income and buying power. Gen Xers will inherit \$30 Trillion in the next 2 decades, followed by

millennials who will receive \$27 trillion. This impending wealth transfer makes it impossible to dismiss the impact of these decision makers.

With induction, the heat is immediate, and cooktops can be set to precise temperatures, requiring much less supervision, and a high degree of consistent quality. In addition, ventilation and air change requirements are reduced, providing new architectural freedom in kitchen design. Benefits of induction includes a much higher degree of control, lower cost of operations and maintenance; safety; reduction of toxic emissions into the home; and reducing the home's carbon footprint. A new generation of home buyers see induction technology as clearly a better option, as demonstrated by the investment manufacturers have made in their great new looks.

Induction cooktops contain coils that produce an electromagnetic field. When a ferrous metal pan is place on the cooking surface, or hob, the electrical resistance of the pan converts the electromagnetic field to heat, causing the pan to get hot. Ideally, pans made specifically to maximize the performance of induction cooktops should be used, but in a pinch, if a magnet sticks to the pan, it will work (aluminum and copper usually don't). Once the pot is removed from the cooktop; the electromagnetic field stops. The hob itself does not heat up, so the cooking surface remains relatively cool, retaining only some residual heat from the pan.



Denise van den Bossche is a Realtor® with Realty Executives, a Legacy LEED AP®, past Chair of the Arizona U.S. Green Building Council™, a Charter member of the Institute for Sustainable Infrastructure (ISI) and has a 4-decade long career in Metro Phoenix real estate.