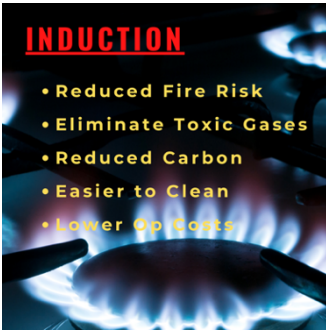


It's Not Your Daddy's Cooktop



By: Denise van den Bossche
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Luxe.com

The Consumer Product Safety Commission shocked consumers earlier this year by stating

that gas stoves pose a serious health risk, especially to children, and might therefore be a candidate for government regulation. Richard Trumka, Jr., one of the Commission's five members, ignited a national frenzy with his warning to a Bloomberg News reporter stating, "products that can't be made safe can be banned."

While it's doubtful there will ever be a ban on gas stoves, it does beg the question of why people would bring the combustion of toxic fossil fuels into their homes and lungs. Gas cooktops are composed mostly of methane, producing a host of deleterious byproducts when burned, including carbon monoxide, formaldehyde (a carcinogen), nitrogen dioxide (NO₂, a respiratory irritant and asthmagen), and benzene, a major carcinogen. Research has also shown that many gas stoves leak methane even when turned off. One 2022 study found that more than 12% of childhood asthma in the US is "attributable to gas stove use." (*International Journal of Environmental Research and Public Health*). Aggressive carbon neutrality campaigns in many cities, states and institutions have raised awareness of the environmental impacts as well.

The achievement of indoor open flame's undeserved popularity is marketing 101, located in the same textbook as the tobacco industry's glamorization of cigarettes. Back in the 1930s, the only alternatives were hard-to-clean electric

coil cooktops which seemed to take forever to heat. A creative public relations executive for the American Gas Association coined the slogan "Now we're cooking with gas!" and persuaded writers for Bob Hope and Jack Benny to sprinkle it into the stars' radio scripts. Before long it made its way into a Daffy Duck cartoon, and in 1964 a Pennsylvania gas utility enlisted Marlene Dietrich to star in a print campaign. "I can cook on an electric stove," the ad read, "but it is not a happy union."

Here in the Arizona desert, where the population lives, works and plays in air conditioning and tightly closed doors and windows, the result is toxic. Exhausts are required by building codes specific to gas cooktops in order to help eliminate the toxins, but frequently are not used. In addition, gas stoves are dangerous and a fire hazard. Both situations are especially important when young children and seniors are in the household.

Gas cooking requires constant supervision. Not only for safety due to the flames, but because an exact temperature cannot be set and maintained. While this is job security for the TV Chef, it makes no sense for the average household.

For some of these reasons, a new generation of chefs have encouraged amazing looking induction ranges at about the same cost as Viking or Wolfe gas. Induction has already taken over widespread popularity in parts of Europe and Asia. Unlike conventional electric, induction burners, known as "hobs," don't generate heat.



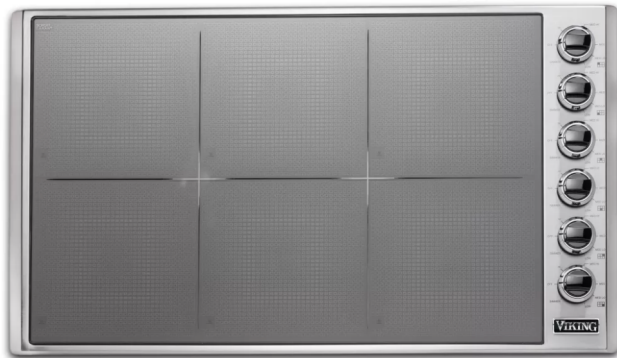
Instead, they create a magnetic field which engage the ferrous molecules in the bottom of a pot or pan on the glass cooktop. Induction stoves are fast, convenient, precise, safe and sleek. And they are all electric.

Induction technology offers precise temperatures without toxic fumes or risky open flame, have lower operating costs, require less ventilation and are easier to clean. 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 electro-magnetic 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.

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, accounting 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.

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. Denise had an Aunt she was never able to meet when her hair tragically caught on fire tending a gas stove.



AUTHORIZED
DEALER

Viking Professional 5 Series VICU53616BST

36 Inch Induction Cooktop with Magnequick Induction Elements, TransMetallic™ Ceramic Surface, Power Management System and CoolLit LED lights

☆☆☆☆☆ No reviews yet [Write a review!](#)

quick specs

Number of Burners: 6

Style: Smoothtop

Type: Drop-In

Control Type: Knobs

Actual Width: 36 3/4 Inch

Hot Surface Indicator Light: Yes

Induction: Yes

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Thermador



Thermador Masterpiece 36" Surface Mount Indu Frame

Model: CIT365YB

\$3,699.00

Finish: Black - 65 In Stock

Free Shipping!

Leaves the Warehouse in 4 to 8 business days - [Shipping to 10311](#)

— 1 +

Add to Cart

Key Specifications

- Nominal Width: 36 in.
- Fuel Type: Induction

The 6 Best Induction Cooktops for Safer, More Efficient Cooking

Our favorites provide precise heating and faster cook times for every home kitchen.

By [Summer Rylander](#) Published on January 19, 2023

With gas stoves [in the hot seat](#) for their association with indoor air pollution, the conversation around induction cooktops is louder than ever. You may have heard that induction cooking is safer and more efficient than gas or electric stoves, and it's true — with an induction cooktop, at least [85% of the energy used](#) is transferred directly to the cookware. In fact, it's the actual pot or pan that is heated through induction technology, not the stovetop surface itself.

This means that induction cooktops can offer faster cook times with more precise heating, saving you precious pennies on electricity costs and, if you prefer, less time spent in the kitchen. Induction yields a safer surface after dinner prep is finished, too, which can be especially valuable if your household includes curious kids or pets.

Though induction cooktops have been popular around Europe for some time now, their adoption has been sluggish in the U.S. That said, we expect to see a significant shift toward induction in the coming years. If you're looking to switch in the near future, these are our favorite induction cooktops right now.