



Thank you for borrowing a portable induction cooktop!

Please read the instructions carefully before use and check the video on Council's website for more detailed instructions.

When finished, allow the cooktop to cool and wipe down the cord and cooktop surface with a soft, damp cloth. You can use a mild eco-soap if needed.

Using an induction cooktop

Induction cooktops use magnetic currents to directly heat pots and pans on the cooktop hob. There are some important things to know before using an induction cooktop for the first time.

Cookware requirements

- Induction cooking requires cookware with a magnetic base. Use the magnet supplied in the kit to check your cookware. Cast iron, steel, some enamelled steel and stainless steel pans with an iron base or core are suitable. Woks with a curved base can be used.
- Induction cooktops will only turn on if there is a pan on the hob and they heat up quickly so it's best to start on a low setting and adjust as needed.

Why try induction cooking?

- **Faster heating** than standard electric and gas hobs.
- **Precise, reactive, and easy** heat control.
- **Cheaper to run** - Fully electric homes save up to \$3,000 per year.
- **Less greenhouse gases** - Electric cooking can be powered by renewable energy such as rooftop solar or 100% renewable [green power](#).
- **Safer to use** - no naked flames, and only the cookware heats up.

- **Cleaner air** - no harmful nitrous oxide, carbon monoxide or sulphur dioxide from gas in your kitchen. Cooking with gas is estimated to be responsible for up to 12% of the burden of childhood asthma in Australia (*National Asthma Council of Australia, 2023*).

Portable vs built-in induction cooktop

- Portable hobs are noisier > built-ins are close to silent.
- Portable hobs may have 'cycling' heat > built-ins have continuous heat.
- Portable hobs are very low-cost with no re-wiring > built-in induction hobs will require an electrician.

Safety considerations

- Anyone with a pacemaker or similar device you should maintain a distance of 90 cm or more from an induction cooktop.
- Only use the cooktop on a stable, heat-resistant surface.
- As your cookware can get very hot, supervise at all times and always keep young children safely away. The unit has a child-lock feature which is explained in the instruction manual.

Why are we lending out induction cooktops?

Council is providing this induction cooktop support the community to transition to all-electric homes and vehicles. Electrifying our homes and businesses and powering them with renewable energy is a vital action to successfully meeting our net zero community emissions target by 2040 or earlier.

Net Zero Ku-ring-gai

For more information on electrifying your home and claiming a range of rebates including for induction cooktops visit:

www.netzero.krg.nsw.gov.au/electrify

