



Safety Note

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INDUCTION STOVE SAFETY

Information provided here is intended for use by program representatives, master food preservers, and those they train.



Photo provided by UCCE Solano County

Induction stoves are the latest technology in cooking food. With induction cooking, energy is supplied directly to the cooking vessel (pot/pan), by an electromagnetic field, thus, almost all of the source energy gets transferred to that vessel. The cooking vessel becomes the element that cooks the food, resulting in the cooktop surface not getting hot. Induction stove tops cook rapidly and save energy. They are used in commercial kitchens and they are now being installed in some homes. Induction stoves can be a hazard if not used properly.

General Induction Stove Safety Tips

- Read the instruction manual and use the stove according to the manufacturer's instructions.
- Inspect the stove and all parts to verify they are in good working condition.
- Portable stoves must be placed on level, flat and sturdy non-flammable surfaces.
- Use induction specific cookware, which are magnetic and include: cast iron, steel, stainless steel containing some iron, and enameled cookware.
- Cookware that does not work with induction stoves include: aluminum, glass, and copper.
- Wipe up any spills right away, as they can burn onto the ceramic top.
- Keep cookware clean, having a dirty base can affect the transfer of heat to the cookware.
- Do not leave cooking food unattended on the stove.
- Arrange cookware to be centered over the stove to ensure all the food is being cooked.
- Do not put empty cookware on the cooktop if the stove is on.
- Do not put magnetically charged items such as credit cards on or near the stove.
- Do not let sugar, plastic, or aluminum foil on or near the stove when it's on.
- Do not put metallic objects, such as spoons, on the cooktop when it's on, as they can become hot and cause burns.

NOTE:

Some induction stoves can detect if a pan or pot has boiled dry, and automatically turn the element off or down.

If you turn on the stove but the cookware is incompatible, the stove will indicate the error and won't heat up.