Is an Induction Cooktop Right for You?



Induction gets a lot of hype these days, but that doesn't necessarily mean it's the best cooking solution for you. Determining if it's time to make the switch from a gas or electric cooktop to induction starts with understanding your needs and priorities. Follow along below for information and answers on if an induction cooktop is the right move for you and your operation.

Do you want to perform cooking tasks faster?

Yes, we're always looking to get faster in the kitchen.



IRNG-PC1-36

An induction cooktop boils water over 2x faster than gas or electric solutions.

Are you willing to embrace the learning curve that comes with induction cooking?

No

What if you had the time?

Induction is a faster way of cooking, and many units have time-saving features like programmable cook settings.

No, still never changing.

Yes

Yes

Induction delivers more consistent results because it directly heats the pan, rather than first heating the cooktop.

No, the kitchen keeps up with demand just fine.

Do you struggle to deliver consistent, repeatable menu results?

Yes, we could be better.

Induction is the king of temperature control and can go from 0 to 100 degrees in an instant.

No, consistency is our middle name.

Is the ability to quickly adjust or precisely control temperatures important to your menu execution?

Yes

Induction delivers 85-95% of the energy it produces to the pan, whereas gas only delivers 35-65% and electric only 50-60%.

No

Are energy savings and efficiency a priority?

Yes

Is space a concern at your location?

No, we can accommodate any size cooktop.

Yes, I'm looking for a cooktop with a smaller footprint.

No, not at this time.

What's your budget?

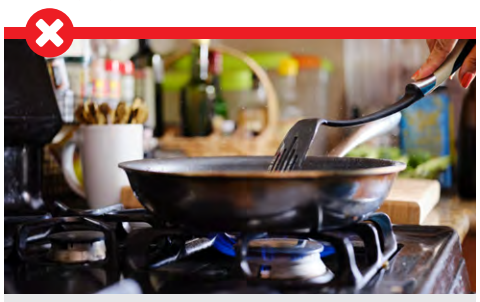
Under $1,000

If purchasing induction saved you 10-20% on AC costs and another 25% on fuel, would that increase your budget?

No

Yes

Over $1,000



Induction MAY NOT be for you.

Compared to a gas or electric cooktop, induction delivers greater speed, long-term savings, consistent output, control, flexibility and efficiency.

With that said, it sounds like you have other priorities right now.

Perhaps putting your budget toward a gas solution is best?

Review the benefits of gas vs. induction



Induction MIGHT BE for you.

Available in both stationary and portable models, induction cooktops are compact and great for both front- and back-of-the-house. They are fast, safe, responsive, efficient, and visually attractive.

Induction seems like a good fit, but you may need to do more research.

Get more research on induction



Induction IS for you!

Induction is known for its consistent results, responsiveness, precision, speed, flexibility and efficiency. Just be sure to get a quality unit.

Pricing for a quality induction cooktop starts at just over $1,000 and increases based on feature selections, durability preferences, and the number of pots and pans you want to accommodate at once.

Explore quality induction options