

How to use your new induction cooktop

What to expect plus tips on use and care

Key benefits



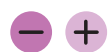
Quick to heat: Boiling water and cooking food is faster than gas or electric stoves. Wok cooking is also easy!



Safe: No open flames or gas fumes. Surfaces cool very quickly after use.



Easy care: Smooth, flat surfaces that are easy to wipe clean.



High control: Temperatures can be adjusted instantly and exactly.



Saves energy: Uses less electricity. Saves money and helps the environment.



Safety note

- If you have a pacemaker or medical implant, consult a doctor before using the cooktop.
- The electromagnetic field might affect some implants, when close to the cooktop.
- You may need to cook at arm's length.

How they work and cookware needs

- Induction cooktops use electromagnetic fields under a glass surface to heat pots and pans.
- It won't heat unless it detects enough iron in the pots and pans on the surface.
- To test your pots and pans, put a magnet on the bottom. If it sticks, they're good to use!
- If there's not enough iron in your pots and pans, the hob won't turn on.
- You can buy new, low-cost induction pots and pans from all major stores. Look for the induction symbol.



Important tips

1. Use pots and pans with a smooth, flat base.
2. Always lift pans off the induction hob. Do not slide them as they may scratch the glass.
3. Do not place or drop heavy objects on your cooktop.
4. Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off at the mains power. Then contact the Housing Call Centre.
5. If using cast iron pots and pans, heat them slowly so they don't crack.
6. Do not place any credit cards, memory cards or electronic devices near the cooktop. They may be affected by the electromagnetic field.

Cleaning your cooktop

To keep your cooktop clean and avoid baked-on food, wipe it down after each use (once it's cooled down).

Cleaning an induction cooktop is simple and only needs a few basic products:



Mild dish soap and water,
white vinegar, baking soda,
(or ceramic cooktop cleaner)



Non-abrasive pad,
cloth or paper towel
for cleaning



Dry cloth or
microfibre cloth for
drying/removing streaks

Steps

1



Turn off your cooktop
before cleaning.

2



Spray your cleaning
solution onto the
cooktop. Wipe the
surface using a
non-abrasive pad, cloth
or paper towel.

3



For baked-on food and
stains, leave the cleaning
product to soak into the
stain for a few minutes.
A little white vinegar and
baking soda can help lift
baked-on food. Remove
residues with your
non-abrasive pad, cloth
or paper towel.

4



Wipe the cooktop with
a dry soft cloth. Using a
little white vinegar will
help get rid of excess
cleaning product and
remove streaks.



Important tip

Please do not use window cleaning
spray, ammonia, bleach, steel wool,
coarse scrubbers or cloths. These will
stain or scratch your cooktop.



Find out more

If you have questions, or need translations, visit



homes.vic.gov.au/how-do-i-use-my-new-appliances

call **13 11 72** or email energyefficiencyprogram@homes.vic.gov.au