

# Induction Quick Reference Guide

## USE THE CORRECT COOKWARE

When using induction cooktop elements, pan size, material, and positioning are very important to achieve the best results, and only ferromagnetic pans can be used for induction cooking.

### Ferromagnetic materials include:

- Enameled steel
- Cast Iron
- Stainless steel designed for induction cooking

### Non-Ferromagnetic materials include:

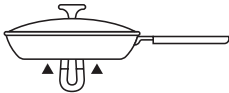
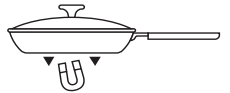

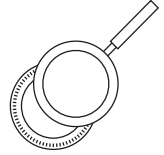


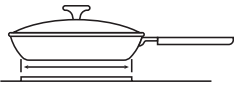
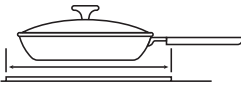
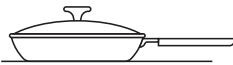



- Stainless Steel
- Glass
- Copper
- Aluminum

## NORMAL INDUCTION OPERATING NOISES

You may hear the following operational noises:

- **CRACKING NOISES:** You may hear a cracking noise when you are using cookware made of two or more materials.
- **WHISTLING:** A whirling noise occurs when both back burners are in use. This is caused by vibrations. Whistling can vary depending on the weight or material of the cookware or the type of food you are cooking. (Noise can be reduced by using thicker cookware.)
- **HUMMING:** You may hear a low humming when you set an element to a high power setting. This sound is generated by energy transmission, and it will disappear when cooktop is turned off, or at lower power settings.
- **CLICKING:** Electric switches are operating on induction control board.
- **HISSING, BUZZING:** You may hear a fan noise during cooktop/oven operation. You may continue to hear it even after the cooktop/oven is turned off. This is normal. The fan runs to cool down the temperature inside. It will automatically shut off after a short period of time.

These **noises are normal and do not** indicate any defects.

CORRECT USAGE	INCORRECT USAGE
 <p>Use magnetic pans that are recommended for induction cooktops. A magnet should stick to the bottom of the pan.</p>	 <p>The cookware will not work if a magnet does not stick to the bottom of the pan.</p>
 <p>The cookware bottom should be centered on the cooking element area.</p>	 <p>The cookware may not work properly if the bottom of the pan is not centered on the cooking element area.</p>
 <p>The bottom of the pan should be flat and flush with the cooking element.</p>	 <p>The cookware may not work properly if the bottom of the pan is warped and not flush with the cooking element.</p>
 <p>The diameter of the pan's base should be about the same size as the cooking element, and should not extend more than 1/2" (1.3 cm) outside the area.</p>	 <p>The cookware may not work properly if the diameter of the pan's base is too small or too large to fit on the cooking element.</p>
 <p>The pan is properly balanced and should be flat and flush with the cooking element.</p>	 <p>The cookware may not work properly if the bottom of the pan is tilted and not resting properly on the cooking element.</p>
 <p>The pan should have a flat bottom.</p>	 <p>The cookware may not work properly if the bottom of the pan is rounded.</p>