

INDUCTION

COOKING BUYING GUIDE

A step-by-step guide to find the right induction cooktop or range for your kitchen.

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YALE
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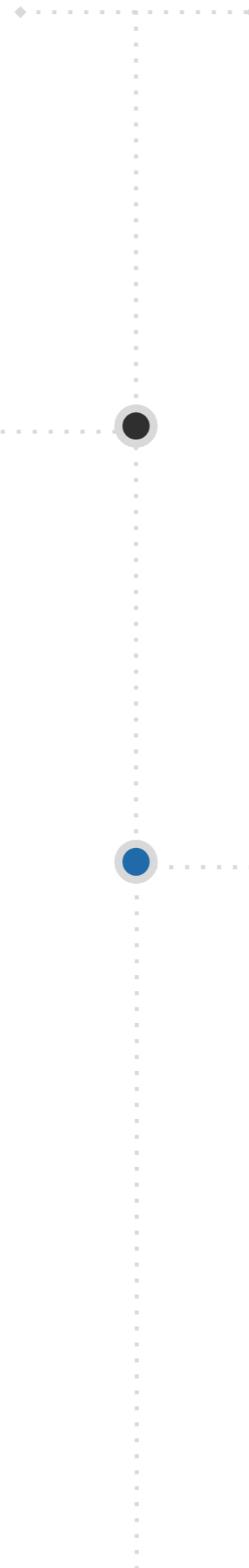
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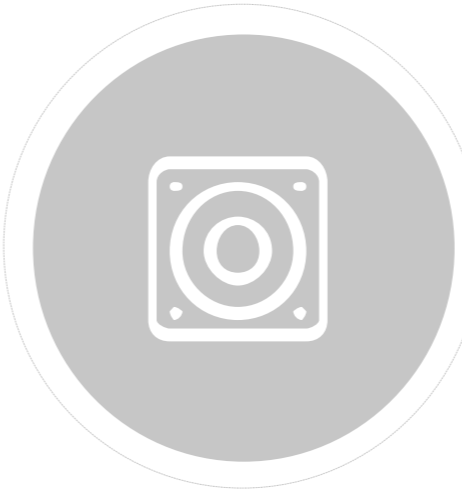


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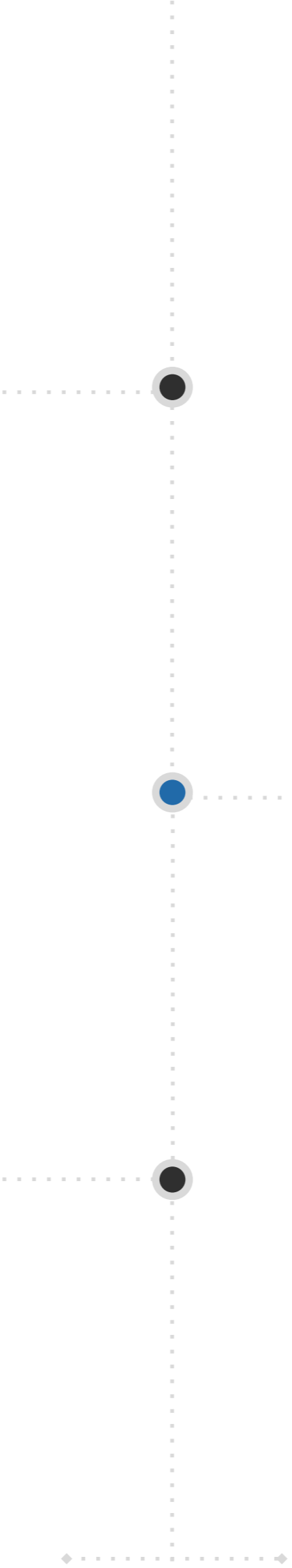


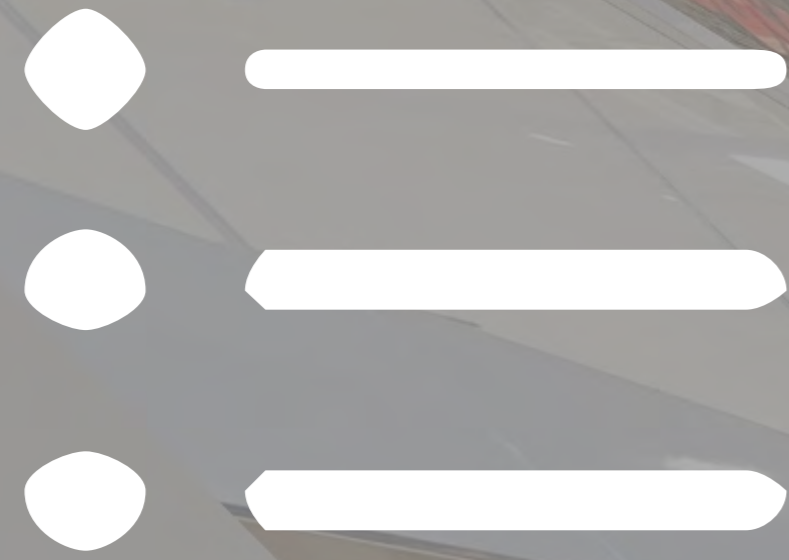
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About Yale

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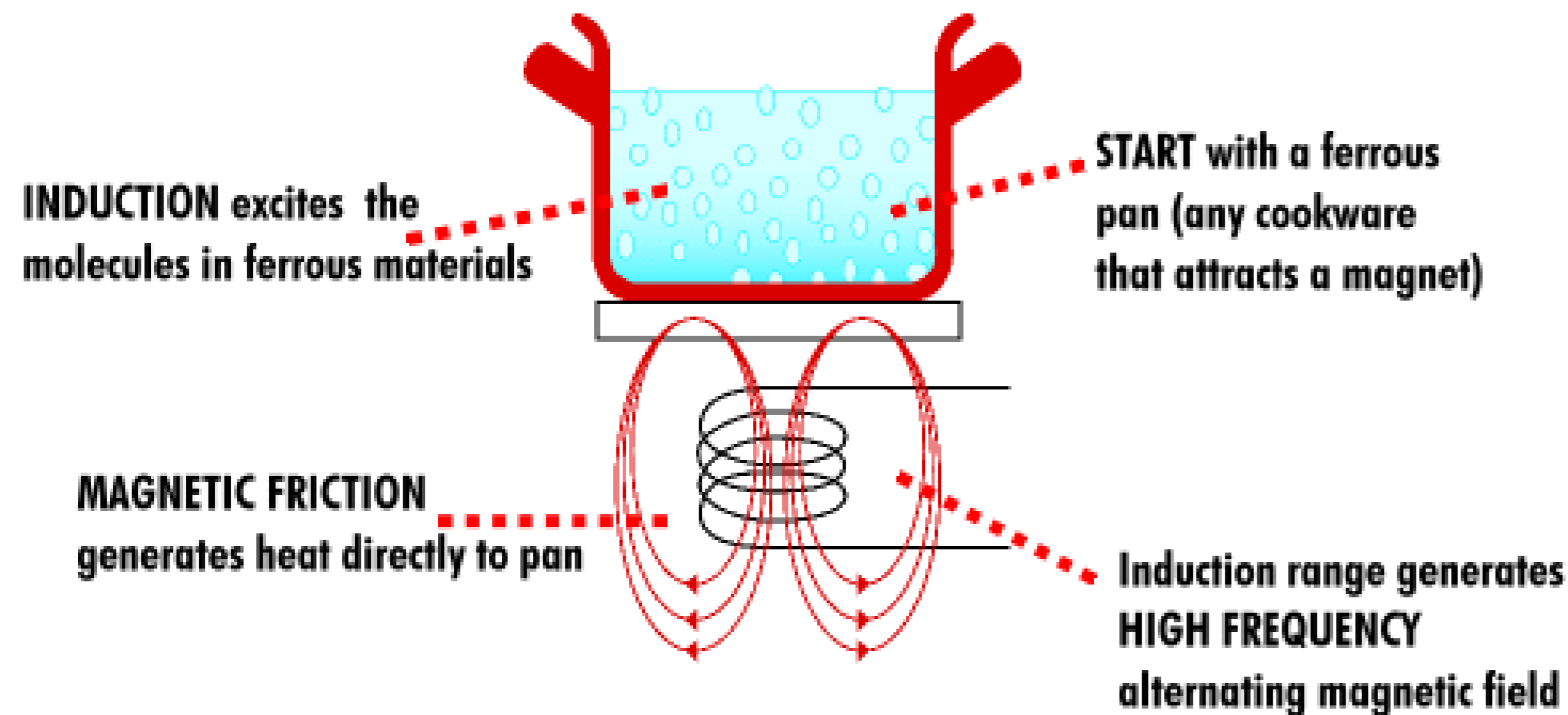




How Does Induction Work?

How induction works and why it has become a popular option among consumers

How Does Induction Work?



Induction cooking is the safest and most efficient way to cook.

Induction is a magnetic heat. The magnets of the burner excite the metallic pan to create heat. The pan becomes the burner, eliminating heat transfer through the glass cooktop surface unlike regular electric cooking making it more efficient.

Induction cooking requires magnetic cookware. If a magnet will stick to your pan you can use it with an induction cooktop.



BENEFITS

For many reasons, induction has become a popular option.
We explain the benefits here

Benefits of Induction Cooking



1

Cooking Efficiency

Induction is 90% efficient versus 60% for gas and 55% for regular electric.

2

Fastest to Boil

Fastest to boil, even faster than a commercial gas burner.

3

Infinite Control

Lowest and most responsive simmer. Induction can go from full boil to simmer instantly

4

Child Safety

Induction can only be activated by metal so your child cannot accidentally turn it on. It's also "cooler" because the glass is not heated directly.

5

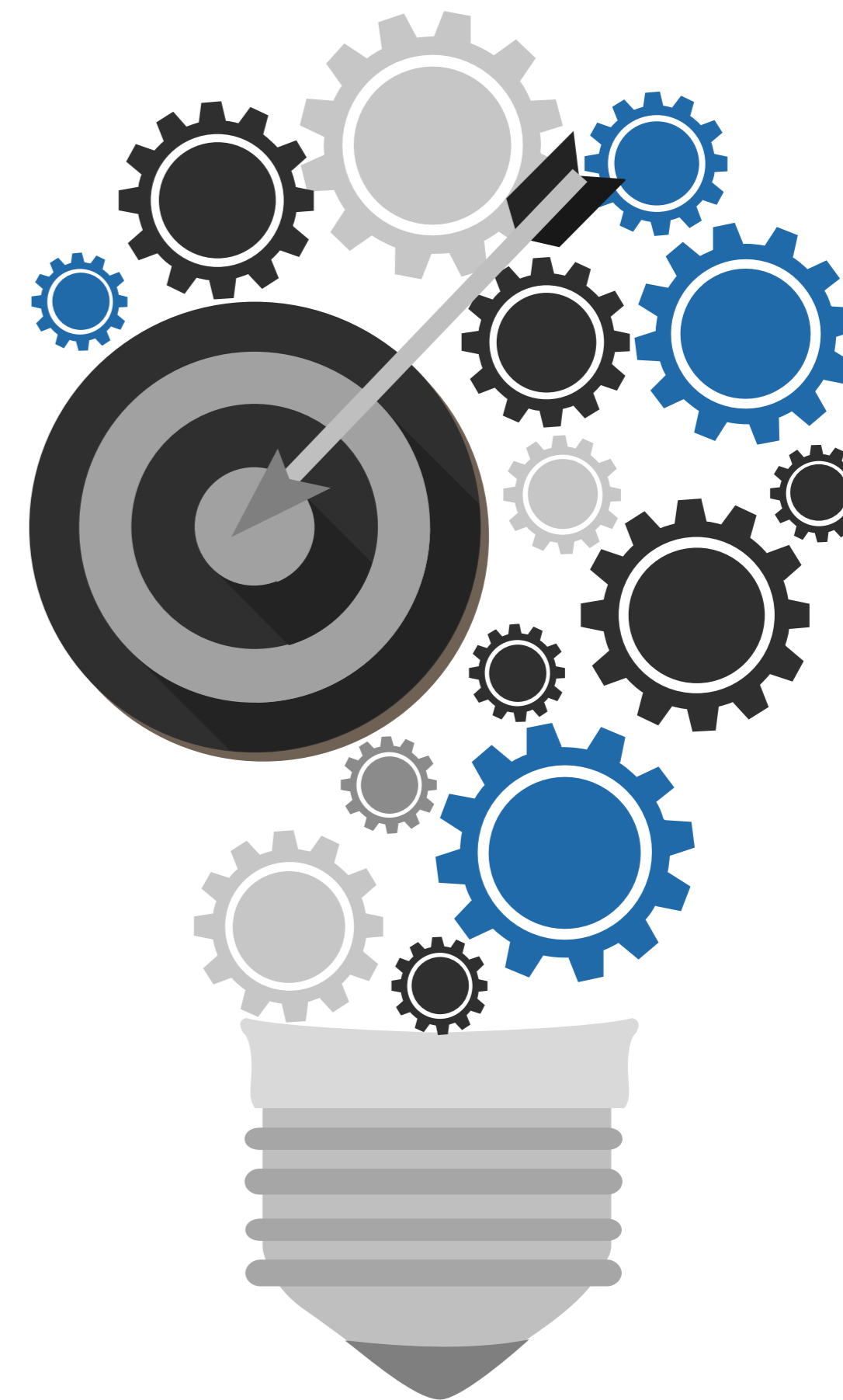
Less venting


Induction does not have the heat emission like a gas burner, thus requiring less ventilation. For Massachusetts residents, induction can comply with Make-Up Air requirements.

6

Cleanability

The glass does not heat directly so food will not bake on to your cooktop for much easier cleaning.



 [Read: Science of Induction Cooking](#)

Problems with Induction



Induction needs more service than the average appliance. Some of these problems, however, are electrical related.

You need 50 amps for many of these ranges instead of the standard 40. Others are minor and are use related.

However, before you buy your new induction stove, you should know who can fix induction burners before you buy.

Induction Range Reliability from December 2019-November 2020

Brands	Service Ratio
Wolf	1.72%
Samsung	5.88%
GE Profile	7.53%
KitchenAid	8.33%
Bosch Appliances	8.33%
Café Appliances	9.09%
JennAir	9.84%
Miele	10.00%
Bosch Benchmark	23.08%
Fisher & Paykel	27.78%
Beko Appliance	33.33%
Total	9.20%

Induction Cooktop Reliability from December 2019-November 2020

Brands	Service Ratio
Miele	0.0%
Thermador	0.0%
Bosch - Benchmark	3.03%
Wolf	4.35%
Bosch Appliances	4.35%
JennAir	8.33%
Total	4.06%

Most Reliable Induction Ranges

Most Reliable Induction Cooktops



INDUCTION VS. PRO GAS

Can induction really compete with professional gas? You might be surprised



Induction Cooking


Induction vs. Pro Gas



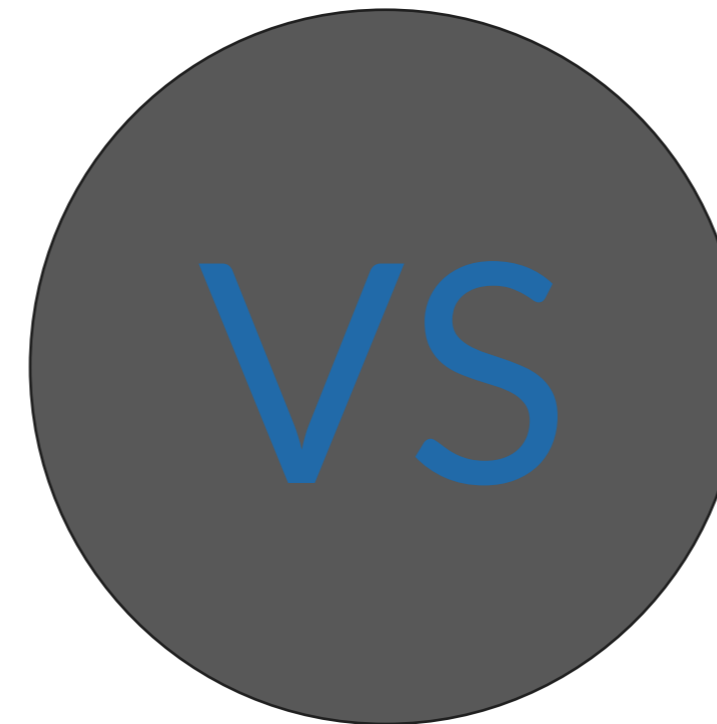
Although professional gas is popular in high-end kitchens, **induction is a better cooking product.**

better efficiency. The speed and response of induction is simply superior to even the hottest professional gas unit.

Induction doesn't emit nearly the heat of gas and can be downdrafted, unlike professional gas. You also do not need a huge professional hood with induction. The benefit to induction is not limited to less venting and

Watch a video on the differences between induction and pro gas cooking 

Induction Vs. Professional Gas



Induction:

- Faster
- Easier to clean
- Requires less venting
- More child safe
- Better for oblong dishes with higher output on the bridge burners

Professional Gas:

- Ability to buy Grills, griddles and French tops
- Larger sizes at 48 and 60-inch ranges
- You easily see when the range is on

Most people defer to pro gas stoves for output, but induction is faster. They are about the same for simmering.

VIDEO

INDUCTION vs. Pro Gas Cooking

In this video, our resident chef explored which cooking method is the fastest: professional gas or induction?



Play Video

Induction vs Pro Gas



WHAT'S NEW

As more brands offer induction, features and technology continue to evolve

Photo credit: R.H. Architects / Houzz

Induction Cooking

New Large Induction Ranges



Wolf Induction Range



Fisher & Paykel Induction Range



Bertazzoni Induction Range

Wolf marketed the first 36-inch induction range in 2017. Fisher & Paykel and Bertazzoni started producing their version in 2019. you will see manufacturers in 2020 and beyond.

Smart Technology



Café Appliances CHS950P2MS1

Many brands like Café Appliances, Signature Kitchen Suite, LG, and Bosch incorporate basic smart technology into their ranges.

Their smart features provide the ability to turn on or off your range using your phone.

Professional Ranges With Induction



Newer professional ranges are incorporating induction. Fisher & Paykel is now half professional gas and half induction.

SKS also offers induction burners along with their gas burners.



Induction Woks



Induction is excellent for wok cooking. Click the link below to learn how to use a wok on your induction stovetop.

[How to Use a Wok on an Induction Cooktop](#)



INDUCTION COOKTOPS

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Specs and features for the most popular induction
cooktops

Photo credit: Fusion Designed / Houzz

Induction Cooktops
Bertazzoni



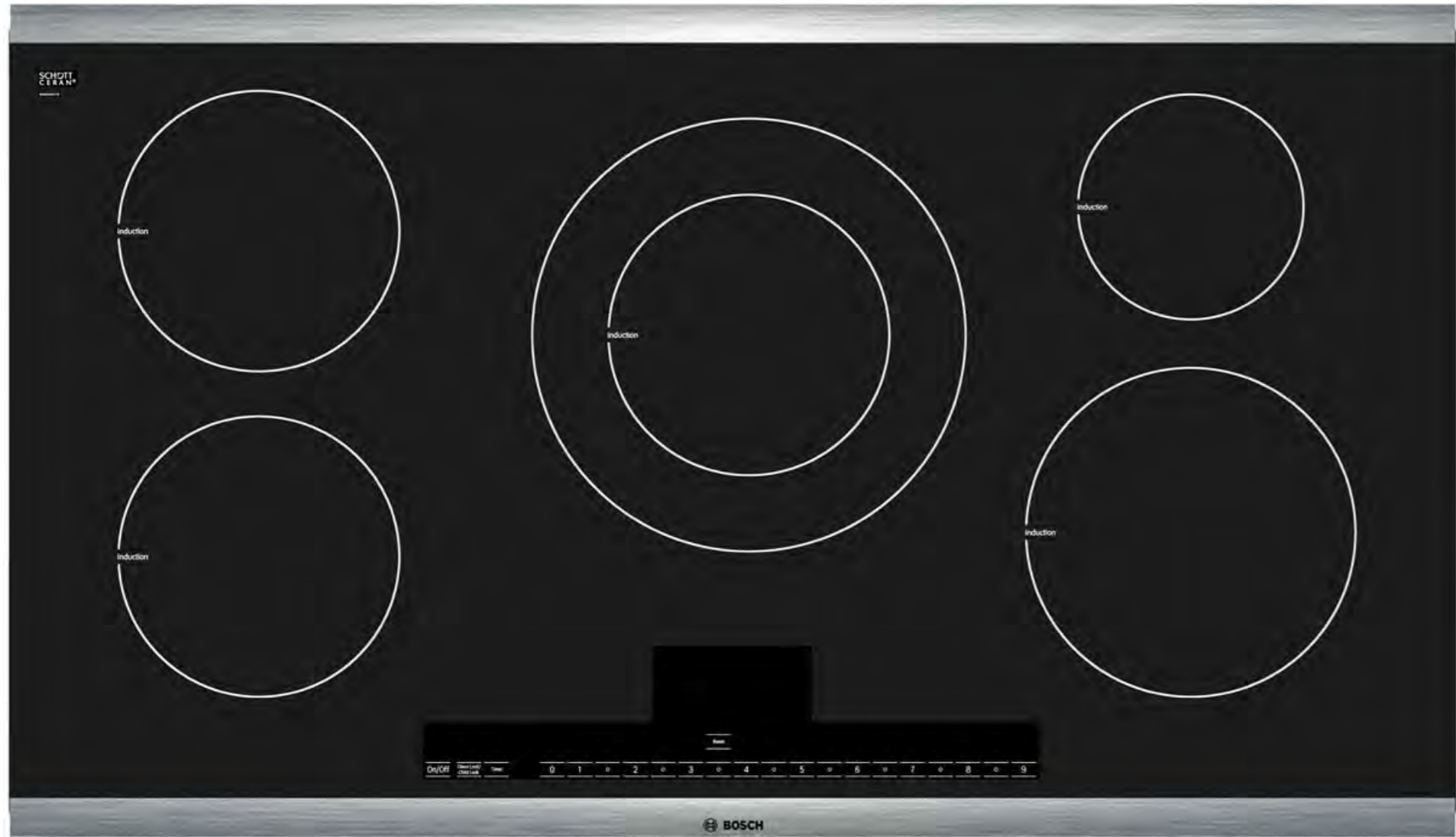
Bertazzoni has a few different options for induction cooktops. Available in 30" with 4 heating zones, black ceramic glass top, stainless steel frame and touch controls. There is also a 36" half gas and half induction model, with or without an electric griddle, or all induction model.

30" – (2) 2,200W and (2) 2,800W burners

36" – (2) 2,200W, (2) 2,800W and (1) 3,600W burners

Retails between \$2,299-\$3,179

Induction Cooktops
Bosch
●●●●●



Offered in 30" all induction, 4 cooking and optional features. Also available in 36" all induction, 5 cooking zones, stainless steel trim and optional features.

30" – (2) 1,400W and (1) 2,200W and (1) 3,600W burners

36" – (1) 1,400W, (2) 1,800W , (1) 2,200W and (1) dual zone 3,600-4,400W burners

Retails between \$1,439-\$2,999

Induction Cooktops

Bosch Benchmark

●●●●●



The Bosch Benchmark has a huge super burner in the middle of the cooktop and a large rectangular burner on the side plus smaller burners. The Benchmark has a great flexibility at an affordable price.

Benchmark uses Flex-Induction to join two smaller cooking areas into one large cooking area, the same way that a bridge does for traditional electric cooktops.

- Flex-Induction elements accommodate more pans than traditional round burners
- 30" 5-burner induction cooktop
- AutoChef pan included
- 30" or 36" widths

Retails between \$2,099-\$2,799

Induction Cooktops
Electrolux
●●●●●



You can buy a 30” all induction with 4 cooking zones or as a hybrid with 2 induction zones and 2 radiant electric cooking zones.

The 36” is also available with 5 heating zones in all induction.

30” – (1) 1,500W , (1) 1,900W and (2) 3,200W burners

36” – (1) 1,500W , (1) 1,900W, (2) 3,200W and (1) 3,400W burners

Retails between \$1,499-\$1,999

Induction Cooktops
Electrolux ICON
●●●●●



30" – (1) 1,900W , (1) 2,600W, (1) 3,400W and (1) 3,800W burners
36" – (1) 1,900W , (1) 2,600W, (1) 3,400W and (2) 3,800W burners

Retails between \$1,499-\$2, 199

Induction Cooktops
Fisher & Paykel

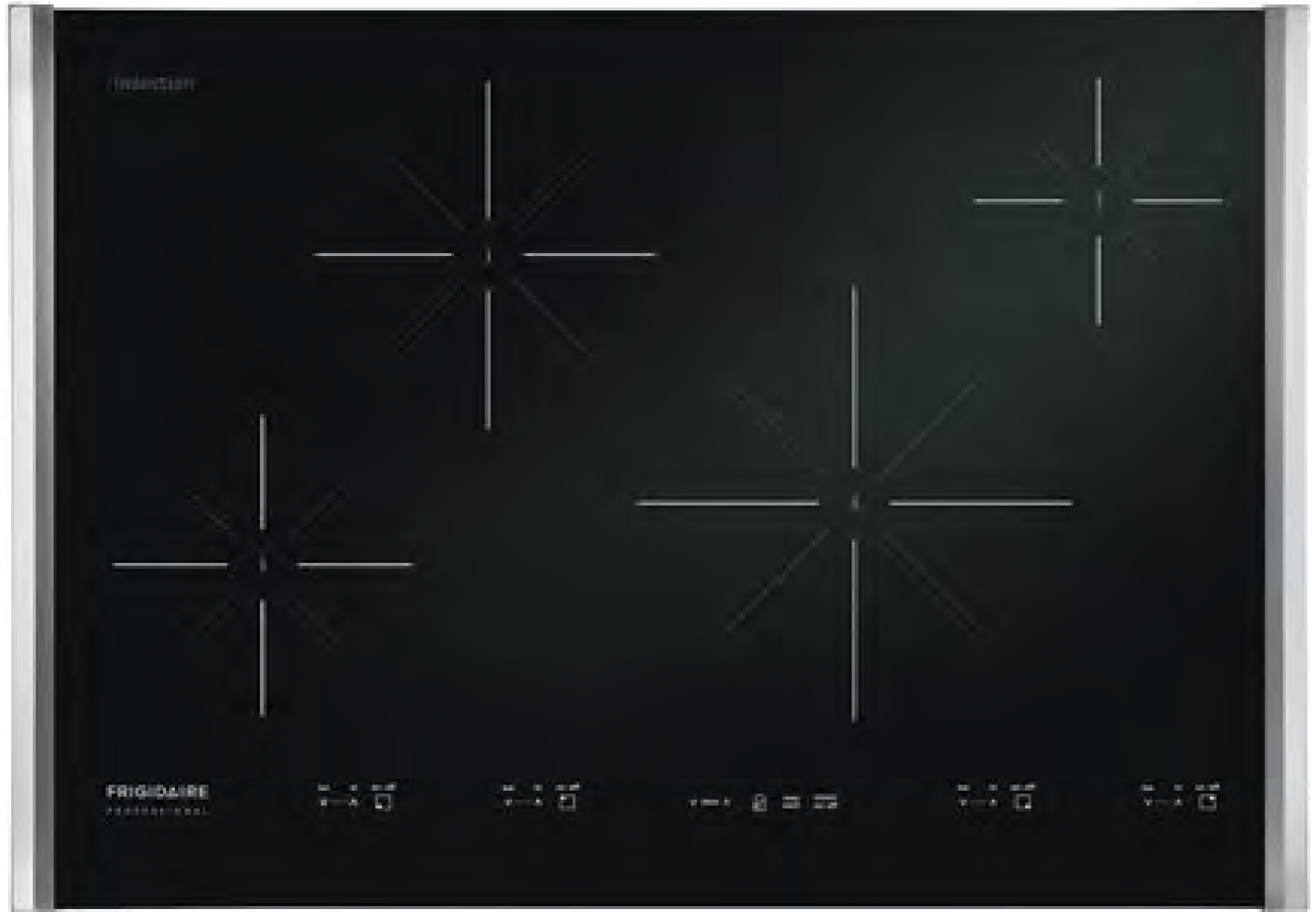


Fisher & Paykel offers induction technology with PowerBoost, a flat, easy to clean glass surface and soft touch electronic controls.

36" – (1) 1,400W, (2) 1,850W, (1) 2,300W and (1) 2,400W burners

Retails for \$2,419

Induction Cooktops
Frigidaire
●●●●●



Offers a price point induction cooktop. Available in 30" and 36" with all induction burners.

30" Gallery – (1) 2,000W and (1) 2,600W, (1) 3,200W and (1) 3,400W burners

30" Pro – (1) 1,900W and (1) 2,600W, (1) 3,200W and (1) 3,400W burners

36" Gallery – (1) 2,000W and (1) 2,600W, (2) 3,200W and (1) 3,400W burners

36" Pro – (1) 2,000W and (1) 2,600W, (2) 3,200W and (1) 3,400W burners

Retails between \$1,299-\$1,529

Induction Cooktops
General Electric
●●●●●



There are two options for induction cooktops. 30" with 4 induction cooking zones or 36" with 5 induction cooking zones. GE offers a Pan Presence size sensor.

- 30" – (1) 1,800W, (2) 2,500W and (1) 3,700W burners
- 36" – (1) 1,800W, (2) 2,500W, (1) 3,200W and (1) 3,700W burners

Retails between \$1,399-\$1,699

Induction Cooktops
JennAir
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Offers 30” induction cooktop with 4 cooking zones and a bridge element (when 2 zones are connected to make one large cooking zone). The 36” is available with 5 cooking zones and 2 bridge elements.

30” – (1) Keep Warm, (2) 2,500W and (1) 3,700W burners

36” – (4) 2,500W and (1) 5,000W Dual Zone heating element

Retails between \$1,499-\$2,099

Induction Cooktops
Gaggenau Hobs



Gaggenau is the premium brand in the BSH corporation. Gaggenau manufactures induction cooktops in 15", 30" and 36".

15" Single Zone – (1) 7^{1/16}" 1,800W (with booster to 2,500W) can expand to 11" 2,800W (with booster to 3,600W)

15" Dual Zone – (1) 8^{1/4}" 2,200W (with booster to 3,300W) and (1) 5^{7/8}" 1,400W (with booster to 1,800W)

Retails between \$2,999-\$5,499



36" with 5 cooking zones - \$4,599

- (1) 8" 2,200W automatically switches up to 13" 3,300W with boost up to 4,600W
- (1) 8" 2,200W with boost up to 3,300W
- (2) 7" 1,800W with boost up to 2,500W
- (1) 6" 1,400W with boost up to 1,800W

36" Full Surface Induction with touch display - \$5,499

The entire surface of the CX491 induction cooktop can be used as one large cooking surface. The cookware is automatically identified and heated exactly where it stands and is operated using an extra large touch display which shows the positions, sizes and shape of the cookware.

- One unique cooking surface allows for cookware as small as 3" and as large as 13" by 21"
- Up to 4 items of cookware can be placed on the cooktop simultaneously

Induction Cooktops KitchenAid



There are 3 different options for induction cooktops. You can buy the 30" with 4 all induction cooking zones or 30" all induction with a bridge element (2 burners to make one large burner). The 36" is all induction with 5 cooking zones.

30" – (2) 1,800W and (2) 3,200W burners

36" – (4) 2,500W and (1) 4,800W burners

Retails between \$1,699-\$2,099

Induction Cooktops
Miele
●●●●●



Offers induction cooktops in 15", 30" and 36". The 15" induction has one cooking zone with 12 power settings. The 30" comes with 4 cooking zones, 9 power levels and an auto heat-up option. The 36" will have 5 cooking zones, 12 power levels and sensor controls.

- 15" – (1) 2,400W burners
- 30" – (1) 1,900W, (2) 2,600W and (1) 3,850W burners
- 36" – (2) 1,900W, (2) 3,350W and (1) 3,850W burners

Retails between \$1,249-\$3,599

Induction Cooktops
Thermador
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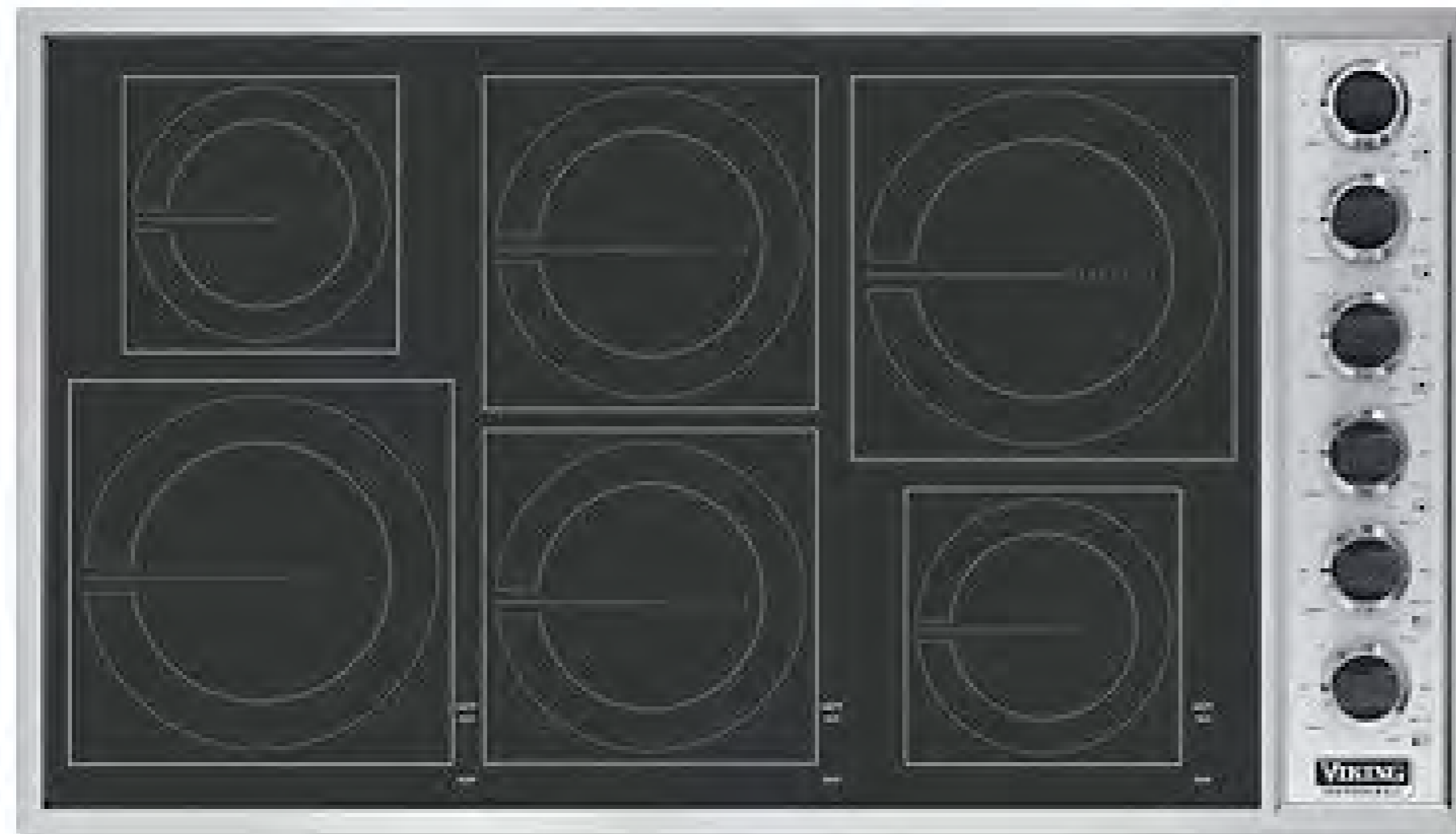


Thermador markets a 36" with 5 cooking zones and the 30" will have 4 cooking zones. Both models will have a speed heating boost to speed up your cooking. The 36" Freedom cooktop offers more flexibility.

30" – (2) 1,800W, (1) 3,300W and (1) 3,600W burners

36" – (1) 1,400W, (2) 2,500W, (1) 3,300W and (1) 4,600W burners

Retails between \$2,499-\$3,499



Offers a 30" and 36" induction cooktop. The 30" is available with 4 induction cooking zones and the 36" is available with 6 induction zones.

30" – (1) 1,400W, (2) 1,850W and (1) 3,700W burners

36" – (2) 1,400W, (2) 1,850W, (1) 3,300W and (1) 3,700W burners

Retails between \$3,239-\$4,159

Induction Cooktops
Whirlpool
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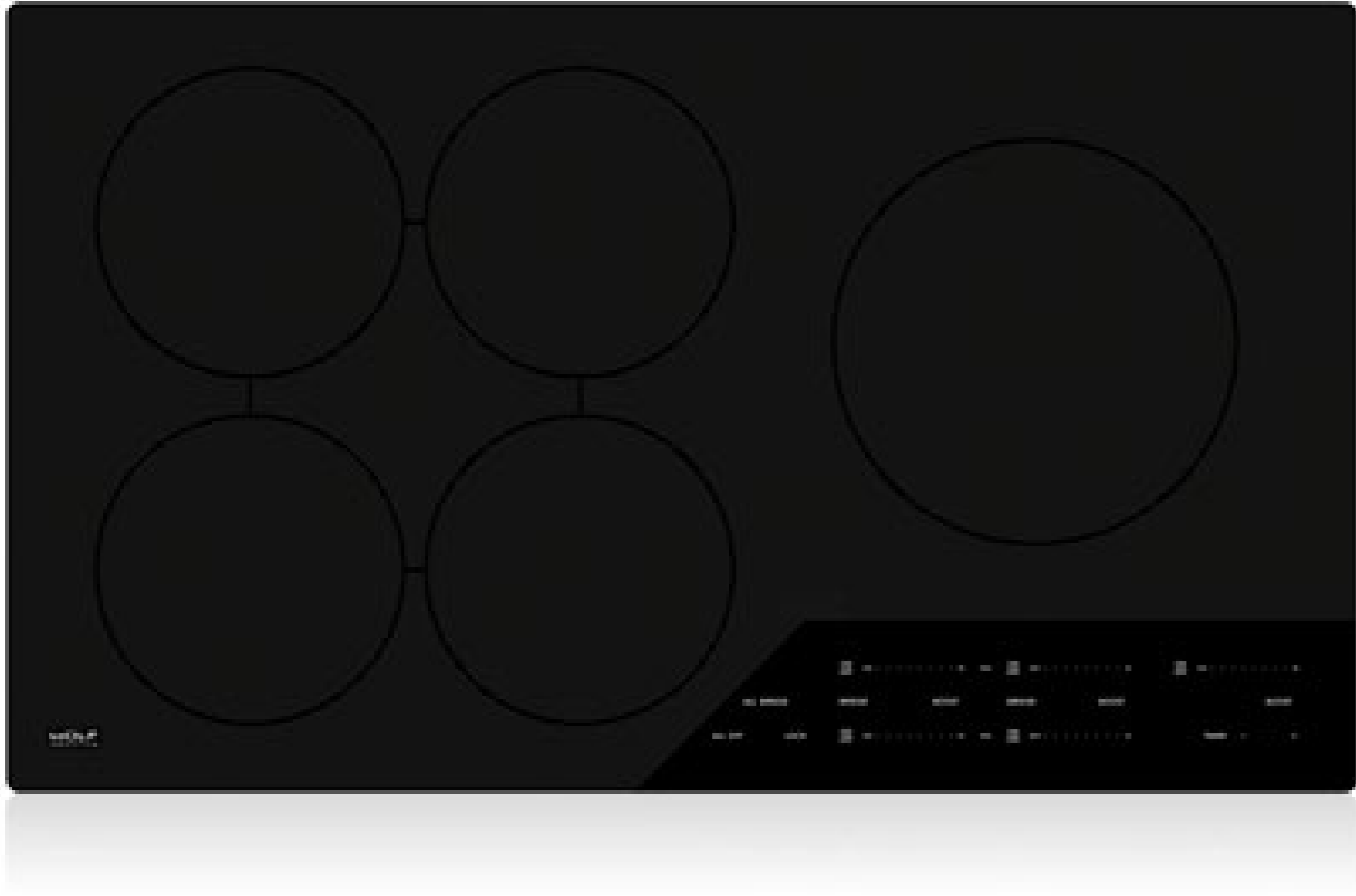


Only offers a 30” induction cooktop with 4 cooking zones and glass touch controls.

30” – (2) 1,400W, (1) 2,300W and (1) 3,200W burners

Retails \$1,199

Induction Cooktops
Wolf
●●●●●



Offers a 15", 24", 30" and 36" induction cooktop. 15" with 2 induction elements, 24" with 3 induction elements, 30" with 4 induction elements and the 36" with five induction elements.

15" – (1) 1,400W and (1) 2,300W burners

24" – (2) 2,100W and (1) 2,600W burners

30" – (1) 1,400W, (2) 2,100W and (1) 2,600W burners

36" – (4) 2,100W and (1) 2,600W burners

Retails between \$1,295-\$2,795

Induction Cooktops
Dacor
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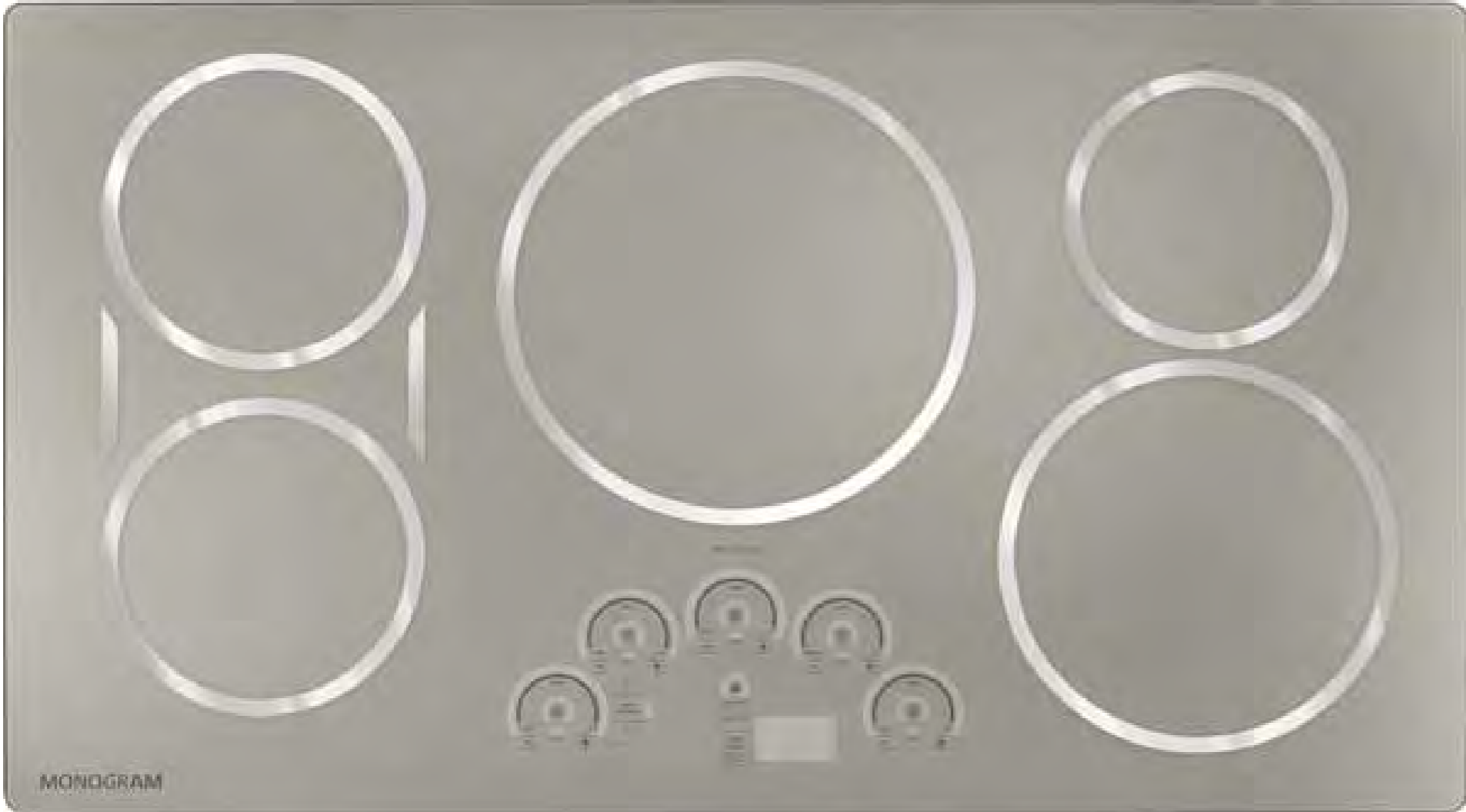
Offers a 30" and 36" induction cooktop. 30" with 4 induction elements and the 36" with five induction elements.

30" – (1) 1,400W, (2) 1,850W and (1) 2,300W burners

36" – (1) 1,400W, (2) 1,850W, (1) 2,300W and (1) 2,400W burners

Retails between \$1,999-\$2,499

Induction Cooktops
GE Monogram



Offers a 30" and 36" induction cooktop. 30" with 4 induction elements and the 36" with five induction elements.

30" – (1) 1,800W, (2) 2,500W and (1) 3,700W burners
36" – (1) 1,800W, (2) 2,500W, (1) 3,200W and (1) 3,700W burners

Retails between \$1,500- \$2,300

Burner Specs



	Model	Size	# of Burners	Burner 1	Burner 2	Burner 3	Burner 4	Burner 5
Beko	BCTI30410	30"	4	2100/3700	2600/3700	2100/3700	2600/3700	No 5 th burner
Beko	BCTI36510	36"	5	2100/3700	2100/3700	2100/3700	2100/3700	2500/3700
BlueStar	BSP36INDCKT	36"	5	3000	3000	5500	3700	3700
Bosch 500	NIT5469UC	24"	3	3700	3100	2200	No 4 th burner	No 5 th burner
Bosch 500	NIT5068UC	30"	4	2200	3700	3700	2200	No 5 th burner
Bosch 500	NIT5668UC	36"	5	3100	3100	3700	2200	3700
Bosch 800	NIT8069	30"	4	2200	3700	3700	2200	No 5 th burner
Bosch 800	NIT8669	36"	5	3100	3100	3700	2200	3700
Bosch Benchmark	NITP069	31"	4	3600	3600	3700	2200	No 5 th burner
Bosch Benchmark	NITP669	37"	5	3600	3600	3700	3600	3600
Café Appliances	CHP95302MSS	30"	4	2500	2500	3700	1800	No 5 th burner
Café Appliances	CHP95362MSS	36"	5	1800	3200	2500	2500	3700
Fisher & Paykel	CI122DTB2N	12"	2	3700	3700		No 4 th burner	No 5 th burner
Fisher & Paykel	CI244DTB2N	24"	4	3700	3700	3700	3700	No 5 th burner
Fisher & Paykel	CI304PTX1N	30"	4	3700	3000	3000	2200	No 5 th burner
Fisher & Paykel	CI365DTB2N	36"	5	5500	2200	3000	2200	3000
Gaggenau	VI422611	15"	1	3600	No 2 nd burner	No 3 rd burner	No 4 th burner	No 5 th burner
Gaggenau	CI282601	30"	4	2200/3700	3300/3700	2600/3600	1400/2200	No 5 th burner
Gaggenau	CX482610 Vario	30"	N/A	5500	No 2 nd burner	No 3 rd burner	No 4 th burner	No 5 th burner
Gaggenau	CI292601	36"	5	2200/3700	3300/3700	2200/3700	3300/3700	2200/3700
Gaggenau	CI491602	36"	5	2500	2500	4400	3300	1800

Burner Specs



	Model	Size	# of Burners	Burner 1	Burner 2	Burner 3	Burner 4	Burner 5
Gaggenau	CI491612	36"	5	1800/2500	1800/2500	2800/4400	2200/3300	1400/1800
Gaggenau	CX492610 Freedom	36"	N/A	Not listed	No 2 nd burner	No 3 rd burner	No 4 th burner	No 5 th burner
GE Profile	PHP9030	30"	4	2500	2500	3700	1800	No 5 th burner
GE Profile	PHP9036	36"	5	2500	2500	3200	1800	3700
JennAir	JIC4715GS	15"	1	3700	No 2 nd burner	No 3 rd burner	No 4 th burner	No 5 th burner
JennAir	JIC4724HB	24"	2	3700	3700	No 3 rd burner	No 4 th burner	No 5 th burner
JennAir	JIC4730HB	30"	2	3700	3700	No 3 rd burner	No 4 th burner	No 5 th burner
JennAir	JIC4736HB	36"	3	3700	3700	3700	No 4 th burner	No 5 th burner
JennAir	JIC4430XB	30"	4 with bridge	3700	1800	2500	Bridge with 3	No 5 th burner
JennAir	JIC4536XS	36"	5 with 2 bridges	5000	2500	2500	Bridge with 2	Bridge with 3
KitchenAid	KICU509XBL	30"	4	2500	2500	1800	3700	No 5 th burner
KitchenAid	KICU569XSS	36"	5	2500	2500	2500	2500	4800
Miele	KM 6320	24"	3	3850	3850	3850	No 4 th burner	No 5 th burner
Miele	KM 6365	30"	4	3850	1900	3850	3850	No 5 th burner
Miele	KM 6370	36"	5	3850	3850	2600	3850	1900
Miele	KM 6377	42"	5	3850	3850	3850	3850	3850
Samsung	MZ3K7880UG	30"	4	1800/2600	1800/2600	1400/1800	3600/4800	No 5 th burner
Samsung	NZ36K7880U	36"	5	1800/2600	1800/2600	2200/3200	1400/1800	3600/4800
Thermador	CIT304T	30"	4	2200	3700	2200	3700	No 5 th burner
Thermador	CIT30XWBB Freedom	30" or 36"	N/A	3500 Regular	5500 Boost	No 3 rd burner	No 4 th burner	No 5 th burner
Thermador	CIT365TB	36"	5	3100	3100	5500	3700	2200
Thermador	CIT367T	36"	5	3700	3600	3600	3700	3600

Burner Specs



	Model	Size	# of Burners	Burner 1	Burner 2	Burner 3	Burner 4	Burner 5
Whirlpool	GCI3061XB	30"	4	1400	3200	1400	2300	
Wolf	CI152TFS	15"	2	3150	1400			
Wolf	CI243CB	24"	3	2100	3000	3150		
Wolf	CI304CB	30"	4	3150	3000	3000	1400	
Wolf	CI365CB	36"	5	3700	3000	3000	3000	3000



How to Buy an Induction Cooktop



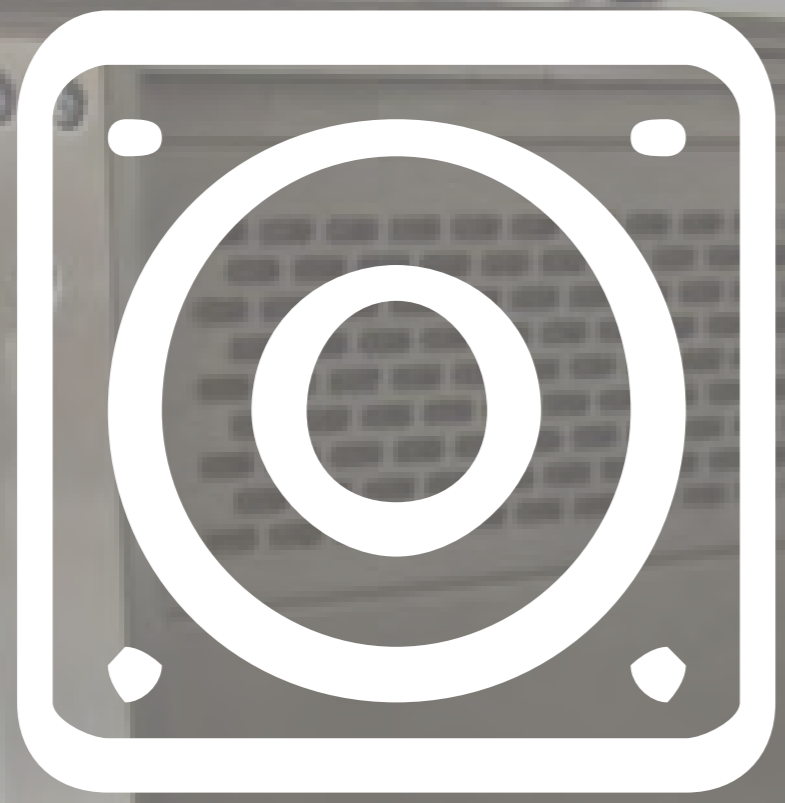
First, check to see what is available.

If you're looking for expandable elements for your oblong dishes, JennAir is excellent. Wolf has four burners and a super burner.

Thermador has good technology in their Freedom cooktop.



Best 36-Inch Induction Cooktops



INDUCTION RANGES

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Specs and features for the most popular induction ranges

Photo credit: The Reno Pro / Houzz

Bosch Benchmark



Benchmark is the professional, upscale division of Bosch.

It has a large oven, good functionality and a warming drawer.

30" – (1) 2,000W, (2) 2,400W and (1) 3,800W burners.

Induction Ranges
Electrolux
●●●●●



Available in 30" slide-in or freestanding self-cleaning convection with a lower oven. Consider Electrolux for better controls and features like dehydrate and "perfect turkey" settings among many others.

Freestanding – (1) 1,500W, (1) 1,900W, (1) 2,400W and (1) 2,500W burners. \$1,849

Slide-In – (1) 1,900W, (1) 2,600W and (2) 3,400W burners. \$3,199

Induction Ranges

Frigidaire



Frigidaire has the least expensive induction ranges at \$799 with their better ranges being \$1000 or more.

Induction Ranges
Frigidaire Cont.
●●●●●



Freestanding All Induction- (1) 1,900W, (1) 2,600W and (2) 3,400W burners. \$1,839

Freestanding Hybrid- (2) 1,800W Electric, (1) 1,900W and (1) 3,400W burners. \$1,749

Slide-In Hybrid - (1) 100W Keep Warm, (2) 1,800W Electric, (1) 1,900W and (1) 3,400W burners. \$2,419

Also available in double oven model

Induction Ranges
JennAir
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JennAir is the largest range in the market. It can be used as a slide-in or to replace a freestanding range.

I also like the baking oven functionality in the lower drawer. Handy around the holidays.

Also available in double oven model.

30" – (1) 1,800W, (2) 2,500W and (1) 3,700W burners.

Induction Ranges
KitchenAid



30" freestanding induction range with true convection and warming drawer.

Their slide-ins are similar to JennAir and are the largest interiors in the industry.

Freestanding – (2) 1,800W, (1) 3,200W and (1) 3,700W burners. \$1,789

Induction Ranges
Maytag
●●●●●



30" freestanding range with convection cooking and warming drawer. Maytag, KitchenAid and Whirlpool are the same range.

Freestanding – (2) 1,800W, (1) 3,200W and (1) 3,700W burners. \$1,669

Induction Ranges

Miele



Miele is the best 30" induction available on the market. Its MasterChef controls are programmed to cook without any guesswork.

Just click the type of food, weight and doneness and the oven will cook your meal automatically.

The Miele has 16 different settings *just for bread*.

30" – (1) 1,900W, (1) 2,250W, (1) 2,600W and (1) 3,850W burners.

Induction Ranges
Samsung
●●●●●



At this time, Samsung has the world's only Wi-Fi enabled induction range. It also has a virtual flame from blue LED lighting so it imitates a gas range flames.

The flex duo oven allows you to cook separate items in different temperatures.

Retails between – \$2,699 - \$3,299

Induction Ranges
Viking
●●●●●



30" pro-style induction range with 4 heating zones and available in custom colors and convection.

Freestanding – (1) 1,400W, (2) 1,850W and (1) 2,300W burners.

\$6,500-\$7,000 after rebate

Induction Ranges
Whirlpool
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30" freestanding induction range with convection cooking and warming drawer.

Please note: Whirlpool, Maytag and KitchenAid are all the same range. Buy the least expensive label.

Freestanding – (2) 1,800W, (1) 3,200W and (1) 3,700W burners. \$1,624

Induction Ranges

Signature Kitchen Suite (SKS)



SKS offers induction in their 36- and 48-inch professional gas ranges.



Should You Buy a Signature Kitchen Suite Professional Range?



LG is another technology-forward brand with two induction ranges. Look at their Signature Kitchen Suite (SKS) line for their titanium finish. It's a refreshing change from stainless steel.

Induction Ranges



GE may have the best portfolio of induction products in their GE, GE Profile, and GE Café series from freestanding to slide-in double oven ranges. Almost all GE products are Wi-Fi enabled.

(1) 1,800W, (2) 2,500W and (1) 3,700W burners

Retails between \$2,000-\$3,200

Induction Ranges
Bertazzoni
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Bertazzoni is a stylish Italian range coming in a Master and Professional series. You can buy them in high fashion colors, but the range is a bit underpowered.

(1) 2,200W, (2) 3,000W and (1) 3,700W burners

Retails between \$3,299-\$5,499

Induction Ranges
Fisher & Paykel



Fisher & Paykel offers induction in their professional and regular induction units from 30, 36, and 48 inches.



Should You Buy the Fisher & Paykel Range With Induction?



Wolf offers thermostatic twin convection, so both fans work independently assuring the best temperature.

At 36 inch, this should be considered against a gas professional range.

Burner Specs



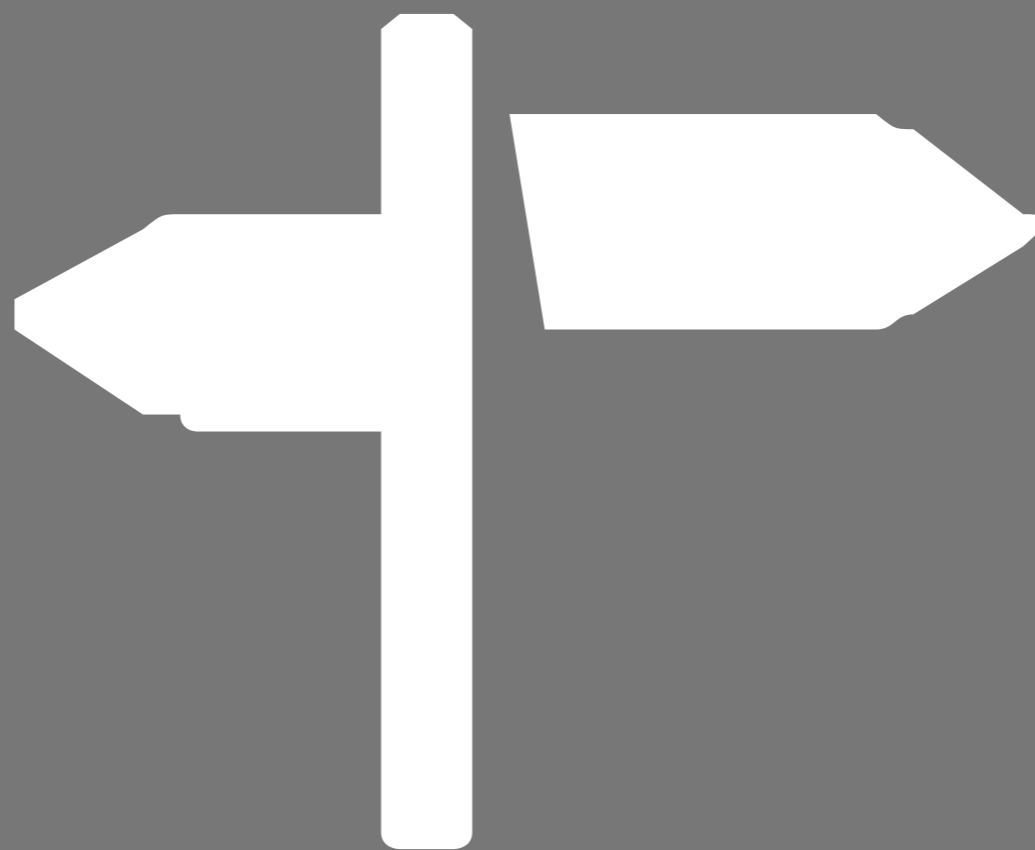
	Model	Size	# of Burners	Burner 1	Burner 2	Burner 3	Burner 4	Burner 5
Bertazzoni	MAST304INM	30"	4	1400/2200	2300/3700	2100/3700	2100/3700	No 5 th burner
Bertazzoni	PROF304IN	30"	4	1400/2200	2300/3700	2100/3700	2100/3700	No 5 th burner
Bertazzoni	MAST365INM	36"	5	1400/2200	2300/3700	2300/3700	2100/3700	2100/3700
Bertazzoni	PROF365IN	36"	5	1400/2200	2300/3700	2300/3700	2100/3700	2100/3700
Bosch Benchmark	HIIP056U	30"	4	2200/3600	2200/3600	2600/3700	1400/2200	No 5 th burner
Fisher & Paykel	OR30SDI6X1	30"	4	3000	3000	3700	2200	No 5 th burner
Fisher & Paykel	OR30SCI6X1	30"	4	3000	3000	2200	3700	No 5 th burner
Fisher & Paykel	RIV3304	30"	4	1400/3700	2600/3700	2100/3700	2100/3700	No 5 th burner
Fisher & Paykel	OR36SDI6X1	36"	5	2100/3700	2100/3700	2100/3700	2100/3700	5500
Fisher & Paykel	OR36SCI6X1	36"	5	1850/2600	2100/3700	2100/3700	2100/3700	2100/3700
Fisher & Paykel	RIV3365	36"	5	2600/3700	2100/3700	2100/3700	2100/3700	2100/3700
GE Profile	PHS930	30"	5	1800	3700	2500	2500	100 warming
JennAir	JIS1450DS	30"	4	2350	3600	180	2500	No 5 th burner
KitchenAid	KFID500ESS	30"	4	1800	1800	2500	3700	No 5 th burner
KitchenAid	KSIB900ESS	30"	4	2500	2500	3600	1800	No 5 th burner
Miele	HR16222I	30"	4	1450/2300	1950/3100	2400/3850	2700/3850	No 5 th burner



FUTURE OF INDUCTION

Induction technology is constantly improving, allowing for some amazing advancements in cooking

Photo credit: Compass and Rose / Houzz



FUTURE OF INDUCTION

The future of induction is bigger, cheaper, and smarter. Many companies will be producing a 36-inch range. It will be almost as common as 30-inch sizes in the next few years.

Induction's future is cheaper: In many ways, induction has replaced high-end electric cooktops and ranges. Most induction cooking appliances range from \$1,599 to \$7,999.

Induction's future is smarter: Smart appliances are the future for appliances. Your range will calculate recipes without guesswork and then turn on your dishwasher and shop for the ingredients. We are not there yet. But it will happen within 5 years.



**Read: Best Induction
Cooktop Ever**



HOW TO BUY

How to choose the perfect induction cooking product

Photo credit: Urban Home / Houzz

Induction Cooking

What to Consider

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Burners and Configurations

Look for the higher wattage “super” burners as they will cook faster. Bridge elements or connectors between two elements are a nice option for bigger pans.



Availability

With current appliance shortages, availability will be key to choosing the best induction appliance for your home.



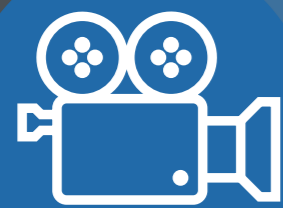
Repair Services

Induction is generally reliable, but the actual repair can be tough. You must find a local shop with specialists.

Video and Podcast Series

APPLIANCE 101

Check out our video and podcast series to gain insight into the best brands, new trends, and emerging technology that will help you achieve the renovation of your dreams.



Click here for our
Appliance 101
Video Series



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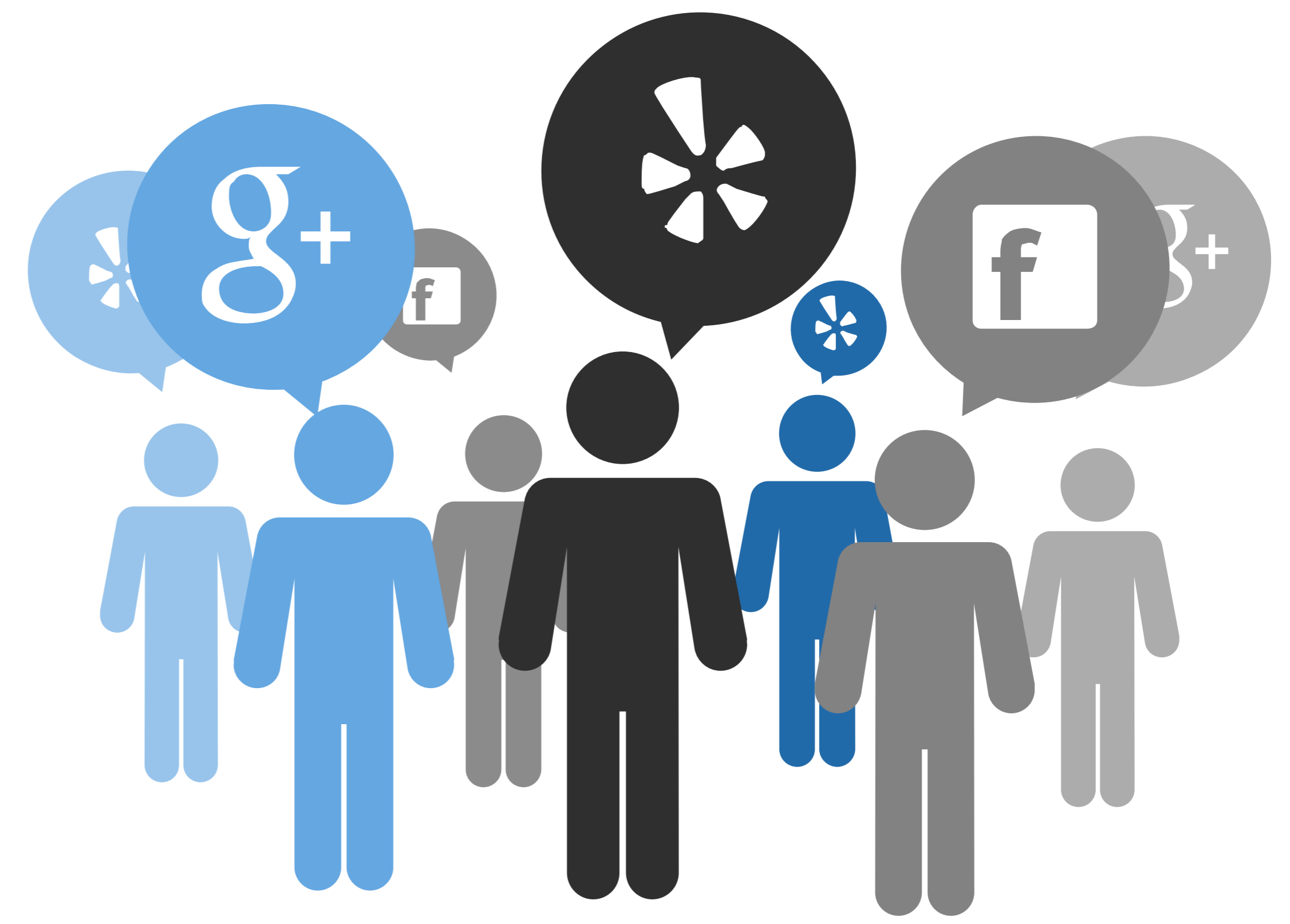
LISTEN ON  Spotify

Buying Strategies
Wisdom of Crowds

Buy where you're comfortable

There are tons of stores and products, but a limited number of consumers. Check review sites like Yelp, CitySearch, Google and the Better Business Bureau before you purchase.

Remember, any store can sell an appliance; the biggest issues are shipping and service.



Exclusive Offer

Appliance Delivery Comparison Checklist



Our free checklist will help you avoid a delivery nightmare. At the end, you will know what to ask from your local, national, or box store appliance dealer.

Delivery is one of the biggest causes for your dissatisfaction. You need to be prepared.

In the Delivery Checklist you'll learn:

- How to choose a dealer with a first class delivery experience
- Which questions to ask to spot a quality delivery team
- The importance of online reviews to help your appliance search



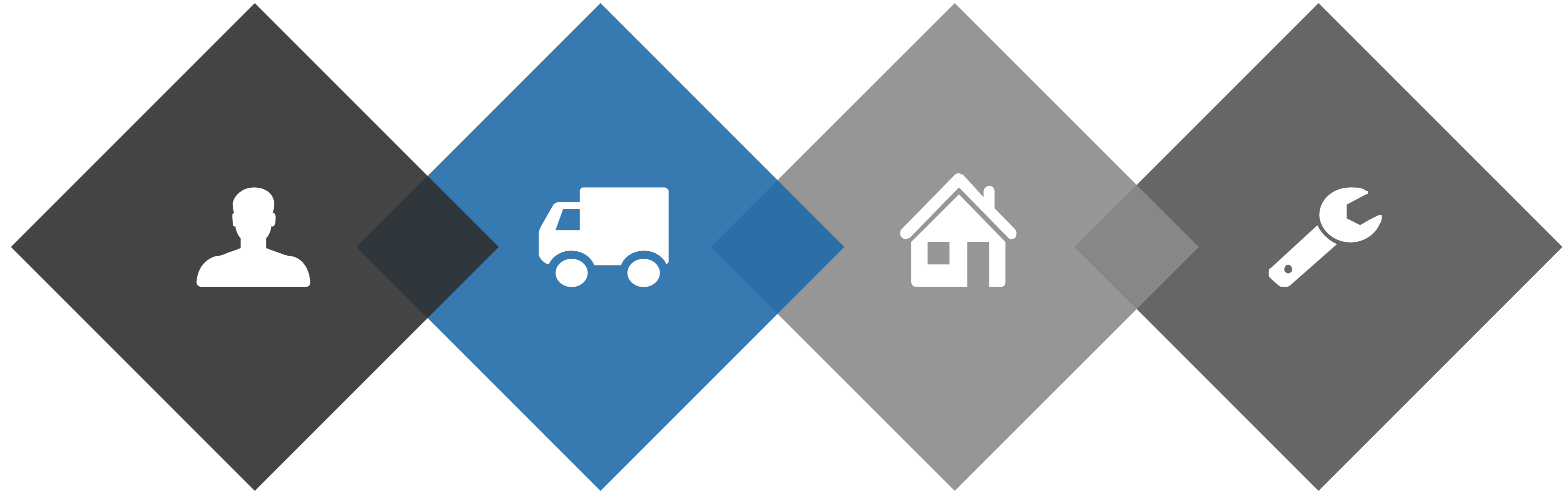
Get the Free Appliance Delivery Checklist



ABOUT US

Family owned and operated since 1923. Learn a little more about us

About Us
The Yale Difference



Sales

Browse our three showrooms guided by our sales staff with 269 years of combined experience

Delivery

We bring the products right into your home, not just to the curb. Every delivery includes removal of the old appliance

Install

Our professional install team can hook up your new dishwasher or re-configure your cabinets to accept a new wall oven

Repair

20 service techs on the road every day backed by our Yale Warranty. Service is the largest department at Yale

Induction Cooking
About Us



Yale has been based in Boston for over 90 years and operates three showrooms; in Boston, Framingham, and Hanover. We operate the largest independent service and repair department in New England with 60 people and 35 service technicians. Our sales staff has an average of 7 years experience, and our staff chef can help you learn to use your new appliances.

VISIT OUR STORES

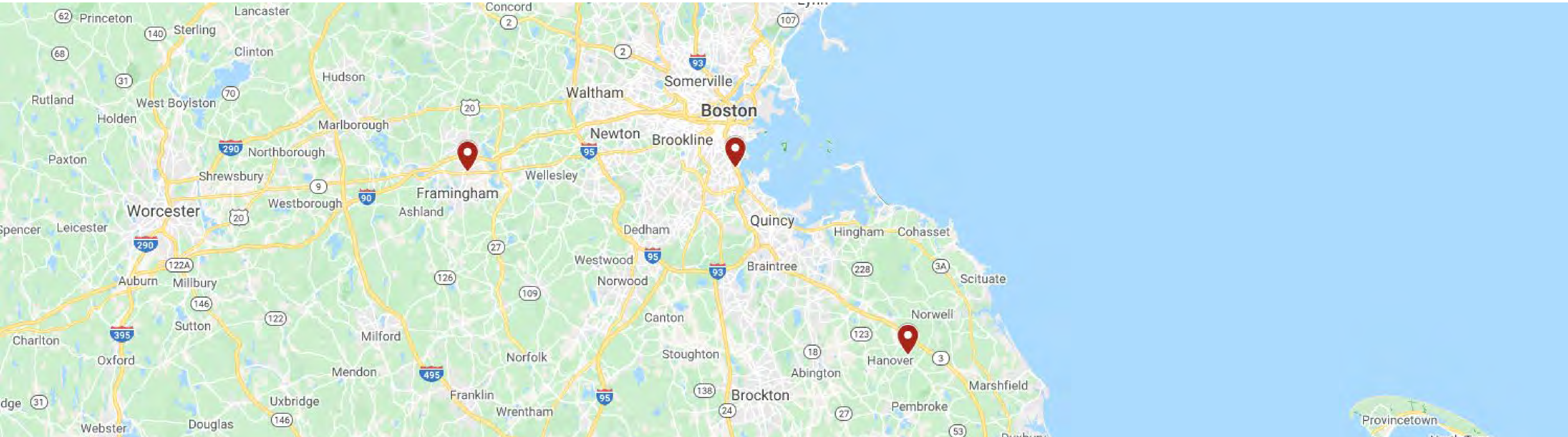
Now you can schedule a free, private showroom visit to go over the needs of your project. Choose a time that works for your schedule to visit our Boston, Framingham, or Hanover, MA showrooms.



[Schedule a Showroom Appointment](#)

YALE

Induction Cooking Contact Us



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