

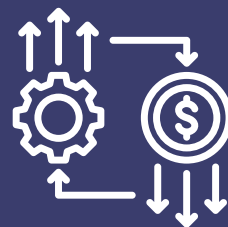
INDUCTION RANGES

Faster Cooking. Smarter Performance.

WHY HOMEOWNERS LOVE THEM

- One of the most energy-efficient cooking options available
- Faster heating and cooking times
- Improved indoor air quality with no combustion
- Cooler cooking surface helps improve kitchen safety
- Precise temperature control for consistent cooking results

Precision Cooking.
Modern Efficiency.



THINGS TO KNOW



Requires compatible magnetic cookware



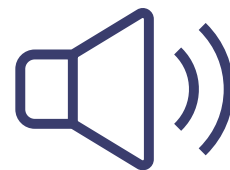
Higher upfront cost than some traditional ranges



Faster heating may take time to get used to



Electrical upgrades may be needed when replacing gas ranges



Some units may produce a light humming sound during use



BEST FIT FOR:

- ✓ Homeowners upgrading kitchen appliances
- ✓ Families focused on safety and indoor air quality
- ✓ Frequent home cooks seeking precision control
- ✓ Electrification and energy-efficiency projects

COMFORT + SAVINGS

Induction cooking transfers heat directly to cookware, helping reduce wasted energy while delivering fast, responsive performance.

Rebates and incentives may be available for qualifying upgrades.



Scan the QR code or visit: IndianaEnergySaver.com

Performance and efficiency information sourced from the U.S. Department of Energy and ENERGY STAR® guidance where applicable.

INDIANA ENERGY
SAVER PROGRAM
Save Energy. Cut Costs.