



Why you should consider an induction cooktop

Ingredients

Method

Whether you're wanting to step into the future with your cooktop, or are unsure if you're ready to give up your gas flames, learning more about induction stoves can help you to decide which direction is right for your home. Here's everything you need to know!

You'll need magnetic or pan material cookware to use an induction cooktop, as the cookware itself needs to conduct the heat. Although this means you can't use any old saucepan, it does mean that you get to benefit from energy efficient, cleaner, safer experiences in the kitchen:

What is an induction cooktop?

Induction cooktops use electro-magnetic technology to transfer heat from your cooktop directly to your pan. The surface can still get hot – but with no flame it's a lot safer (especially if you have children!). The [NEFF induction cooktop](#) also has a heat retention indicator to show you when it's ok to touch

Can I use my existing cookware with my induction cooktop?

You'll need magnetic or pan material cookware to use an induction cooktop, as the cookware itself needs to conduct the heat. Although this means you can't use any old saucepan, it does mean that you get to benefit from energy efficient, cleaner, safer experiences in the kitchen. If you're not sure whether your pans are magnetic or not – use a fridge magnet and see if it sticks to the bottom of your existing cookware. And if you do need to buy new pots or pans, [check out NEFF's accessory store](#) for induction-friendly items.

Pros of induction cooktops

1. Induction cooktops heat up a lot faster than gas

cooktops

Unlike the traditional gas appliance, induction cooktops heat up your pots and pans almost instantly. This means you won't have to sit around waiting for a saucepan of water to boil!

2. Induction cooktops are easier to clean

Compared to gas cooktops, induction cooktops are less of a hassle to clean because you don't have to work your way around the trivets and attempt to clean small crevices.

3. Induction cooktops can help to improve your cooking

Because they have more intelligent, advanced technology features, induction cooktops take the stress and guesswork out of cooking. And with no flame, it's harder to burn or overcook your food.

Some of the main feature of the NEFF induction cooktop include:

- Smart child safety locks to help keep little hands safe.
- Flexibility thanks to the [FlexInduction function](#), which lets you position pans of any size wherever you wish on the cooktop. The cooking zone automatically detects the size and shape and heats up precisely where it's needed. This is also helpful when using oversized cookware for even heat distribution.
- The Power Boost function on a NEFF induction cooktop helps provide a further 50% more energy over and above the highest heating level – which helps to save you time when you're in a hurry.



About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and

dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

If you want to learn more about NEFF appliances and our induction cooktop range, you can [book in a free cooking demonstration](#) to learn while cooking up a delicious feast.

Notes
