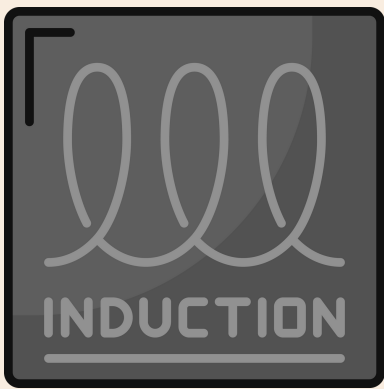


# How to Use an Induction Cooktop - Simple Guide for Beginners



START

## Using controls

Begin by pressing the power button often located front and center. Select your element, then toggle using touch or dial controls to set a precise stove-top temperature ranging around 60°F for low simmers up to 70°F for aggressive boiling.

## Selecting cookware

Induction requires ferromagnetic pans and pots like cast iron or stainless steel which get detected once placed on the cooking zone. The cooktop will only activate and heat when appropriate cookware is present. Avoid copper or aluminum pots which won't respond.

Observing activity: Visible cues replace traditional burner flames or coils. Glowing numerals confirm settings while fans hum signaling active heating. Boiling bubbles visibly form, proving pan bases reach desired temps. Almost all models include child safety lock functions as well.

## Adjusting flow

Easy slide touch bars coupled with instantaneous heating allows "dialing in" precise temperatures. Advanced sensors automatically adjust energy flow, preventing drastic overheating accidents. This amazing control lets you melt chocolate one minute and boil water the next by simply adjusting your finger