



INDUCTION STOVES/RANGES

Induction ranges send electromagnetic currents directly into the bottom of pots and pans—heating your food fast, but not the surrounding stovetop or the air. This releases fewer pollutants into a home's air, uses less energy, and allows food to reach higher temperatures faster than a gas or other electric range. Gas stoves have significant documentation to show their release of nitrogen dioxide, carbon monoxide and formaldehyde when ignited.¹

Induction ranges **heat one quart of water in 101 seconds** as opposed to the gas heating or electric stove time of 8 or 10 minutes¹. Induction stoves tend to be pricier than their cooking cousins, but might save you money in the long run by using about **10% less energy than standard electric stoves**.¹

Why you should install

- Home comfort year-round
- Save on air conditioning
- Faster cooking times (and more time with family)
- No gas hookup needed
- Electricity has potential to be powered by renewable energy



To find MiEnergy Rebates, visit:
MiEnergy.coop

Contact Jason Ludwigsen for
more information on resources at:
jludwigson@cityoflacrescent-mn.gov

¹Rocky Mountain Institute Study 2020, rmi.org/insight/gas-stoves-pollution-health



THE CITY OF LA CRESCENT AND XCEL ENERGY
ARE PLEASED TO WORK TOGETHER TO ACHIEVE
OUR COMMUNITY ENERGY GOALS



PARTNERS IN ENERGY
An Xcel Energy Community Collaboration