

Hello Everyone,

We're thrilled to be introducing the Fire Magic Drop-In Electric Induction Cooktop, an exciting new addition to our Fire Magic line. Let's take a moment to explore the basics of induction cooking and why it's such a game-changer.



How Induction Cooktops Work

Induction cooktops use electromagnetic fields to heat your cookware directly, skipping the need for flames or heated surfaces. Here's a quick breakdown:

1. Creating the Magnetic Field

Beneath the smooth glass surface is a coil of copper wire. When the cooktop is turned on, an electric current flows through the coil, generating a magnetic field.

2. Heating Through Induction

The magnetic field interacts with the cookware, creating tiny electric currents (eddy currents) inside it. These currents generate heat directly in the cookware material.

3. Cookware as the Heat Source

Your pot or pan becomes the heat source, cooking food from within. The cooktop surface stays relatively cool, only warming slightly from contact with the cookware.

Choosing the Right Cookware

Induction cooktops require cookware with magnetic properties:

- **Suitable Cookware Bottom Materials:** 400 Series Stainless steel, cast iron, Iron Alloy, carbon steel and other magnetic-based materials.
- **Unsuitable Materials:** Aluminum, copper, glass, ceramic (unless they have a magnetic base).

Tip: Use a magnet to test your cookware—if it sticks, it's induction-ready!

Why Choose Induction?

- **Efficiency:** Nearly all energy goes into heating the cookware, reducing waste.
- **Safety:** No open flames, and the surface stays cooler.
- **Speed and Precision:** Heat adjustments are instant and accurate.

Induction cooking is fast, safe, and energy-efficient, perfect for the modern outdoor kitchen.

Troy, Your Tech Guy