

# Designed For the Everyday Chef

Cooking Faster, Safer and More Efficient Than Ever Before

## Induction Cooking Innovation Kenmore®

For an everyday chef who wants it all...here's the answer for you. This state-of-the-art cooktop combines the features of gas and electric cooking...and takes you to a new level of performance.

The new Elite Induction cooktop expertly handles all types of cooking—frying, boiling, sautéing and simmering. Electromagnetic technology makes it faster, safer, cooler\* and more efficient than conventional gas or electric cooktops. Now, everyday chefs like you can have it all.

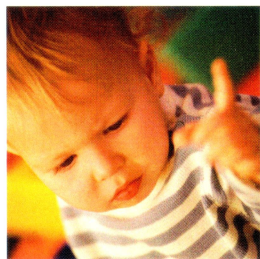
\*Compared to a radiant cooktop

### As Fast As It Gets

No other cooktop cooks as fast as induction. Concentrated power lets you boil water faster than a conventional gas or electric cooktop so you spend less time watching the pot.

### Ounce Of Prevention

This state-of-the-art cooktop uses electromagnetic energy to heat pots and pans directly so the cooktop itself stays cooler when compared to radiant cooktops.



### No Accidental Turn-Ons

Coil sensor automatically detects a proper cooking utensil. Eliminates inadvertent turn-ons from setting down cooking items, like spatulas and spoons.

### Easy Clean-ups

The cooler cooktop surface\* makes clean-up a breeze. Tough-to-clean spills like spaghetti sauce, grease, and pancake batter resist sticking or burning so they wipe up easier.

\*when compared to a radiant cooktop

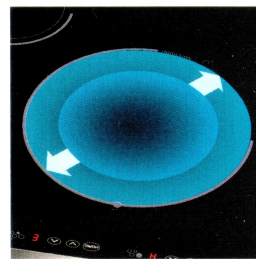


### Precise Control

Each cooking zone has 15 power settings to provide the same precision control as a gas cooktop. Bring down the heat to gently simmer delicate sauces or bring to a roaring boil for pasta in just seconds.

### Pan Size Detection

A sensor automatically detects and adapts the element to the pan size in use for consistent, more even cooking results. Even lets you use a pan one inch larger than the element size.



why induction

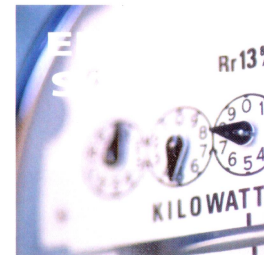
### Hold Warm

The hold warm control allows you to keep food at precisely the right warming temperature after it's done...ready to serve when you are ready.



### Super Efficiency

Enjoy faster heating times while using less energy than gas or electric cooktops.



### A More Comfortable Kitchen

With an induction cooktop, virtually no wasted heat is produced since the heat being generated goes straight into the pan. This keeps your kitchen more comfortable compared to a kitchen with a gas or electric smooth top cooktop, which radiate more excess heat into the surrounding air.

