# ET Summit 2024

Presented by





# Induction:

A Pathway to Decarbonization



Oliver Ta

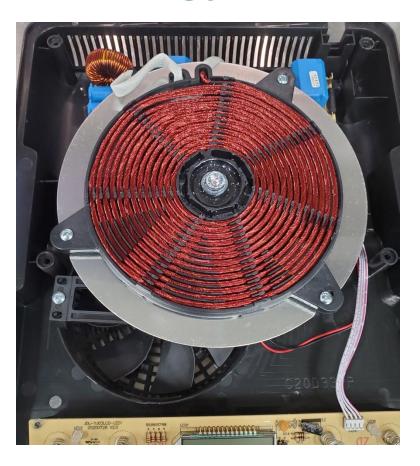
Senior Specialist

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# **Induction Cooking Technology**

- How it works:
  - High Frequency Magnetic Field
  - Turns the cookware into the heat source
    - Ferromagnetic Cookware





# **Induction Cooking Technology**

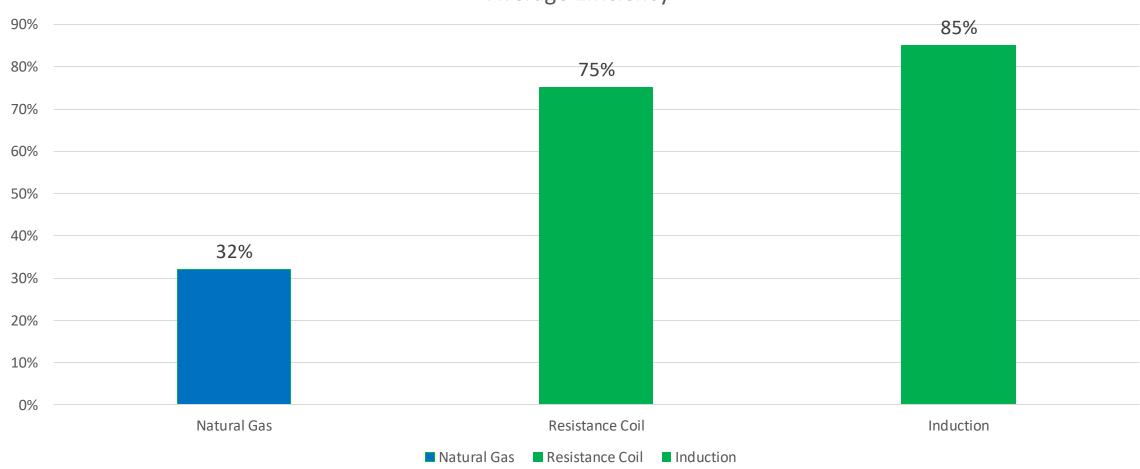
- High Efficiency
- Low Emissions
- Cooler Kitchen
- Rapid Response
- Precise Controls





# **Efficiency**

#### Average Efficiency



Source: <a href="https://www.energystar.gov/partner\_resources/products\_partner\_resources/brand-owner/eta-consumers/res-induction-cooking-tops">https://www.energystar.gov/partner\_resources/products\_partner\_resources/brand-owner/eta-consumers/res-induction-cooking-tops</a>



# **Induction Adoption**

- Hotpot
- Sizzling Cast Iron
- Tamales
  - Champurrado (Mexican Hot Chocolate)



#### **Induction Wok**

## **Advantages**

- High Efficiency
- Cooler Kitchen



#### Hurdles

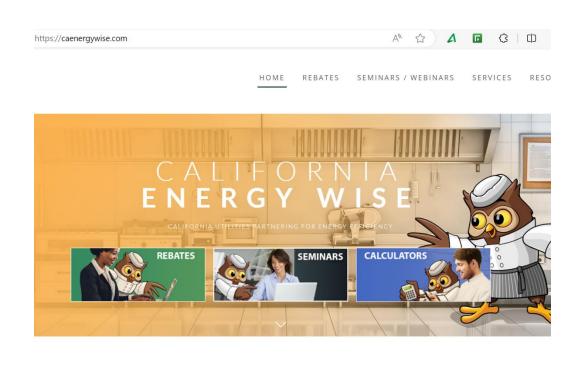
- Different heating profile
- Adjustment in cooking technique
- Ergonomics
- Capital Investment
- Little to no market offerings



# **Induction Cooktop Energy Efficiency Testing**

## **Energy Efficiency Testing**

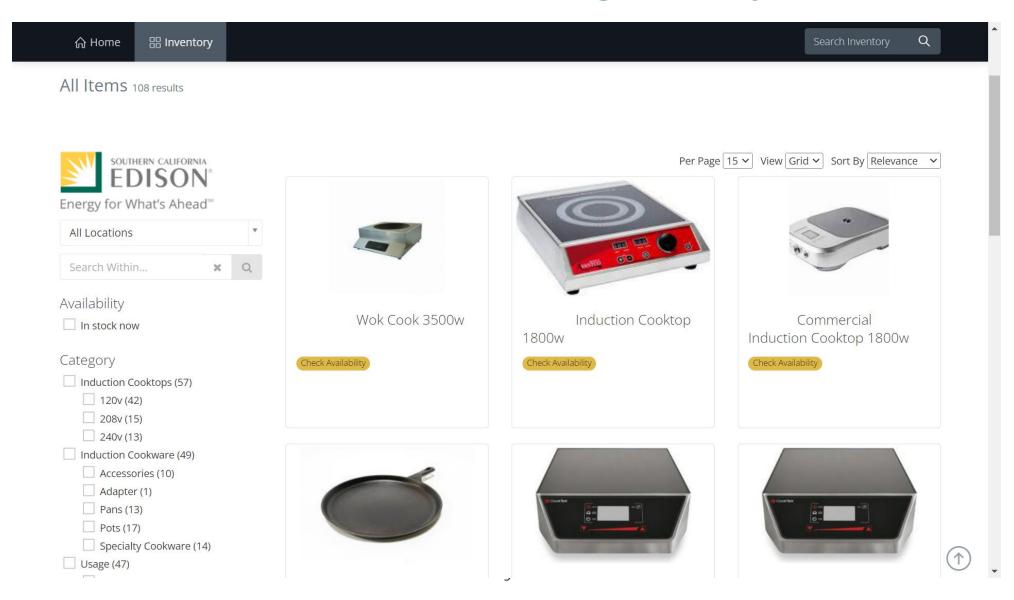
- SCE has been testing countertop induction cooktops for
  - Energy Star Specification
  - CA Rebate Program







# **Induction Lending Library**



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- https://www.sce.com/ftc
- <a href="https://sceinduction.myturn.com">https://sceinduction.myturn.com</a>
- https://www.caenergywise.com



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