

Stove Types

Residential stoves are pretty simple, no-nonsense appliances, but they've been making headlines lately with a public debate over gas vs. electric models. The three primary types of cooktops—gas, electric and induction—are all adept at their primary purpose: delivering heat to pots or pans. They also have unique pluses and minuses in how they're constructed, how they work and the side effects they may create.

Gas

How it works:

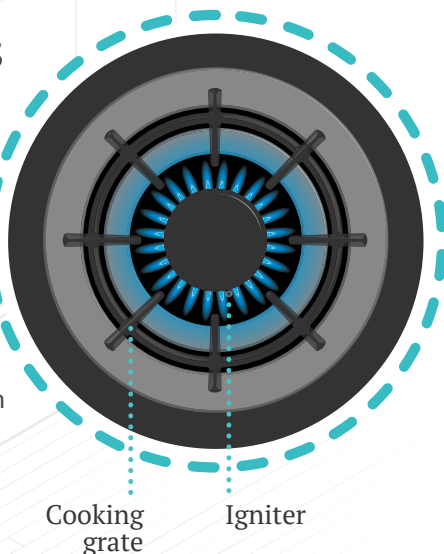
Flammable gas is ignited and transfers heat to cookware.

Pluses

- High heat output
- Works even when the power is out

Minuses

- Harder to clean
- May contribute to indoor air pollution



Electric

How it works:

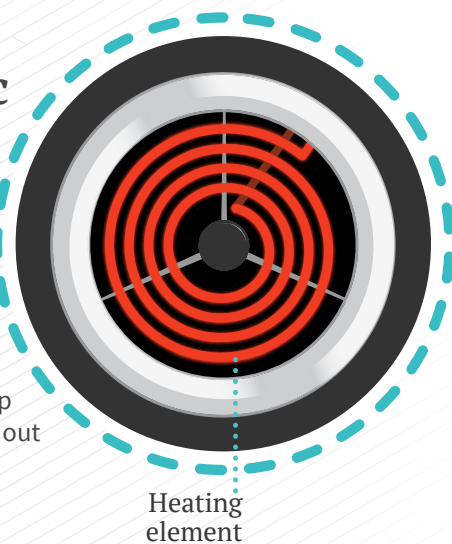
Electricity is run through resistive metal coils, which heat up based on the amount of current.

Pluses

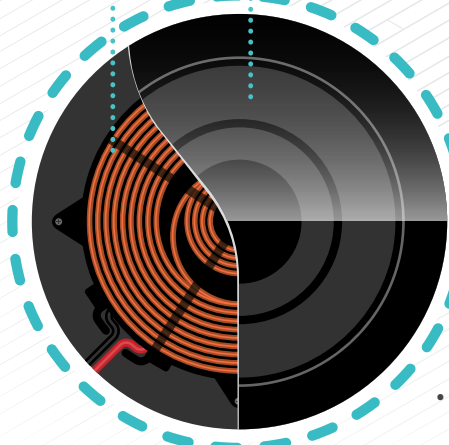
- Less ambient heat released
- Less expensive to buy and run

Minuses

- Can be slow to heat up
- Won't work when power is out



Copper induction coil
Ceramic cooktop



Induction

How it works:

A metal coil generates an electromagnetic current that excites particles in specialized steel or iron cookware.

Pluses

- Safer – no residual heat
- More precise temperature control

Minuses

- Won't work if power is out
- More expensive to buy