

Induction Cooking Buying Guide 2026

Faster than gas. Safer than gas. Not always simpler than gas. Based on Yale service experience and reliability reporting.

YALE
APPLIANCE



The Proof: Induction Is Faster Than Pro Gas

- SKS 7,000 watt induction burner. 1 gallon to rolling boil in **3 minutes 27 seconds**.
- SKS 23,000 BTU pro gas burner. Same gallon to rolling boil in **13 minutes 30 seconds**.
- Same cookware. Same brand.

Takeaway: Induction is not close. It is dramatically faster.



Induction vs. Gas
Cooking



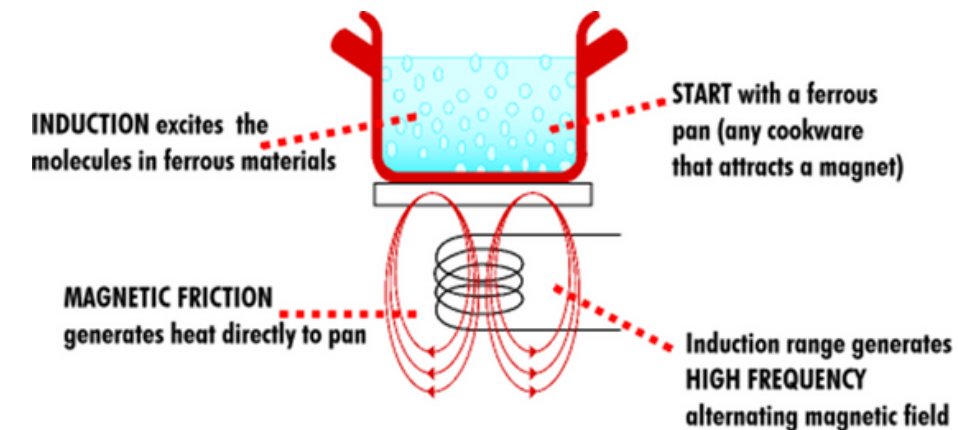
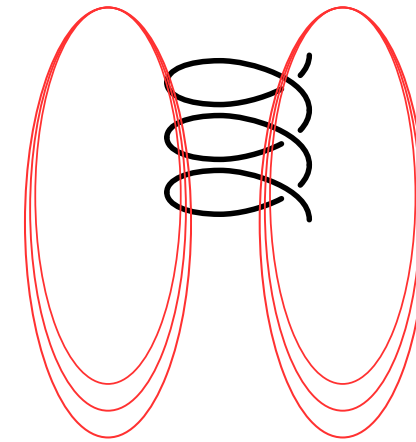
How Induction Works: In 10 Seconds

- A magnetic field excites the metal in your pan.
- The pan heats the food.
- The glass is largely bypassed.

Why this matters:

- Faster response.
- Less wasted heat.
- Easier cleanup.

Short Take: You cook with the pan, not the glass.



Switching From Gas to Induction: What It Takes

- You will need a new receptacle.
- You will need to rewire back to the electrical box.
- Typical power needs are about 18 to 38 amps, depending on the cooktop.
- Boston area reality. Typical total installed cost is about \$3,500.

Short Take: The cooktop is only half the purchase. Power is the other half.



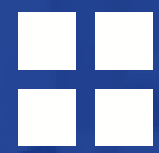
**Steps to Convert Your
Gas Range to Induction**



What You'll Learn

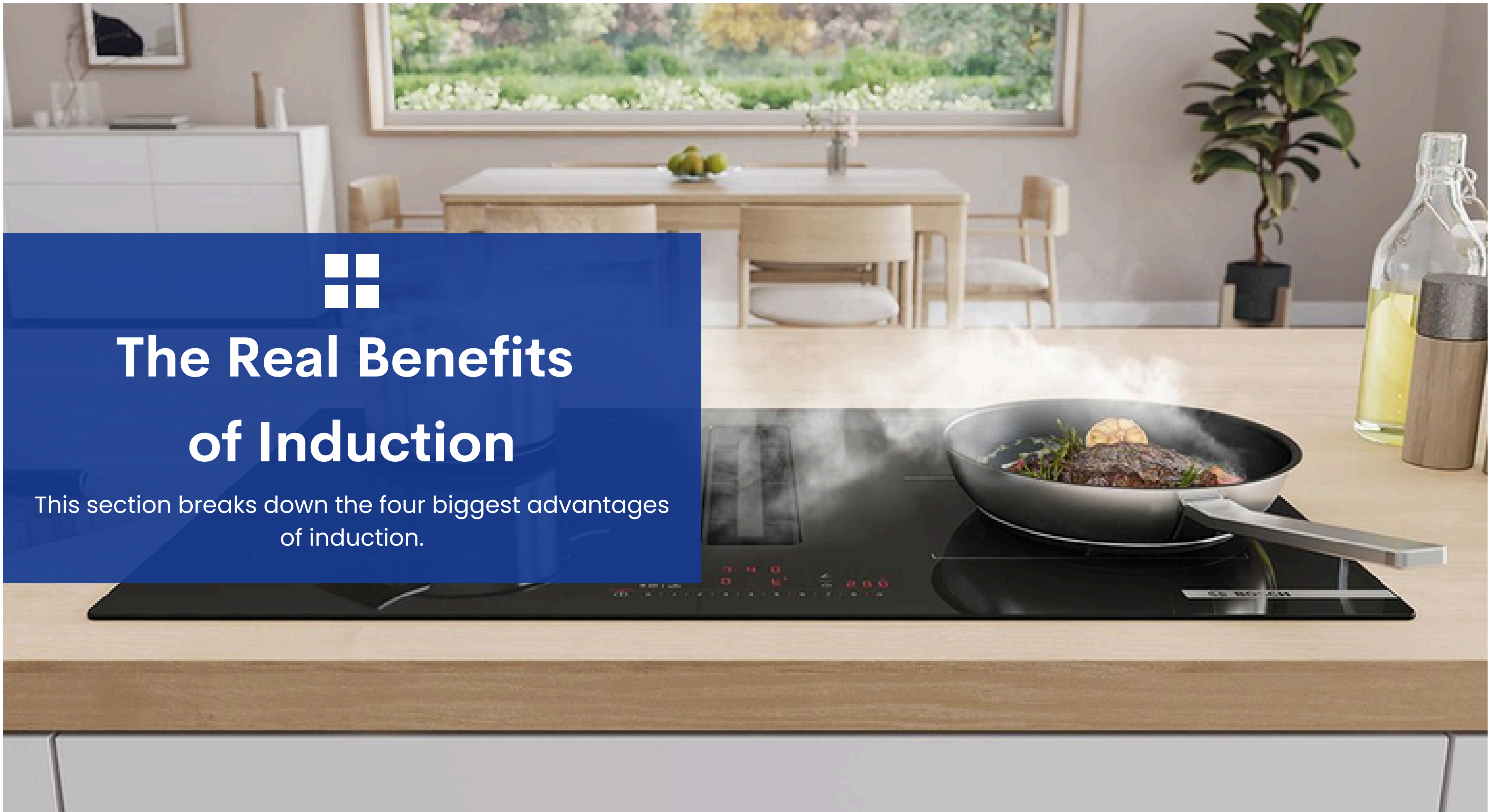
- Why induction feels so different from gas.
- Benefits and trade-offs that matter.
- Cooktops vs ranges. Different ownership stories.
- Reliability. What is great and what needs planning.
- Best cooktops and ranges by role.
- The most common induction questions, answered fast





The Real Benefits of Induction

This section breaks down the four biggest advantages
of induction.



1. Speed

- Induction is about 90 percent efficient.
- Gas is closer to 60 percent efficient.
- More energy goes into the pan, not the room.

Why it matters:

- Add higher wattage burners and the speed gap widens.
- Boiling, reducing, and recovery are much faster.
- The more you cook, the more obvious this becomes.

Short Take: Induction is the fastest cooktop you can buy. It is even faster than most pro ranges.



2. Child Safety

- No open flame.
- The cooktop only heats when a pan is present.
- The glass does not glow red like electric.

Reality:

- The glass does not heat as high as electric.
- Residual heat indicators warn you when it is still hot.

*Safer than gas. Not childproof.



3. Venting & Comfort

- No combustion.
- Less ambient heat in the kitchen than gas.
- Induction emits fewer harmful compounds into your home, such as **carbon dioxide, carbon monoxide, formaldehyde, and particulate matter**, than gas cooking.

Note: You still need ventilation for grease and smoke.



**The Ultimate Guide to
Proper Kitchen Ventilation**



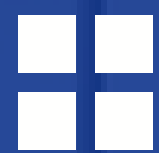
4. Cleanability

- Flat surface is easy wipe down.
- Fewer grates and crevices than gas.
- The surface does not get as hot as gas or radiant electric.

Why that matters:

- Food does not bake in the same way.
- Cleanup is faster.





Induction Cooktops

Cooktop basics, layout, reliability, and our top picks by performance and value.



Cooktops: The Easy Win

- Fewer parts than a range.
- Less electrical demand than a full range.
- Good reliability and selection.

Short Take: Induction cooktops offer the most configuration options and typically have fewer service issues than ranges.



The Standard Induction Cooktop Layout

- One main high output burner.
- Two side burners.
- Many models allow bridging.
- One or two smaller burners.

Short Take: Most cooking is two big pans and one small pan.



Reliability: Induction Cooktops

- Induction cooktops are reliable, but they are more complex than gas cooktops.
- They use high-draw electronics and can be sensitive to wiring, breaker sizing, and installation quality.
- The average service rate was 4.7% across 400+ units.
- Bosch and Bosch Benchmark were the most reliable at 1.9%.

Short take: Plan the electrical. Buy from a servicer.



The Most Reliable

Induction Cooktops

Induction Cooktop Reliability for 2026

Brand	Service %
Bosch	1.9%
Bosch Benchmark	1.9%
SKS	2.6%
Gaggenau	2.7%
Thermador	3.9%
LG Studio	5.3%
Café	8.5%
Miele	9.2%
Total	4.7%



Best Cooktops: Quick Picks

- **Best reliability track record over five years:** Bosch family. Bosch, Bosch Benchmark, Thermador, Gaggenau.
- **Highest output:** SKS at 7000 watts
- **High output for less:** Fisher & Paykel, LG Studio
- **Strong performance for less money:** Fisher & Paykel, LG Studio.



**The Best 36-Inch
Induction Cooktops**



Best Reliability: Bosch-Family Cooktops

- Best reliability performance over five years.
- Any Bosch brand. Thermador, Gaggenau, Bosch, Bosch Benchmark.

Short take: Different looks. Same reliability DNA.



Highest Output Cooktop: SKS

Pros:

- Highest output built-in induction cooktop. 7,000 watts.
- Fastest boil by far.
- Pan sensing shows the percentage of metal in your pan.

Cons:

- Expensive. About \$4,400.

Short take: Great product. Premium price.



**Is This the Best Induction
Cooktop You Can Buy?**



Strong Performance for Less: Fisher & Paykel and LG Studio

Fisher & Paykel:

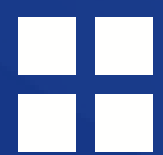
- Two 5,500 watt burners.
- Faster cooking on two separate burners.
- About \$3,500.
- Power burner is on the left side.

LG Studio:

- 6,000 watt burner.
- Under \$3,000.

Context: A regular induction cooktop is about \$2,100. **You are paying \$600 to \$1,500 more for that added power.**





Induction Ranges

What changes when you add an oven? Here are the reliability realities and the best ranges for each type of cook.



Now Let's Talk About Induction Ranges

- A range combines the top plus an oven, plus more electronics.
- Higher draw and more complexity than a cooktop.

Short take: Still better performance but some service issues.



Reliability: Induction Ranges

- Induction ranges are not as reliable as gas ranges.
- They combine high draw and more electronics.
- 50 amp 240 volt circuit makes them more susceptible to installation issues.

Short take: Plan the electrical. Buy from a servicer.



Induction Range Reliability for 2026

Brand	Service %
LG	4.6%
LG Studio	5.6%
Bosch Benchmark	8.8%
Ge Profile	9.2%
Café	9.9%
Thermador	13.1%
Bosch	13.8%
Fisher & Paykel	16.4%
Total	8.7%



Best Induction Ranges: Quick Picks

- **Most featured:** SKS
- **Best convection:** Wolf
- **Most output and customization:** BlueStar
- **Easiest advanced cooking:** Miele
- **Best for repair:** LG
- **Best double oven:** Café
- **French country statement:** AGA, La Cornue
- **Best flexible burners:** Thermador



Best Induction Ranges:
30-, 36-, 48-Inch Picks



Most Featured: SKS Induction Range

- 7,000 watt element.
- Intuitive touch controls.
- Steam assist capability.

Cons:

- Premium price.
- New unit so reliability is unknown.



Best Convection: Wolf Induction Range

- Best convection system for even baking
- Convection knobs are very intuitive.
- Wolf Gourmet guides time and temperature based on how you are trying to cook.

Cons:

- Premium price.
- 48 inch requires 100 amps.



New Wolf 48-Inch Induction Range (IR48751/S/P).



Most Output & Customization: BlueStar Induction Range

- 7,400 watt element on the 48 inch.
- Customization with 1,000 colors and six trim options.
- Bold design.

Cons:

- Expensive.
- Not smart.



Easiest Advanced Cooking: Miele Induction Range

- M Touch is the easiest to use.
- Steam assist capability with easy control. Great for baking bread and roasting.
- Guided cooking similar to Wolf Gourmet.

Cons:

- Higher price.
- More contemporary design.



Best for Repair: LG Induction Range

- Good value.
- Best for reliability.

Con:

- Practical over luxury.
- No bridge element.



Best Double Oven: Café Induction Range

- True double oven flexibility.
- Good feature set.
- Great for busy households.

Cons:

- The big oven is at the bottom.
- A lot of bending down to reach the bottom oven.



Best French Country Statement: AGA and La Cornue Induction Range

- Iconic piece.
- Statement piece.
- Fits traditional and French country kitchens.
- Side hinge ovens.

Cons:

- You are buying style first.
- Ovens are smaller.



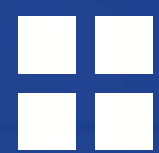
Best Flexible Burners: Thermador Induction Range

- Flexible cooking zones.
- You can set the temperature three ways and slide the burner.

Cons:

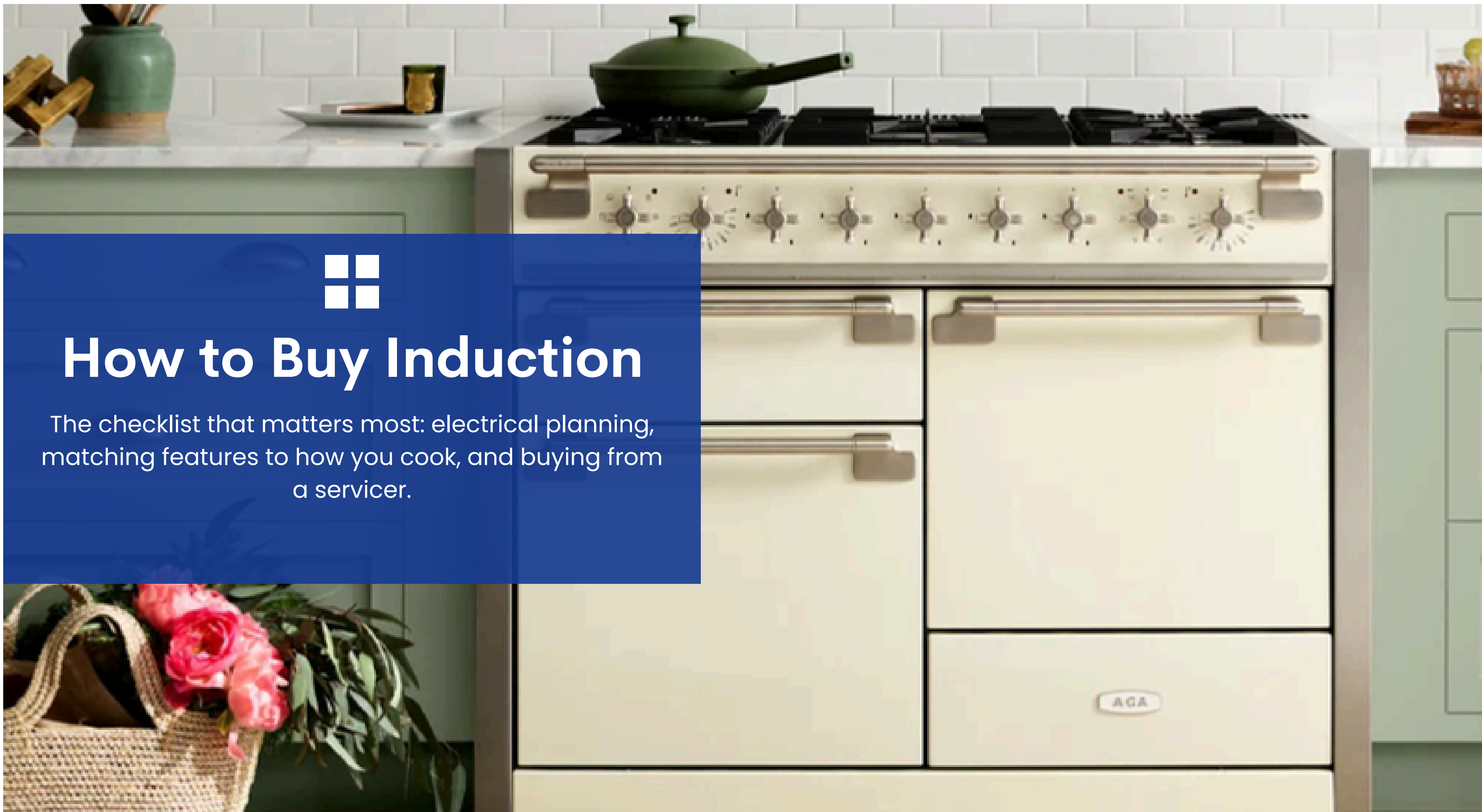
- Premium price.
- Only single convection.
- Non-intuitive.





How to Buy Induction

The checklist that matters most: electrical planning, matching features to how you cook, and buying from a servicer.



How to Buy an Induction Cooktop or Range

- Confirm electrical early.
- Match the product to how you cook.
- Make sure the store services what they sell.
- In short, you are going to love cooking with induction once you get used to it. Way more than electric. Even more than gas for most people.

Short Take: Get the electrical and service right. Everything else is gravy.

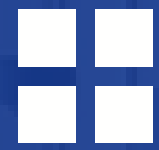


Service & Install Reality

- Plan service access. Do not bury the cooktop.
- If you buy a range, treat installation like it matters. It does.
- If you buy induction, buy it from a servicer.

Short Take: The best brand in the world looks bad with a bad install.





Top 12 Induction Facts

Quick answers on cookware, power, noise, controls, installation, and what induction can't do.



Top 12 Induction Facts (1-6)

1. Induction only works with magnetic cookware. Magnet test. If it sticks, you're good.
2. The pan is the heating element. The glass warms from the pan.
3. Induction is about 90 percent efficient. Gas is closer to 60 percent.
4. Lift the pan long enough and the burner may shut off as a safety feature.
5. PowerBoost is a temporary burst of extra power on one burner.
6. PowerShare is real. Boost often borrows power from a neighbor burner.



Top 12 Induction Facts (7-12)

- 7. Some noise is normal. Fans and mild buzzing can happen.
- 8. Touch controls hate water. Spills can cause odd behavior until you wipe and dry.
- 9. Switching from gas to induction usually needs new wiring and a new receptacle.
- 10. Many cooktops need about 18 to 38 amps.
- 11. Induction ranges draw more power and have more electronics. Install quality matters more.
- 12. You cannot cook on induction in a power outage.



Visit Our Showrooms

You can see induction cooktops and ranges in our showrooms in Boston, Framingham, Hanover, Hyannis, Nantucket, or Norton.

In many cases we can deliver within 48 hours with our own delivery team, and you can track the truck to your house on delivery day.

If you have questions about wiring, cookware, or which induction product fits your kitchen, talk to a Yale Appliance specialist.

We'll help you get it right the first time.



**Schedule a showroom
appointment**



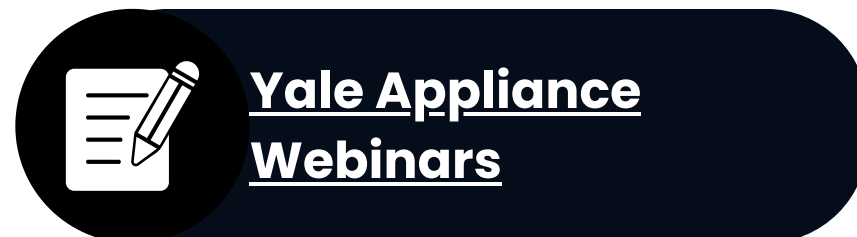
Yale Appliance Webinars

Induction has changed fast, and a lot of people are still buying based on outdated info.

Yale Webinars break down what's new, how brands compare, and the mistakes that get expensive after install, plus live Q and A.

Want to watch past sessions or catch an upcoming live event? Check out the Yale Webinar page.

Over 100,000 people have tuned in to a Yale Appliance webinar.



How to Protect Yourself

You may think appliances will be an easy purchase.

Unfortunately, with delivery, installation, damage, and the increasing amount of service, it can be a stressful ordeal.

Read the articles below to protect yourself and make the best buying decisions.

Remember, you have the most leverage before you buy anything.



**Why Doesn't Every
Brand Offer Service**



Wisdom of Crowds

Buy where you're comfortable.

There are tons of stores and products, but a limited number of consumers.

Check review sites like Yelp, CitySearch, Google and the Better Business Bureau before you purchase.

Remember, any store can sell an appliance; the biggest issues are shipping and service.



Appliance Delivery Checklist

Our free checklist will help you avoid a delivery nightmare by teaching you what to ask your appliance dealer.

Delivery issues are a major cause of dissatisfaction. Be prepared.

In the Delivery Checklist, you'll learn:

- How to choose a dealer with top-notch delivery
- Questions to identify a quality delivery team
- The importance of online reviews for your appliance search



**Get the Free Appliance
Delivery Checklist**



Want to Learn More?

Want more tips, tricks, reliability statistics, and information about kitchen appliances sent directly to your inbox? Sign up below.

We do not sell your email to anyone for any reason – ever.

We don't spam or promote. Over 100,000 people have found value in Yale Appliance emails.



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About Us

Yale Appliance has been serving the Boston area for over 100 years and operates six showrooms: in Boston, Framingham, Hanover, Hyannis, Nantucket, and Norton.

We have the largest independent service and repair department in New England, staffed with over 40 people.

Our sales team has an average of 10 years of experience, and our staff chef offers cooking demonstrations to help you make the most of your new appliances

Contact Us

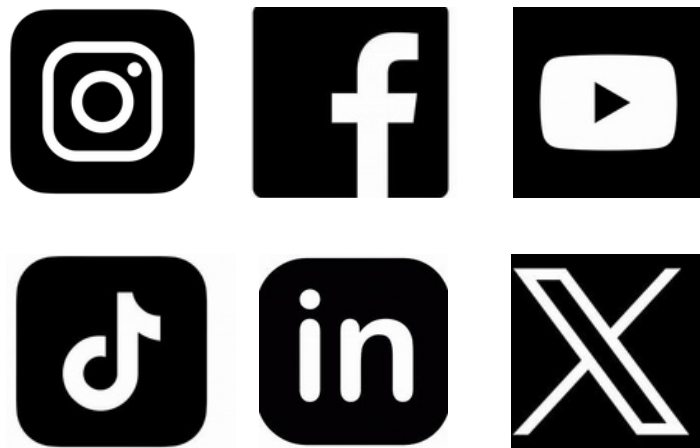
Phone & Email

617-825-9253

help@yaleappliance.com

yaleappliance.com

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Dorchester

296 Freeport St



Framingham

215 Worcester Rd



Hyannis

127 Airport Rd



Hanover

548 Washington St



Norton

42 Leonard St



Nantucket

5 Bayberry Ct