Bring down the temperature!

Embrace induction stoves on screen to play your part in helping the climate

The science is clear: We cannot combat the climate crisis unless we electrify everything. 42 percent of energy-related emissions in the US come from our homes and businesses — the cars we drive, how we heat our homes and water, how we cook our food, and dry our clothes. To reach our climate goals, we need 100 percent of new purchases to be electric by 2035 and all machines to be electric by 2050. To hit our targets, we must install 24 million more electric appliances between 2024-2026. Rewiring America is helping producers electrify on screen, including putting more induction stoves on sets. By introducing better electric options on the shows that people love, we show that induction is the aspirational, accessible way to go. Let’s get cooking!

Why induction works better

- **Faster.** “No other technology we’ve tested is speedier than induction,” says Consumer Reports. Quicker cooking tasks leave more time for storytelling.

- **More portable.** Induction can go anywhere, unlike gas, which needs a pipe.

- **Better precision and control.** Chefs can cook any dish to a specific temperature and transition quickly among range temperatures. Pairing precision with control means chefs can cook what they want, when they want, and in record time.

- **Safer air, safer sets.** Unlike gas stoves, induction ranges don't leak harmful chemicals on set like methane, carbon monoxide, and cancer-causing benzene. Induction stoves eliminate a fire hazard on set and ensure chefs can cook without catching the wrongthing on fire.

- **Way more chill!** Sets and kitchens are hot enough! Induction cooktops are cool because they have no flame and transfer heat directly to the cookware. Which means fewer sweaty chefs!

- **Quieter.** “[With induction] you can hear whether or not something is actually searing,” says Chef Justin Lee. “That kind of gentleness of an electric kitchen really helps you use those senses that maybe are being drowned out by the woosh of fire.”

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Why top chefs cook with induction

“Induction is the best. It’s fast. It’s powerful. It provides even heat. And it’s safe.” — Ludo Lefebvre (Ludo Bites America, Top Chef Masters, Iron Chef America, Mind Of A Chef, Selena + Chef, Hell’s Kitchen)

“It’s safe, aesthetically it’s nice, and it’s also extremely practical...so I really like this functionality and it looks very spotless, hygienic and contemporary.” — Eric Ripert, master chef at Le Bernardin and judge on Top Chef

“I will never go back to gas. [Induction is] far easier than cooking on gas...Induction gives you precise temperature settings with high efficiency.” — James Ramsden, chef, food writer, and co-host of The Kitchen Is On Fire podcast

“I love, love, love the induction technology.” — Rick Bayless, winner of Top Chef Masters

Get an Induction Stove

Rewiring America may be able to provide induction stoves through trade outs or brand partnerships. We also offer research and electrification support for your induction production planning. We’ll help you find the right appliance and get it in your hands quickly.

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