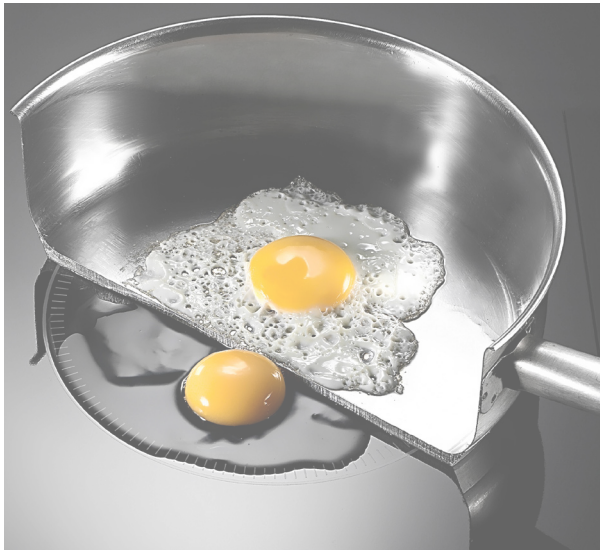


TEST DRIVE THE POWER OF INDUCTION

Curious about an alternative to natural gas or an upgrade to the standard electric cooktop? Induction cooking uses electromagnets to transfer energy directly to the pan placed on its surface, reducing cooktime and giving you more time to do other things you love.



Induction Heating:

- is **more powerful** than gas stoves.
- **directs 90% of induction heat** into your food by heating up the cookware and not the surrounding stove surface.
- is **safer around pets and kids** since the heating element is never exposed while on.
- has **better temperature control** allowing for a transition from a rolling boil to a simmer in seconds.
- **reduces indoor air pollution** when compared to gas cooking.
- will **run on clean energy** as your DPU works toward becoming a Carbon Neutral Power Provider.

Beginning July 1, DPU will have six (6) Duxtop Portable Induction Cooktops for customers to borrow.



These kits include

- the single-burner induction cooktop
- a choice of pot, pan, or wok
- some colorful utensils
- user instructions and a magnet
- a few recipes to learn the ropes of induction cooking
- all in a nifty carrying case

Induction cooktop kits are available for **a two-week period.**

Reserve yours today
call Abbey at 505-663-1779 or
stop by Customer Care at the address below

Want to know if your current cookware is induction ready?
If a magnet sticks to the outside bottom, then it is!

