

NOW WE'RE COOKING WITH MAGNETS

Unlike gas, propane, and electric cooktops, which use an open flame or heating element, **induction cooking** uses electromagnetic energy to heat pots and pans directly.

Make the switch today and experience the following benefits:

Environmental: Using an induction stove instead of gas **cuts your cooking carbon emissions in half.**

Health & Safety: Induction stoves **eliminate harmful indoor emissions** that come from gas, and that increase the risk of childhood asthma by 45%.

Economic: Induction burners are about **three times more efficient** than gas.

Sources: Energy Star Induction report and Greater Boston PSR Report

Ask your librarian at the following libraries
for one of our lending kits and try it for yourself!

Chicopee Public Library
Holyoke Public Library
West Springfield Public Library
Westfield Athenaeum

